



## Hualālai Canoe Club

### FOR THE TABLE

#### Crispy Mandu 16

Chicken & pork dumplings, garlic sriracha dipping sauce

#### Fried Pickles 14

Kona Brew Longboard lager beer batter, chipotle aioli

#### Soybean <sup>GF</sup> 11/13

Steamed Kona sea salt Spicy- tamari, sesame oil, oyster sauce, sriracha

### SUSHI & SASHIMI

#### Rolls

#### Papa'a Roll 23

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

#### Hualālai Roll\* 23

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

#### Seared Kanpachi Roll\* <sup>GF</sup> 25

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

#### Chirashi Bowl\* <sup>GF</sup> 30

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

#### Crunchy Shrimp Roll 21

Tempura shrimp, Kamuela cucumber, spicy aioli

#### Vegetable Roll 15

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

#### Sashimi/Nigiri (two pieces)

#### Ahi\* 10

#### Hamachi\* 10

#### Ōra Salmon\* 10

#### Kanpachi\* 10

#### Ikura\* 8

#### Chef's Choice Sashimi or Nigiri\* <sup>GF</sup> 26

6 pieces chosen by the chef (no substitutions)

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

### SALADS

#### Hirabara Kale Super Salad\* <sup>GF</sup> 26

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

#### Chinese Chicken Salad <sup>GFO</sup> 25

Hirabara greens, cabbage, red cabbage, onion, cilantro, carrots, crispy wonton, Mandarin orange, chicken breast, sesame dressing

#### Canoe Club Cobb 22

Upcountry greens, avocado, tomato, hard-boiled egg, cucumber, bacon, blue cheese, choice of dressing

#### Salad Enhancers\*

Fresh Catch 12 Grilled Chicken Breast 10 Shrimp 15

#### Side 7

Onion Rings

### SPECIALTIES

#### Teriyaki Beef Dip 24

Marinated Big Island Beef, vegetable relish, slaw, creamy oriental, dashi, choice of side

#### Tuna Wrap 20

House-made tuna salad, bread & butter pickle, lettuce, Swiss cheese, flour tortilla, choice of side

#### Classic Burger or Veggie Burger <sup>GFO</sup> 23

Vegetable or Angus beef patty, lettuce, tomato, onion, house-made burger sauce, house-made taro brioche, choice of side

#### Fresh Catch Tacos <sup>GFO</sup> 24

Fresh catch fish, shredded cabbage, cilantro, house salsa, Keauhou guacamole, cilantro crema, flour tortillas

#### Chicken Quesadilla 21

Flour tortilla, mozzarella & cheddar cheese, salsa roja, cilantro crema, Keauhou guacamole

#### Spanish Hot Dog 18

Pepper, onions, fajita seasoning, preserve Maui onion & Jalapeño, choice of side

#### Sides:

French fries, onion rings, fruit, salad

**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.