



## Hualālai Canoe Club

### For The Table

#### ROASTED BROCCOLI <sup>GFO</sup> 16

Roasted broccoli, macadamia nut romesco

#### SALMON JALAPEÑO POPPERS\* 16

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

#### CHICKEN WINGS <sup>GFO</sup> 18

(Choice of Buffalo or Korean Style)

Ranch dipping sauce, carrots, celery

#### HUMMUS <sup>GFO</sup> 18

Garbanzo beans, crudité, grilled naan

### Salads

#### HIRABARA KALE SUPER SALAD\* <sup>GF</sup> 26

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

#### HIRABARA BABY GEM <sup>GFO</sup> 18

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

### 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\* <sup>GF</sup> 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\*<sup>GFO</sup> 25

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

##### SEARED KANPACHI ROLL\*<sup>GF</sup> 25

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

##### VEGETABLE ROLL 15

Takuan, pickled gobo, cucumber,

##### TOGARASHI SEARED AHI\*<sup>GF</sup> 25

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

##### CHIRASHI BOWL\*<sup>GF</sup> 30

Sushi rice, assorted fish, crab mix cucumber, avocado, ikura

### 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 <sup>GF</sup> 30

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

Served in a hot cast iron bowl

#### DORADO\* <sup>GF</sup> 34

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

#### FAJITAS <sup>GFO</sup>

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 <sup>GF</sup>

#### CHICKEN & SHRIMP GUMBO 32

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

<sup>GF</sup> = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.

<sup>GFO</sup> = Gluten free option available \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.