



Hualālai Canoe Club

For The Table

CRISPY PORK BELLY ^{GFO} 10

Hoisin, mango salsa, pickled shallots, Hawaiian chili aioli, house-made bao

KAUA'I SHRIMP DUMPLINGS 22

Local citrus ponzu, ginger-scallion relish

HUALĀLAI OYSTERS ^{GF} 36

Served on half shell, Hawaiian chili mignonette or broiled with ponzu aioli

Salads

HIRABARA MIXED GREENS ^{GFO} 18

Radish, cucumber, cherry tomato, shaved cabbage, tempura crisps, sesame vinaigrette

CLASSIC CAESAR 16

Croutons, parmigiano Reggiano, creamy anchovy dressing

BLACKENED SHRIMP & MANGO CHOP SALAD ^{GF} 26

Baby greens, red onions, avocado, radish, yuzu ranch

Sushi & Sashimi

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

Sashimi/Nigiri (two pieces)

AHI* 10

HAMACHI* 10

ŌRA SALMON* 10

KANPACHI* 8

IKURA* 8

CHEF'S CHOICE SASHIMI

OR NIGIRI* ^{GF} 26

6 pieces chosen by the chef
(no substitutions)

HUALĀLAI ROLL* 23

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

PAPA'A ROLL* ^{GFO} 23

Snow crab, avocado, cucumber, assorted fish, unagi sauce, green onion, tobiko, tempura flakes

CRUNCHY SHRIMP ROLL* 21

Tempura shrimp, Kamuela cucumber, spicy aioli

CHIRASHI BOWL* ^{GF} 30

Sushi rice, assorted fish, crab mix, cucumber, avocado, ikura

VEGETABLE ROLL 15

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

Entrées

HALF PUNA CHICKEN ^{GF} 48

Buttermilk fried, whipped potatoes, adobo gravy

KAUA'I SHRIMP NOODLES 38

Mochi noodles, Kekela farms bok choy, snap peas, black bean butter xo

KOREAN BOWL ^{GF} 30

Kalbi, beef bulgogi, japchae noodles, spinach, pickled daikon, sesame rice
Served in a hot cast iron bowl

FAJITAS ^{GFO}

Shrimp, chicken, or beef, Kamuela bell peppers, onions, cilantro crema, guacamole salsa, flour tortillas

Choice: Steak 32, **Chicken** 29, **Shrimp*** 32

Sub Corn Tortillas ^{GF}

Family Style (for two)

Served with 2 oz. Ahi tuna poke, garlic butter local bok choy, steamed white or brown rice, black bean garlic sautéed snap peas, cucumber namasu

SIZZLING TEPPANYAKI STEAK ^{GF} 85

6 oz. ribeye, 6 oz. filet, mixed Hāmākua mushrooms, sweet onions, sukiyaki glaze

HAWAIIAN PLATTER ^{GF} 68

Kalua pork, broiled teriyaki cod, sautéed garlic Kaua'i shrimp, Kamuela tomato relish

HALF ROASTED KANPACHI ^{GF} 70

Yuzu kosho butter, ogo

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.