



Hualālai Canoe Club

For The Table

B.Y.O. SUSHI BITES* ^{GFO} 17

Sushi rice with unagi mayo, green onion, spicy ahi, avocado, cucumber, toasted seaweed squares

CALAMARI SHISHITO POPPERS* 16

Tempura fried ika wrapped shishito peppers, sesame salt, ponzu dipping sauce

EDAMAME 11

Steamed with sea salt^{GF} or spicy

Sushi & Sashimi

Served with grated wasabi, pickled ginger, and house soy sauce

Sashimi/Nigiri (two pieces)

AHI* 10

HAMACHI* 10

SALMON* 10

KANPACHI* 8

UNAGI* 8

IKA* 8

TAKO* 8

CHEF'S CHOICE

SASHIMI OR NIGIRI* ^{GF} 26

6 pieces chosen by the chef (no substitutions)

Rolls

HUALĀLAI ROLL*25

Tempura shrimp, Kamuela cucumber, avocado, green onion topped with spicy ahi, tempura flakes, unagi sauce

PAPA'A ROLL* ^{GFO} 23

Snow crab, avocado, cucumber, topped with seared salmon, unagi sauce, garlic aioli, green onion

KALAKOA ROLL*^{GF} 23

Local avocado, Kamuela cucumber, topped with salmon, kanpachi, ahi, avocado, tobiko

VEGETABLE ROLL 15

Takuan, pickled gobo, cucumber, avocado, kanpyo, shiso

KANPACHI TATAKI*^{GF} 25

Thin sliced seared Kona kanpachi, truffle ponzu, jalapeño, garlic aioli, shredded daikon, green onion

BARA-CHIRASHI BOWL*^{GF} 30

Sushi rice, chopped assorted fish, cucumber, avocado, tamago, tobiko

Entrées

CHICKEN & SUSHI RICE RISOTTO 37

Yakitori chicken skewers, Hāmākua mushroom sushi rice risotto, grilled local vegetable skewers, shichimi spice

OCEAN HARVEST LINGUINI 38

Clams, shrimp, fresh catch, linguini noodles, spinach, yuzu butter, fried capers, parmesan cheese, house made toasted garlic baguette

KOREAN BOWL^{GF} 30

Kalbi, beef bulgogi, jap chae noodles, spinach, pickled daikon, sesame rice

Served in a hot cast iron bowl

Salads

HIRABARA KALE SUPER SALAD* ^{GF} 26

Sautéed ora king salmon, Hirabara kale, shaved red onion, Kamuela cucumber, cherry tomatoes, goat cheese, lemon vinaigrette

HIRABARA BABY GEM ^{GFO} 18

Baby romaine, garlic croutons, parmigiano-reggiano, creamy anchovy dressing

CANOE CLUB BIBIMBAP SALAD ^{GF} 28

Hirabara baby romaine, Kamuela cucumbers, white rice, assorted seafood, mung bean sprouts, gojujang vinaigrette, sesame seeds, tobiko

^{GF} = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.

^{GFO} = Gluten free option available

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.