

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

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| 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 |
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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.