



Hualālai Canoe Club

For The Table

KAHAI'S PACIFIC ISLANDER CRUDO 24

Bigeye tuna, Keauhou avocado, cucumber, jalapeño chili macadamia nuts, coconut ponzu, taro chips

KE'OLU GARDEN KALE & CRAB 19

Warm kale and crab dip, toasted baguette

Sushi & Sashimi

Sashimi

AHI SASHIMI*GF 23

Bigeye tuna, pickled ginger, wasabi

KANPACHI SASHIMI*GF 25

Kona farm-raised amberjack, pickled ginger, wasabi

Chef's Rolls

HUALĀLAI CANOE CLUB* 23

Tempura shrimp, spicy ahi, Kamuela cucumber, tempura crumbs, green onion, unagi sauce

KUA BAY* 23

Yellowfin tuna, Kamuela cucumber, Keauhou avocado, tempura crumbs, unagi sauce

KILAUEA*GF 23

Snow crab, spicy ahi, Keauhou avocado, Kamuela cucumber, scallion, jalapeño, spicy aioli

Salads

PROSCIUTTO COTTO^{GF} 17

Hirabara mixed greens, arugula, cucumber, tomato, Kekela baby carrots, shaved parmigiano reggiano, red wine vinaigrette

HIRABARA BABY GEM 16

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

Classic Rolls

CALIFORNIA ROLL*GF 21

Snow crab, Keauhou avocado, Kamuela cucumber

SPICY AHI^{GF*} 17

Spicy ahi, green onion, Kamuela cucumber, spicy aioli

OMA'OMA'O^{GF} 17

Kamuela cucumber, Keauhou avocado, takuwan

CRUNCHY SHRIMP ROLL* 21

Tempura shrimp, Kamuela cucumber, spicy aioli

Entrées

ROCKO'S FRIED CHICKEN 37

Buttermilk & pickle brined breast & leg meat, maple bourbon Kekela baby carrots, creamed garden kale, biscuit, honey butter

PJ'S MEATLOAF 30

Big Island beef, veal, Australian wagyu, smashed yukon gold, Boursin cheese, kamuela vegetables, espagnole sauce

BAKED ZITI 29

Italian sausage, Ali'i mushroom ragù, mascarpone & mozzarella cheese, ziti pasta, grilled garlic baguette

DORADO^{GF} 34

Sonoran rubbed mahi mahi, "paniolo caviar", grilled avocado, Spanish rice

Sizzling Platter

FAJITAS 26

Kekela peppers & onions, chipotle salsa, cilantro crema, guacamole, flour tortillas

Choice: Steak 32, Chicken 29, Shrimp 32

Sub Corn Tortillas^{GF}

Bowls

(Served in a hot cast iron bowl)

KOREAN^{GF} 30

Boneless kalbi, spicy beef bulgogi, seasoned spinach, japchae, takuwan, sesame rice

THAI CIOPPINO^{GF} 38

Pacific white shrimp, clams, crab claws, catch of the day, green beans, bell pepper, cherry tomato, green curry broth served with sticky rice

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

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