Hualālai Canoe Club

FOR THE TABLE

Hot Honey Chicken Wings GFO 21
Korean Chili-Honey Glaze, Furikake

Soup of the Day 6/10
Cup or Bowl

Sticky BBQ Pork Ribs GFO 19
Kona Coffee-Smoked, Kahlua BBQ Sauce, Slaw, Crispy Garlic

Ahi Poke Nachos GFO 23
Choice of Sweet Teriyaki, Spicy, or Poke of the Day, Ocean Salad, Lomi Tomato, Unagi, Sweet Chili Aïoli

SUSHI & SASHIMI

Served with Grated Wasabi, Pickled Ginger, and Soy Sauce

Papaʻa Roll 23
Snow Crab, Avocado, Cucumber, topped with Seared Salmon, Unagi Sauce, Garlic Aïoli, Green Onion

Chirashi Bowl* GF 30
Sushi Rice, Assorted Fish, Crab Mix, Cucumber, Avocado,

Hualālai Roll* 23
Tempura Shrimp, Kamuela Cucumber, Avocado, Green Onion topped with Spicy Ahi, Tempura Flakes, Unagi Sauce

Crunchy Shrimp Roll 21
Tempura Shrimp, Kamuela Cucumber, Spicy Aïoli

Seared Kanpachi Roll* GF 25
Local Avocado, Kamuela Cucumber topped with Seared Kanpachi, Black Pepper, Wasabi Scallion Sauce, Ponzu

Vegetable Roll 15
Takuan, Kinpira Carrot, Cucumber, Shiso

SALADS & WRAPS

Choice of Salad or Wrap

Canoe Club Cobb GF 17
Hirabara Baby Romaine, Kawamata Tomato, Bacon, Avocado, Pickled Onions, Boiled Egg, Choice of Dressing

Tortilla Salad GF 25
Seared Fajita Seasoned Ahi, Mixed Greens, Tortilla Chips, Salsa, Three Cheese Blend, Cilantro, Wasabi Aïoli, Lime Vinaigrette

Southern Puna Chicken GF 18
Pineapple BBQ Puna Chicken, Hirabara Baby Romaine, Heirloom Tomatoes, Cheddar & Mozzarella Cheese, Black Beans, Canoe Club Ranch

Caesar 16
Baby Romaine, Crouton, Creamy Anchovy Dressing

Salad Enhancers
Poke of the Day 15 Grilled Chicken Breast 10 Fresh Catch 12 Shrimp 15 Tofu 10

SPECIALTIES

Served with choice of House Salad, French Fries, Onion Rings, Fresh Fruit, or Truffle Fries+$7

Classic Burger or Veggie Burger GFO 23
Angus Beef or Veggie Patty, Lettuce, Tomato, Onion, Canoe Club Burger Sauce, American Cheese, Taro Brioche

Blackened Fresh Catch Tacos GFO 22
Shredded Cabbage, Mango Relish, Cilantro Crema, Corn or Flour Tortillas

Catch Sandwich GFO 25
Grilled or Tempura Fried Fresh Catch, Yuzu-Caper Tarter Sauce, Slaw, Kawamata Tomato, Taro Brioche

Spanish Hot Dog GFO 21
Peppers, Onions, Fajita Seasoning, Preserved Maui Onions & Jalapeños

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.