



Hualālai 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

IKA/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*^{GF} 25

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

PAPA'A ROLL* 23

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

KALAKOA ROLL* 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

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

Salads

PROSCIUTTO COTTO^{GF} 20

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

HIRABARA BABY GEM 18

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

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, takuan, 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.