

## STARTERS

- house-made soup 7  
classic french onion  
soup du jour
- eggplant parmesan custard 12  
roasted red peppers, tomato coulis, pesto, fresh  
rosemary bread
- ahi poke mp  
green onion, shoyu, chili pepper oil
- hamakua mushroom poke 11  
roasted alii and shiitake mushrooms, wonton chips
- shichimi edamame 3.5
- fried shoestring potatoes 7  
black-and-white truffle mayonnaise
- salt-and-pepper hawaiian shrimp 12.5  
cabbage slaw, sweet thai chili vinaigrette, yuzu aioli
- peppered beef carpaccio 11  
fried capers, horseradish cream, shallots, red salt
- bread du jour 5 whole | 3 half

## SALADS

- mixed organic greens 7  
heart of palm, cucumber,  
tomato (creamy garlic, creamy  
miso, thyme-balsamic, lemon  
vinaigrette or flax dressing)
- blt salad 12.5  
kekela farms baby romaine,  
tomatoes, garlic croutons,  
applewood smoked bacon,  
creamy garlic dressing
- crab cake salad 16.5  
organic mixed greens, heart  
of palm, tomato, shaved  
onion, tartar sauce, lemon  
vinaigrette
- grilled asparagus salad 16  
pan-roasted salmon or grilled  
free-range chicken breast,  
creamy sesame-miso  
vinaigrette
- roasted beet salad 13  
chevre, arugula, red onion,  
toasted macadamaia nuts,  
heart of palm, meyer lemon  
vinaigrette, balsamic reduction

## MAINS

- roasted free-range chicken breast 24  
gnocchi, hamakua mushrooms, english peas, jus  
suggested pairing: picket fence pinot noir
- grilled pork porterhouse steak 28  
parmesan polenta, broccolini, garlic bordelaise  
suggested pairing: spellbound merlot, lost coast downtown brown
- hamakua mushroom curry pot pie 12.5  
add free-range chicken 15  
add shrimp 16  
suggested pairing: seaglass riesling, pinkus pilsner
- pan-roasted new york steak 29  
local grass-fed beef filet, truffle butter, carrots,  
roasted fingerling potatoes, parsnips, bordelaise  
suggested pairing: mobius cabernet sauvignon, trappistes  
rochefort 10
- rice bowl 13  
sake-mirin-soy pork belly or teriyaki free-range  
chicken, steamed rice, sauteed farmer's market  
greens, hoisin-orange chili sauce  
suggested pairing: coronado islander ipa, hakushika junmai
- pasta puttanesca 15  
linguini, olives, capers, tomato sauce, pecorino romano  
suggested pairing: di majo norante sangiovese
- chirashizushi mp  
sushi rice, assorted seafood, nori, egg, masago  
suggested pairing: zardetto prosecco, konteki junmai daiginjo
- grilled vegetable kabob 17  
chimichurri sauce, southwest-style black bean salad,  
tomato confit salsa, cilantro creme fraiche  
suggested pairing: corte giara pinot grigio, kona longboard lager
- pan-roasted sea scallops 26  
angel hair pasta, hamakua mushrooms, baby spinach,  
sake-miso cream sauce  
suggested pairing: mimi chardonnay, bosha junmai ginjo
- traditional blue bay burger 12.5  
suggested pairing: alange syrah or guinness
- sweet potato flax burger 11  
arugula, tomato, dill havarti, horseradish cream  
suggested pairing: michael david sauvignon blanc, momokawa

# SUSHI

hilo bay cafe

## NIGIRI and SASHIMI

two pieces

tamago	egg   6	ikura	salmon roe   8
saba	pickled mackerel   6	unagi	freshwater eel   8
masago	smelt roe   7	maguro	ahi tuna   8
tobiko	flying fish roe   7	hotategai	scallops   8
ebi	shrimp   7	shake	salmon   8
hamachi	yellow tail   8	uni	sea urchin   mp

## CLASSIC ROLLS

hand/cut

spicy tuna	tobiko   8/10
spicy scallop	tobiko   7/9
california	crab, avocado, cucumber, masago   6/8
kappa maki	cucumber   cut 4
tekka maki	raw tuna   cut 6

## SPECIALTY ROLLS

hand/cut

mushroom poke	hamakua alii, hamakua shiitake, sesame   8/10
ahi poke	tobiko   9/11
hilo surf	ocean salad, gobo fish cake   8/10
tropical rainforest	local fern, maui onion, tomato, sesame   8/10
lomi salmon	smoked salmon, tomato, onion   cut 10
rainbow	crab, cucumber, tuna, avocado, smoked salmon   cut 12
makai	unagi, avocado, sesame, tempura crisps, teriyaki aioli   cut 12
beef carpaccio	local grass-fed beef, asparagus, truffle-miso   cut 14
spicy lava	hamachi belly, fresh jalapeno, green onion, tobiko   cut 10
pork belly	crispy sake-soy pork belly, asian slaw, kimchi sauce   cut 14

# keiki menu

grilled teriyaki chicken, rice, asian slaw 9

grilled fresh catch and vegetables 11  
(garlic shoestring fries or steamed rice)

cheeseburger with garlic shoestring fries 8

buttered pasta with parmesan cheese 6

peanut butter & jelly, whole wheat bun 5

kappa (cucumber) sushi roll 4

tekka (ahi) sushi roll 6

mixed green salad 7  
(creamy garlic, balsamic, lemon, creamy miso or flax)

house-made mac & cheese 9

apple slices 3

keiki sundae 5

root beer float 6.5

to drink:

lemonade, limeade, soda, milk, juice (apple, cranberry  
guava, orange, pineapple or fruit punch)

## hilo bay cafe

12 and under only, mahalo

The department of public health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially the elderly, children under four, pregnant women, and individuals with compromised immune systems.