



## Hualālai Canoe Club

### FOR THE TABLE

#### Truffle Ahi Sushi Tacos\* 17

Yellowfin tuna, truffle pâté, hijiki sea salt, Keauhou avocado, bubu arare, Nori shell, scallion, garlic aioli, sushi rice

#### Popcorn Chicken Karaage Sushi Tacos<sup>GF</sup> 17

Marinated chicken, furikake aioli, unagi, Nori shell, sushi rice

#### Chicken Gyoza 15

7-piece chicken gyoza served with tangy Thai chili sauce

#### Edamame 11

Steamed<sup>GF</sup> or spicy

### SUSHI & SASHIMI

#### Sashimi

##### Ahi Sashimi\*<sup>GF</sup> 23

Bigeye tuna, pickled ginger, wasabi

##### Kanpachi Sashimi\*<sup>GF</sup> 25

Kona farm-raised amberjack, pickled ginger, wasabi

#### Chef's Rolls

##### Hualālai Canoe Club\* 23

Tempura shrimp, spicy ahi, Kamuela cucumber, tempura crumbs, green onion, unagi sauce

##### Kua Bay\* 23

Yellowfin tuna, Kamuela cucumber, Keauhou avocado, tempura crumbs, unagi sauce

##### Kilauea<sup>GF\*</sup> 23

Snow crab, spicy ahi, Keauhou avocado, Kamuela cucumber, scallion, jalapeno, spicy aioli

#### Classic Rolls

##### California Roll\*<sup>GF</sup> 21

Snow crab, Keauhou avocado, Kamuela cucumber

##### Spicy Ahi\*<sup>GF</sup> 17

Spicy ahi, green onion, Kamuela cucumber, spicy aioli

##### Oma'oma'o<sup>GF</sup> 17

Asparagus, Kamuela cucumber, Keauhou avocado, takuwan

##### Crunchy Shrimp Roll\* 21

Tempura shrimp, Kamuela cucumber, spicy aioli

### SALADS

#### HCC Super Salad\* 22

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

#### Romaine 16

Hirabara baby romaine, garlic croutons, parmesan reggiano

#### BBQ Chicken Salad 20

Mixed greens, tomatoes, Kamuela cucumber, black beans, applewood smoked bacon, cheddar & mozzarella cheese, Canoe Club ranch dressing

#### Romaine, Spinach & Mixed Greens 19

Baby romaine, Hirabara spinach, mixed greens, applewood smoked bacon, Keauhou avocado, Kamuela cucumber, tomatoes, egg, blue cheese

#### Asian Slaw 23

Lettuce, Napa cabbage, carrots, red onion, cilantro, wonton crisps, creamy oriental dressing

**Choice of Dressing:** Balsamic Vinaigrette, Liliko'i Vinaigrette, Creamy Anchovy\*, Sesame Asian HCC Ranch

#### Salad Enhancers\* 10

Fresh Catch, Grilled Chicken Breast, Shrimp

#### Side 7

Onion Rings

### SPECIALTIES

#### Tao's Chicken Sandwich 19

Grilled marinated chicken, zucchini, achiote spread, macadamia nut pesto, Swiss cheese, kaiser roll

#### HCC Hot Dog 14

Punalu'u bun, mustard, pickle relish, ketchup

#### Vietnamese Po'Boy 22

Blackened shrimp, banh mi pickles, red onions & hakusai cabbage, sesame lime aioli, toasted baguette

#### Chicken Quesadilla 19

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

#### Asian Burger\* 22

Teriyaki marinated burger, cabbage slaw, Swiss cheese, wonton crisps, brioche bun

#### Hanapa'a 21

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

#### Tuna Wrap 19

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

#### Daily Fresh Catch Tacos\* 22

Flour tortillas, pineapple salsa, chipotle salsa, Napa cabbage, cilantro crema, Keauhou guacamole  
*Grilled, Beer Battered, or Blackened Sub Corn Tortillas<sup>GF</sup>*

#### Greek Platter 23

Lamb kabobs, lemon scented couscous, pickled red onions, feta cheese tzatziki, grilled flatbread

**GF** = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.