



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

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

Hualālai Roll* 23

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* ^{GF} 23

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

Vegetable Roll 15

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

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)

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

SALADS

Hirabara Kale Super Salad* ^{GF} 26

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

Ahi Nacho Salad* ^{GF} 27

Seared fajita seasoned ahi, mixed greens, tortilla chips, salsa, three cheese blend, cilantro, wasabi aioli, lime vinaigrette

Chinese Chicken Salad* ^{GF} 25

Mixed greens, cabbage, red cabbage, onion, cilantro, carrots, crispy chow mein noodles, Mandarin orange, shredded chicken breast, sesame dressing

SPECIALTIES

Classic Burger or Veggie Burger ^{GF} 23

Vegetable or all beef patty, lettuce, tomato, onion, house-made burger sauce, house-made taro brioche, 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

Sides:

French fries, onion rings, fruit, salad

Chicken Club Sandwich 24

Grilled chicken breast, lettuce, tomato, bacon, Kewpie, Japanese white bread, choice of side

Daily Fresh Catch Tacos* 28

Flour tortillas, Napa cabbage, chipotle salsa, cilantro crema, guacamole
*Grilled, Beer Battered, or Blackened
Sub Corn Tortillas^{GF}*

Island Style Tostada 25

Kauai shrimp, Kamuela tomato, guacamole, shredded romaine, served on a crispy tostada, topped with Hawaiian crispy garlic chili oil, pickled red onion, cilantro, takuan

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.