

## Sashimi

✓ <b>Ahi / Maguro</b> served with shredded diakon organic greens	29
✓ <b>Kona Kampachi</b> served with organic greens and shiso	29
✓ <b>House Cured Salmon</b> served with organic greens and lemon	24
✓ <b>Seasonal White Fish</b> (Please ask your server)	25
✓ <b>Cold Smoked Sashimi Sampler</b> 3 styles of sashimi cold smoked fish and locally sourced seafood, Shredded Diakon, grated ginger, Organic greens. Local cucumber, pickled ginger and wasabi	30
✓ <b>Assorted Sashimi Platter</b> a selection of 5 types of sashimi organic greens Shiso, and shredded diakon	33

## Specialty Rolls and Raw Offerings

<b>Chefs Ceviche' Style special of the Day:</b> see your server	18
<b>The Fuji Roll:</b> Tuna, Crab, Shrimp Tempura, Avocado And Prepared Tempura Style and Spicy Aioli and unagi sauce	23
<b>Guava Short Rib Roll :</b> Crab, cucumber, guava Braised Short Rib Hamakua organic greens Habenero massago, Ahi, Unagi sauce Chipotle aioli. Then garnished Orange tobiko, green onion and micro shiso.	28
<b>Caterpillar Roll:</b> Unagi & Cucumber Rolled Inside Out Topped with Avocado Tobiko and sesame finished with unagi sauce.	24
<b>Dragon Roll:</b> Crab, cucumber, avocado crowned with Unagi Tobiko unagi sauce	28
<b>Anue'nue Roll:</b> Crab, cucumber, Avocado. Ahi, cured Salmon, Kampachi, Shrimp Finished with orange Tobiko	24
✓ <b>Veggie Roll:</b> Tamari seasoned shitake, kaiware, cucumber, Organic greens, shiso, and crowned with avocado served with a side of Ponzu.	16
<b>Crispy Shrimp Tempura Roll:</b> Shrimp Tempura with cucumber and Avocado Rolled Inside Out, with Tempura Crisps, Spicy Aioli and unagi sauce	18
<b>Ahi Roll</b> inside spicy tuna avocado, cucumber, and basil. Finished with Ahi, seasoned sesame oil, Hawaiian salt, and Habanera massago, unagi sauce	27
<b>Gina Roll</b> crab tempura shrimp, cucumber avocado with Ahi orange Tobiko finished with spicy aioli.	28
<b>California Roll</b> with Tobiko:	15
<b>Spicy Tuna Roll</b>	14

Nigiri on request at market value.

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✓ Blue zones approved and inspired

✓ **available as a vegan entrée**

## Appetizers

- ✔ **House cured and smoked Scottish Salmon and Hawaii Island goat dairy cheese platter** 20  
 Ask your server for the selection of goat based cheeses available also includes fruit and toast points, red onion, cucumber, tomato, capers and green onion
  
- Dragon scales:** Fresh Caught Local Ahi sandwiched between 2 shiso leaves, then tempura, served with organic greens, lightly dusted with Shichimi spice then finished with unagi sauce and ponzu dressing 18
  
- Red wine Sautéed Mushrooms** with Sweet Onion Veal Demi-glace topped with an organic egg gently pouched topped with pesto, then served with garlic butter seasoned sourdough toast points 19
  
- House Smoked Berkshire Pork Cocktail Kebobs** :House marinated and smoked Berkshire pork butt , grilled onion, mushroom and tomato finished with citrus teriyaki sauce 13
  
- ✔ **Pumpkin & Hamakua Mushroom, Molokai Purple Sweet Potato Tempura** 16  
 Served W/ Tsuyu Sauce, grated daikon and ginger

### SALADS

- ✔ ✔ **Local Beet Salad** - Waimea Garden Tomatoes, Beets, Curried Pickled Onions, Local Feta, Finished W/ Olive Oil & Alae Salt 15
  
- ✔ **Warm Spinach & Swiss Chard Salad:** Sautéed Ali'i Mushrooms, Sweet onion, our house marinated smoked Berkshire Pork, Garlic, Pickled Red Onion, Finished with Balsamic bacon fat and olive oil. Garnished with sweet red wine pickled red onion 16
  
- Thai Caesar Salad** - Our House Lemongrass Caesar Salad made of Nakamoto farms Romaine Topped W/ Shaved Beets, Carrots & Diakon, Finished W/ A Kaffir Lime Lemongrass Caesar Dressing, Sesame (Add Chicken 6.00 Add Seared Ahi/Shrimp 12.00) 11
  
- Ahi Tataki Salad** Togarashi Pepper Rubbed Ahi Seared Rare & Tossed W/ Local Greens, Ponzu Vinaigrette, Topped W/ Shaved Beets, Carrot, Diakon, Finished W/ Garlic Aioli & Tobiko 19
  
- ✔ **Organic Green Salad** -Local Mixed Greens, Cucumber, Kamuela Tomatoes Tossed Tomato Balsamic and herb Vinaigrette, Topped W/ Gorgonzola & Walnuts 14

### SOUPS

- ✔ **Coconut Tomato Bisque** 8/10
- Traditional Miso S** 8/10
- Soup of the Day** 8/12

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## MAINS

Served ½ or full portions

### Lilikoi Chicken Yellow Curry

15 /29

Chicken Thigh Meat , Anna's Kabocha Pumpkin Yukon gold Potatoes, Carrots, and sweet onion local Kefir lime, Ginger and lemongrass Mung Bean Sprouts, Mint & Basil and side of rice



