



Hualālai Canoe Club

For The Table

ROASTED BROCCOLI ^{GFO} 16

Roasted broccoli, macadamia nut romesco

SALMON JALAPEÑO POPPERS* 16

Salmon, jalapeno, cream cheese, shiso, tempura fried, sweet chili aioli, unagi sauce

6 PC. CHICKEN WINGS ^{GFO} 18

(Choice of Buffalo or Korean Style)
Ranch dipping sauce, carrots, celery

HUMMUS ^{GFO} 18

Garbanzo beans, crudité, grilled naan

Salads

HIRABARA KALE SUPER SALAD* ^{GF} 26

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

HIRABARA BABY GEM ^{GFO} 18

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

CANOE CLUB BIBIMBAP SALAD ^{GF} 28

Hirabara baby romaine, Kamuela cucumbers, white rice, assorted seafood, mung bean sprouts, gojulang vinaigrette, sesame seeds, tobiko

Sushi & Sashimi

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

Sashimi/Nigiri (two pieces)

AHI* 10

HAMACHI* 10

SALMON* 10

KANPACHI* 8

IKURA* 8

CHEF'S CHOICE

SASHIMI OR NIGIRI* ^{GF} 26

6 pieces chosen by the chef
(no substitutions)

Rolls

HUALĀLAI ROLL* 25

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

BAKED SEAFOOD ROLL* ^{GFO} 25

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

SEARED KANPACHI ROLL* ^{GF} 25

Local avocado, Kamuela cucumber, topped with seared kanpachi, black pepper, wasabi scallion sauce, ponzu

VEGETABLE ROLL 15

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

TOGARASHI SEARED AHI* ^{GF} 25

Thin sliced seared ahi, ponzu, garlic aioli, shredded daikon, green onion

CHIRASHI BOWL* ^{GF} 30

Sushi rice, assorted fish, crab mix

Entrées

CHICKEN & SUSHI RICE RISOTTO 37

Yakitori chicken skewers, Hāmākua mushroom sushi rice risotto, grilled local vegetable skewers, shichimi spice

OCEAN HARVEST LINGUINI 38

Clams, shrimp, fresh catch, linguini noodles, spinach, yuzu butter, fried capers, parmesan cheese, house made toasted garlic baguette

KOREAN BOWL ^{GF} 30

Kalbi, beef bulgogi, jap chae noodles, spinach, pickled daikon, sesame rice

Served in a hot cast iron bowl

DORADO* ^{GF} 34

Mahi mahi, cowboy caviar, avocado, lime, Spanish rice

FAJITAS ^{GFO}

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

Choice: Steak 32, Chicken 29, Shrimp* 32

Sub Corn Tortillas ^{GF}

CHICKEN & SHRIMP GUMBO 32

Chicken, shrimp, Kamuela bell peppers, celery, onion, Portuguese sausage, crab potato salad, choice of rice or toasted garlic baguette

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.