



Hualalai Canoe Club

FOR THE TABLE

B.Y.O. Sushi Bites* 17
Sushi rice with unagi mayo, green onion, spicy ahi, avocado, cucumber, toasted seaweed squares

Edamame 11
Steamed with sea salt^{GF} or spicy

Ika/Shishito Poppers* 16
Tempura fried ika wrapped shishito peppers, sesame salt, ponzu dipping sauce

Hummus 18
Garbanzo beans, whipped goat cheese, herbs, roasted red pepper dip, pickled shishito pepper, grilled garlic naan

SUSHI & SASHIMI

Rolls			Sashimi/Nigiri (two pieces)
Kanpachi Tataki* ^{GF} 25 Thin sliced seared Kona kanpachi, truffle ponzu, jalapeño, garlic aioli, shredded daikon, green onion	Hualalai Roll* 23 Tempura shrimp, Kamuela cucumber, avocado, green onion topped with spicy ahi, tempura flakes, unagi sauce	Kalakoa Roll* ^{GF} 23 Local avocado, Kamuela cucumber topped with salmon, kanpachi, ahi, avocado, tobiko	Ahi* 10 Hamachi* 10 Salmon* 10 Kanpachi* 8 Unagi* 8 Ika* 8 Tako* 8
Bara-Chirashi Bowl* ^{GF} 30 Sushi rice, chopped assorted fish, cucumber, avocado, tamago, tobiko	Papa'a Roll* 23 Snow crab, avocado, cucumber, topped with seared salmon, unagi sauce, garlic aioli, green onion	Vegetable Roll 15 Takuan, pickled gobo, cucumber, avocado, kanpyo, shiso	Chef's Choice Sashimi or Nigiri* ^{GF} 26 6 pieces chosen by the chef (no substitutions)
Served with grated wasabi, pickled ginger, and house soy sauce			

SALADS

Hirabara Kale Super Salad* 26 Sautéed ora king salmon, Hirabara kale, shaved red onion, Kamuela cucumber, cherry tomatoes, goat cheese, lemon vinaigrette	Chinese Chicken Salad 25 Mixed greens, cabbage, red cabbage, onion, cilantro, carrots, crispy chow mein noodles, Mandarin orange, shredded chicken breast, sesame dressing	Chilled Soba Salad 22 Buckwheat soba noodles, shredded romaine, ho'io(fern shoot), tomato, onion, cucumber, kamaboko, house dressing								
Ahi Nacho Salad* 27 Seared fajita seasoned ahi, mixed greens, tortilla chips, salsa, three cheese blend, cilantro, wasabi aioli, lime vinaigrette	<table><tr><th colspan="3">Salad Enhancers*</th><th>Side 7</th></tr><tr><td>Fresh Catch 12</td><td>Grilled Chicken Breast 10</td><td>Shrimp 15</td><td>Onion Rings</td></tr></table>		Salad Enhancers*			Side 7	Fresh Catch 12	Grilled Chicken Breast 10	Shrimp 15	Onion Rings
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SPECIALTIES

Soft Shell Crab Sandwich* 27 Tempura fried soft shell crab, lettuce, cucumber, avocado, wasabi aioli, unagi sauce, house-made taro brioche, choice of side	Grilled Mahi-Mahi Sandwich* 26 Grilled mahi-mahi, shredded cabbage, cucumber, onion, ginger scallion spread, pickled daikon, tartar sauce, house-made taro brioche, choice of side	Shrimp Tostada* 25 Shrimp, Kamuela tomato, guacamole, shredded romaine, served on a crispy tostada, topped with Hawaiian crispy garlic chili oil, cilantro, pickled red onion & daikon
Bulgogi Beef Sandwich 24 Thin sliced local marinated beef, pickled vegetables, lettuce, tomato, house-made taro brioche, gochujang aioli, choice of side	Asian Dog 19 Grilled all beef hot dog, Asian slaw, teriyaki Kewpie mayo, green onion, bonito flakes, toasted hoagie, choice of side	Daily Fresh Catch Tacos* 28 Flour tortillas, Napa cabbage, chipotle salsa, cilantro crema, guacamole <i>Grilled, Beer Battered, or Blackened Sub Corn Tortillas^{GF}</i>
Classic Burger or Veggie Burger 23 Vegetable or all beef patty, lettuce, tomato, onion, house-made burger sauce, house-made taro brioche, choice of side	Chicken Club Sandwich 24 Grilled chicken breast, lettuce, tomato, bacon, Kewpie, Japanese white bread, choice of side	
Sides: French fries, onion rings, fruit, salad		

^{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.