



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

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

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

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

Chilled Soba Salad 22

Buckwheat soba noodles, shredded romaine, ho'io(fern shoot), tomato, onion, cucumber, kamaboko, house dressing

Add:

Fresh Ahi 10

Grilled Chicken Breast 6

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

Bulgogi Beef Sandwich 24

Thin sliced local marinated beef, pickled vegetables, lettuce, tomato, house-made taro brioche, gochujang aioli, choice of side

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

Sides:

French fries, onion rings, fruit, salad

Grilled Mahi Mahi Sandwich* 26

Grilled mahimahi, shredded cabbage, cucumber, onion, ginger scallion spread, takuan, tartar 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

Chicken Club Sandwich 24

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

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

Daily Fresh Catch Tacos* 28

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

^{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.