



## Hualālai Canoe Club

### For The Table

#### MAC NUT CRUSTED BRIE 23

Pineapple compote, spicy honey, grape crema, Punalu'u crostini

#### TRUFFLE AHI SUSHI TACOS\* 17

Yellowfin tuna, truffle pâté, hijiki sea salt, Keauhou avocado, tempura crumbs, scallion, garlic aioli, sushi rice

### Sushi & Sashimi

#### Sashimi

##### AHI SASHIMI\*<sup>GF</sup> 23

Bigeye tuna, pickled ginger, wasabi

##### KANPACHI SASHIMI\*<sup>GF</sup> 25

Kona farm-raised amberjack

#### 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

### Salads

#### PROSCIUTTO COTTO 17

Hirabara mixed greens, arugula, cucumber, tomato, Kekela baby carrots, shaved parmigiano reggiano, red wine vinaigrette

#### LOBSTER 29

Blackened cold-water lobster, mixed greens, Kamuela tomatoes, ripe mango, Hudson cucumber mango emulsion

#### Classic Rolls

##### CALIFORNIA ROLL\*<sup>GF</sup> 21

Snow crab, Keauhou avocado, Kamuela cucumber

##### SPICY AHI\* 17

Spicy ahi, green onion, Kamuela cucumber, sesame seeds, spicy aioli

##### OMA'OMA'O<sup>GF</sup> 17

Asparagus, Kamuela cucumber, Keauhou avocado

##### CRUNCHY SHRIMP ROLL\* 21

Tempura shrimp, Kamuela cucumber, spicy aioli

### Entrées

#### KAUAI SHRIMP 31

Sautéed shrimp, roasted mushrooms, asparagus, blistered cherry tomatoes, macadamia nut pesto, fettucini

#### JERK CHICKEN 27

Pan-roasted Caribbean chicken breast, edamame & couscous tabbouleh

#### SONORAN MAHI MAHI\*<sup>GF</sup> 32

Sonoran rubbed mahi mahi, Spanish rice, cilantro, pico de gallo

#### ASIAN BURGER\* 27

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

### Sizzling Platter

#### FAJITAS 26

Kekela peppers, salsa fresca, cilantro crema, guacamole, flour tortillas

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

Sub *Corn Tortillas* <sup>GF</sup>

### Bowls

(Served in a hot cast iron bowl)

#### SPANISH 27

Pollo al ajillo, chipotle glazed salmon, black beans, pickled onions, Spanish rice

#### KOREAN 28

Boneless kalbi, spicy beef bulgogi, seasoned spinach, japchae, sesame rice

#### JAPANESE 28

Kabayaki beef, sautéed panko crusted ahi, tsukemono, katsuo furikake, yukari rice

<sup>GF</sup> = 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.