### Crispy Skinned Seared Salmon:

15/29

Scottish or Norwegian salmon sautéed to your liking skin on. Served with assortment of grilled Waimea vegetables, tomato and herb quinoa finished with a Roasted tomato herb vinaigrette and curried pickle onion

### V Vegetable Nabemono Miso

14/29

- Stew of Tofu, Bok Choy, Shiitake & Ali'i Mushrooms, Onions, Kabocha Pumpkin, Garlic ,Tamari, red and white miso, basil and Mung bean sprouts Finished with Long Rice Noodles



### Big Island Seared Ahi

18/34

We take Waimea beets, tomato, cucumber and onion. Toss them together with toasted Chia, Balsamic vinegar, olive oil and fresh basil. Then top with line caught Local Ahi Seared Raw. Finished with red shiso.

### Berkshire Long Bone dry aged Pork Chop

25 /45

Kiawe Smoked grilled to finish at your desired temperature, House Yukon gold mashed potato, Red wine Hamakua Mushroom demi, farm to table vegetable of the day, then finished with Red wine pickled onion and micro greens

### Certified Angus Kansas City Rib Eye Steak:

23/40

14 Oz. Certified Angus Rib Eye, Marinated in Rosemary, Garlic & Herbs. Grilled to Order; Brandy Flambéed, Served with House Yukon gold Mashed Potatoes and Nakano farms Baby Bok Choy topped with Crispy purple sweet potato curly

### Guava Braised Boneless Short Rib:

18/32

On A Bed Of Wok Fired Mustard Cabbage & Onions, Finished W/ Fresh Tomato & Wasabi, Topped W/ Local Mung Beans, Served W/ Choice Of Mashed Potato Or Steamed Rice

### Chefs Carnivore Creation:

This changes daily. See your server

### Chefs Daily Fresh Catch:

Daily Fresh Catch. See Server for Details




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### SIDES

 Local Vegetable Of The Day	10
 Grilled Vegetables	5
 Mamane Bakery Sour Dough bread	6
Old Fashioned Mashed Potatoes	5
French Fries	8
Onion Rings with Blue cheese ranch	10
Steamed Rice	5
Small Green Salad	8
Sautéed Hamakua Mushrooms	12
Spicy Basil & Shrimp Fried Rice:	14/28 available as entree

Eggs, Sambal, Shrimp, Garlic, Basil, Soy, & Patis Wok Fired To Mouth-Watering Perfection

### DESSERTS

White Chocolate Mac Nut Crème Brule'	8
Red Water Old Fashioned Cheesecake: With your choice of Caramelized Pineapples, Caramel, Chocolate or Raspberry Sauce	8
Butter scotch pot a crème and Cookies: This dessert is made with brown sugar, J&B scotch Whiskey eggs and cream and served with macadamia nut cookies	11
"Dark Side of the Moon "Flourless Chocolate- Truffle Torte Served with Raspberry Puree	11
Tropical Dreams Ice Creams & Sorbets: Ask Your Server about Our Daily Selections	4/7

### Non -Alcoholic Beverages

Red Water Sunset (Orange, cranberry, pineapple & Lilikoi juice)	5
Ginger Lemonade (Ginger, lemongrass, sugar, fresh lemon juice & ginger ale)	7
Raspberry Zinger (Green tea, fresh raspberries, fresh lime juice & cranberry juice)	7
Cranberry Cooler (Cranberry juice, lemon juice & soda)	6
Acqua Panna Still water 500ml	5
San Pellegrino Sparkling 500ml	5
San Pellegrino Sparkling Liter	8
Iced Black or Green Tea	4
Hot Genmaicha Green Tea: (1-2 Cups) \$6 (3-4 Cups) \$9	

**Big Island Booch Kombucha:** \$7 each

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

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

**Super Ginger Turmeric Tonic:** Fresh Pressed Ginger & Fresh Pressed Turmeric

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# An Ode to Our Farmers

Anna Peach “Squash and Awe” | Clearview Farm | Suisan Produce |  
Hawaii Shiitake | Hawaii Big Island Goat Dairy | Honopua Farm | K  
Farms | Ka ‘Ohi Nani Farm | Lone Palm | Lili’u Farm | Mother  
Nature’s Miracle | Rincon Farms | Sunrise Farm | Turnip Wagon |  
[Nakamoto Farms | Kumiko | Kohala Center |Mo Betta Farm]



Hawaiian Butternut Squash, Tahitian Limes, Romaine, Salad Greens  
Asparagus, Fern Shoots, Pea Tendril, Pk Sprout, Shiitake Mushrooms, Goat  
Cheese, Fromage Blanc, Big Island Feta, Avocados, Spinach, Ali’is Mushrooms,  
Grey Oyster Mushrooms, Lemongrass, Mint, Watermelon Radish, Green Beans,  
Chard, Zucchini, Carrots, Beets, Basil, Arugula, Eggs, Leeks, Broccoli, Mung  
Beans, Green Bell Peppers, Taro Leaf, Shiso, Mustard Greens, Micro Shiso,  
Waimea Strawberries, Tomatoes, Cucumbers, and Pumpkin, Green onion are  
all provided by our local range of farmers here on the Big Island of Hawai’iWe  
appreciate each and every one of you that help make it possible for us to  
provide fresh, local, and organic produce for the people of our community. On  
behalf of The Red Water Café we thank you for all you do.

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