



## Hualalai Canoe Club

### FOR THE TABLE

**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

**Hualalai Canoe Club\* 23**  
Tempura shrimp, spicy ahi, Kamuela cucumber, tempura crumbs, green onion, unagi sauce

#### 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\* <sup>GF</sup> 22**  
Sautéed ora king salmon, Hirabara kale, shaved red onion, Kamuela cucumber, cherry tomatoes, feta cheese, lemon vinaigrette

**Asian Slaw 23**  
Lettuce, Napa cabbage, carrots, red onion, cilantro, wonton crisps, creamy oriental dressing

**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

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

**Salad Enhancers\* 10**  
Fresh Catch, Grilled Chicken Breast, Shrimp

**Side 7**  
Onion Rings

### SPECIALTIES

**Asian Burger\* 22**  
Teriyaki marinated burger, cabbage slaw, Swiss cheese, wonton crisps, brioche bun

**HCC Hot Dog 14**  
Punalu'u bun, mustard, pickle relish, ketchup

**Chicken Quesadilla 19**  
Flour tortilla, mozzarella & cheddar cheese, pineapple salsa, chipotle salsa, cilantro crema, Keauhou guacamole

**Tuna Wrap 19**  
House-made tuna salad, bread & butter pickle, lettuce, Swiss cheese, flour tortilla

**Greek Platter 23**  
Lamb kabobs, lemon scented couscous, pickled red onions, feta cheese, tzatziki, grilled flatbread

**Daily Fresh Catch Tacos\* 22**  
Flour tortillas, Napa cabbage, pineapple salsa, chipotle salsa, cilantro crema, Keauhou guacamole  
*Grilled, Beer Battered, or Blackened Sub Corn Tortillas<sup>GF</sup>*

**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.