

## STARTERS

<b>Fried Zucchini</b> w/a Garlic Herb Aioli	<b>10.00</b>
<b>Fresh Bread</b>	<b>3.00</b>
<b>Rice</b>	<b>3.00</b>
<b>Sliced Waimea Tomatoes</b>	<b>3.00</b>
<b>French Fries</b>	<b>6.00</b>

## SOUPS, SALADS, & MORE

<b>Miso Soup</b> w/ Tofu, Wakame (seaweed) & Green Onion	<b>6.00</b>
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<b>Soup Du Jour</b> <i>See Server</i> Cup/Bowl	<b>6.00/10.00</b>
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<b>Organic Green Salad</b> Mixed Local Greens, Cucumber, Carrots, Tomatoes, Sweet Onion w/ Choice of Dressing	<b>7.00</b>
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<b>House Lemongrass Caesar</b> Romaine Lettuce, Parmesan Cheese, Topped W/ Julienne Beets & Sesame seeds	<b>11.00</b>
<i>Add Chicken</i> <b>6.00</b> <i>Shrimp/Ahi</i> <b>12.00</b>	

<b>Red water Cobb Organic Greens</b> Topped w/ Bacon, Chicken, Hard Boiled Egg, Cucumber, Tomato & Avocado	<b>15.00</b>
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<b>Seafood Salad</b> Organic Greens, Spinach, Shrimp, Salmon, Local White Fish, Tomatoes & Shaved Sweet Onions w/ Sesame-Soy Vinaigrette & finished with Sprouts & Herbs	<b>15.00</b>
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<b>House Dressings:</b> Sesame Soy Vinaigrette, Lemongrass Caesar, Herb Vinaigrette, Blue Cheese, Ranch	
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<b>Island Fresh Sashimi Entrée</b> <i>See Server</i> Served with Miso Soup, And Rice.	<b>16.00</b>
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<b>The Fuji Roll:</b> Tuna, Crab, Shrimp Tempura, Avocado & Prepared Tempura Style W/ Spicy Aioli	<b>22.00</b>
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## MAIN DISHES

<b>Stella Special</b> - Fresh Catch on Wok seared Vegetables, Bok Choy, Onion, & Mushrooms finished with diced Tomato & Pesto	<b>18.00</b>
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<b>Local Pastrami Sandwich</b> - 4oz Local Pastrami on fresh Rye bread, topped with Provolone cheese & Dill yogurt slaw	<b>14.00</b>
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<b>Red Water Burger "Works"</b> - Our 8 Oz Patty On A Fresh Baked Bun, w/Apple Wood Smoked Bacon, Cheddar Cheese, Local Tomato, Caramelized Onion, Lettuce, Spicy Cucumbers & House Mayo	<b>15.00</b>
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<b>Plain</b> - Our 8 Oz Patty on A Fresh Baked Bun Lettuce, Tomato, Spicy Cucumbers	<b>11.00</b>
<i>Add Avocado or Bacon</i> <b>1.50</b>	

<b>Grilled Chicken Sandwich</b> Marinated Chicken Thigh Topped W/ Apple wood Smoked Bacon, Cheddar Cheese, Local Tomato, Caramelized Onion, Lettuce, Spicy Cucumbers & Our House Mayo	<b>14.00</b>
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<b>Fresh Catch Sandwich</b> - Island Fresh Catch grilled to order topped with Asian slaw, spicy Aioli, & Tomato	<b>15.00</b>
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<b>Cuban Pork Sandwich</b> - Roast Pork, Berkshire Ham, Coriander Pickles, White Cheddar, Tomatoes, & Spicy Mustard	<b>16.00</b>
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<b>Veggie Sandwich</b> - Grilled Zucchini, Eggplant, Red Bell Peppers, Red Onions, Pesto & Provolone on fresh Sour Dough bread	<b>14.00</b>
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**All Sandwiches Served W/ Choice Of  
Fries or Salad**

## SAIMIN

### A LA CARTE (BUILD YOUR OWN)

All of Our Broths Are Homemade.....  
...Using the Freshest Local & Organic  
Ingredients

**Seafood:** Dashi Broth w/ Yakisoba  
noodles, Salmon, Shrimp, White Fish, Green  
Onion, Hamakua Mushrooms & Sprouts,  
topped w/ Furikake Nori **16.00**

☞ **Vegan:** Vegetable Broth w/ Long Rice  
(‘Glass’) Noodles, Hamakua  
Mushrooms, Onions, BokChoy, Tofu,  
Bean Sprouts & Kabocha Pumpkin **14.00**

### Jazz Up Your Soup

Shrimp, Chicken, Beef, White Fish, or  
House-Made Smoked Pork Add **5.00**

Basil, Mint, Cilantro, Egg, Green Onion,  
Furikake Nori, Tofu, Bok Choy,  
Kabocha Pumpkin, or Hamakua Mushrooms  
Add **2.00**

## DESSERTS

**Homemade Cheesecake** W/ Caramelized  
Pineapples, Caramel, Chocolate Or  
Raspberry Sauce **7.00**

**White Chocolate Mac Nut Crème Brule’**  
**7.00**

**“Dark Side of the Moon”** - A Flourless  
Chocolate- Truffle Torte served w/ Raspberry  
Puree **10.00**

**Assorted Ice Creams & Sorbets** **5.00**  
Ask Your Server about Our Daily Selection

## NON ALCOHOLIC BEVERAGES

**Red Water Sunset** **4.00**  
*(Orange, cranberry, pineapple & lilikoi juice)*  
**Ginger Lemonade** **6.00**  
*(Ginger, lemongrass, sugar, fresh lemon  
juice & ginger ale)*

**Raspberry Zinger** **6.00**  
*(Green tea, fresh raspberries, fresh lime  
juice & cranberry juice)*

**Cranberry Cooler** **4.00**  
*(Cranberry juice, lemon juice & soda)*

**Acqua Panna Still water 500ml** **4.00**

**San Pellegrino Sparkling 500ml** **4.00**

**San Pellegrino Sparkling Liter** **7.00**

**Iced Black or Green Tea** **3.00**

### **Hot Genmaicha Green Tea:**

Small Pot (1-2 cups) **5.00**

Large Pot (4-5 cups) **8.00**

### **Kombucha by Big Island Booch:**

**Hibiscus Blossom Bliss:** *Hibiscus Flowers,  
Tangerine, Fresh Mint, Raw Hawaiian Honey*  
**6.00**

**Blue Green Dream:** *Hawaiian Spirulina,  
Fresh Ginger, Raw Hawaiian Honey* **6.00**

**Super Ginger Turmeric Tonic:** *Fresh Pressed  
Ginger, Fresh Pressed Turmeric* **6.00**