



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 ^{GF} 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* ^{GF} 25

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

Sashimi/Nigiri (two pieces)

Ahi* 10

Hamachi* 10

Ōra Salmon* 10

Kanpachi* 10

Ikura* 8

Chirashi Bowl* ^{GF} 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

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

Chinese Chicken Salad ^{GFO} 25

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

Southern Chicken Salad 25

BBQ Chicken, Kekela mixed greens, tomatoes, Kamuela cucumber, black beans, applewood smoked bacon, cheddar & mozzarella cheese, Canoe Club ranch dressing

Tortilla Salad* 27

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

Canoe Club Cobb 22

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

Caesar 16

Hirabara baby gem, garlic croutons, parmesan reggiano

Salad Enhancers*

Fresh Catch 12 Grilled Chicken Breast 10 Shrimp 15

Side 7

Onion Rings

SPECIALTIES

Bang Bang Shrimp Wrap 24

Crispy shrimp, Hirabara greens, Kamuela tomato, onion, cucumber, sweet and spicy aioli, choice of side

Fresh Fish Sandwich* ^{GFO} 26

Grilled seasonal fish, creamy wasabi coleslaw, roasted Dole pineapple salsa, taro brioche, choice of side

Chicken Club Sandwich ^{GFO} 24

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

Fresh Catch Tacos ^{GFO} 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

Tuna Wrap 20

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

Teriyaki Beef Dip 24

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

Classic Burger or Veggie Burger ^{GFO} 23

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

Spanish Hot Dog 18

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

Hanapa'a ^{GF} 27

Grilled catch of the day, mixed greens, tomato, cucumber, white or brown rice

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.