



Hualālai Canoe Club

For The Table

CRISPY PORK BELLY ^{GFO} **10**

Hoisin, mango salsa, pickled shallots, Hawaiian chili aioli, house-made bao

KAUA'I SHRIMP DUMPLINGS **22**

Local citrus ponzu, ginger-scallion relish

Salads

HIRABARA MIXED GREENS ^{GFO} **18**

Radish, cucumber, cherry tomato, shaved cabbage, tempura crisps, sesame vinaigrette

CLASSIC CAESAR **16**

Croutons, parmigiano Reggiano, creamy anchovy dressing

BLACKENED SHRIMP & MANGO CHOP SALAD ^{GF} **26**

Baby greens, red onions, avocado, radish, yuzu ranch

Salad Enhancers*

Fresh Catch **12** Grilled Chicken Breast **10** Shrimp **15**

Sushi & Sashimi

Served with grated wasabi, pickled ginger, and soy sauce

Sashimi/Nigiri (two pieces)

AHI* **10**

HAMACHI* **10**

ŌRA SALMON* **10**

KANPACHI* **10**

IKURA* **8**

CHEF'S CHOICE SASHIMI OR NIGIRI* ^{GF} **26**

6 pieces (no substitutions)

HUALĀLAI ROLL* **23**

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

PAPA'A ROLL* ^{GFO} **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

CRUNCHY SHRIMP ROLL* **21**

Tempura shrimp, Kamuela cucumber, spicy aioli

CHIRASHI BOWL* ^{GF} **30**

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

Entrées

HALF PUNA CHICKEN ^{GF} **48**

Buttermilk fried, whipped potatoes, adobo gravy

KAUA'I SHRIMP NOODLES **38**

Mochi noodles, Kekela farms bok choy, snap peas, black bean butter xo

KOREAN BOWL ^{GF} **30**

Kalbi, beef bulgogi, japchae noodles, spinach, pickled daikon, sesame rice
Served in a hot cast iron bowl

FAJITAS ^{GFO}

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

Choice: Steak **32**, **Chicken** **29**, **Shrimp*** **32**

Sub Corn Tortillas ^{GF}

Family Style (for two)

Served with 2 oz. Ahi tuna poke, garlic butter local bok choy, steamed white or brown rice, black bean garlic sautéed snap peas, cucumber namasu

SIZZLING TEPPANYAKI STEAK ^{GF} **85**

6 oz. ribeye, 6 oz. filet, mixed Hāmākua mushrooms, sweet onions, sukiyaki glaze

HAWAIIAN PLATTER ^{GF} **68**

Kalua pork, broiled teriyaki cod, sautéed garlic Kaua'i shrimp, Kamuela tomato relish

HALF ROASTED KANPACHI ^{GF} **70**

Yuzu kosho butter, ogo

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.