

Starters

House Cured, Smoked Scottish Salmon & Hawaii Island Goat Dairy Cheese Platter 22

Toast points, red onion, cucumber, tomato, capers, green onion, fruit & Big Island goat cheese.

Red Wine Sautéed Mushrooms 21

Sweet onion veal demi-glace, poached organic egg, pesto, garlic sourdough toast points.

Pumpkin and Hamakua Mushroom, Molokai Purple Sweet Potato Tempura 18

Served with tsuyu sauce, grated daikon & ginger

House Smoked Berkshire Pork Cocktail Kebobs 14

House marinated, smoked Berkshire pork butt, grilled onion, mushroom & tomato, finished with citrus teriyaki sauce.

Soups/Salads

Coconut Tomato Bisque

9/11

Traditional Miso

9/11

Soup of the Day

9/13

Thai Caesar Salad 12

House Kaffir lime & lemongrass Caesar dressed Nakamoto Farms romaine, shaved beets, carrots, daikon. (Add Chicken 6.00 Add Seared Ahi/Shrimp 12.00)

V Local Beet Salad 16

Waimea garden tomatoes, beets, curried pickled onions, local feta, finished with olive oil & ala'e salt.

Ahi Tataki Salad 21

Togarashi pepper rubbed seared ahi. Local greens, ponzu, shaved beets, carrot, daikon & finished with garlic aioli & tobiko.

V Organic Green Salad 15

Local mixed greens, cucumber, Kamuela tomatoes, tossed with tomato herb vinaigrette & topped with gorgonzola & walnuts.

Please Be Advised: Consuming Raw or Undercooked Foods, Increases the Chance of Foodborne Illnesses

V available as a vegan entrée

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Entrees

Served ½ or full portions

Certified Angus Kansas City Rib Eye Steak

Rosemary, garlic marinated 14 Oz. rib eye.
Brandy flambéed, Yukon gold mashed potato,
baby bok choy, topped with crispy purple sweet
potato curlies.

25/43

Guava Braised Boneless Short Rib

Bed of wok fired mustard cabbage
& onions, wasabi, tomato, topped with mung bean
sprouts & choice of mashed potato or steamed
rice.

20/35

Dry Aged Berkshire Pork Chop

Keawe smoked & grilled, Yukon gold mashed
potato, red wine Hamakua mushroom demi-glace,
vegetable of the day, finished with red wine pickled
onion & micro greens.

28/49

V Big Island Seared Ahi

Waimea beets, tomato, cucumber & onion. Tossed
with toasted chia seeds, balsamic vinegar, olive oil
& fresh basil. Topped with local line caught seared
ahi, & red shiso.

20/37

V Crispy Skinned Seared Salmon

Scottish or Norwegian salmon sautéed. Served
with grilled Waimea vegetables, tomato,
herb quinoa, curried pickled onion, finished with
roasted tomato herb vinaigrette.

17/32

Lilikoi Coconut Chicken Curry

Chicken thigh, coconut milk, kabocha, Yukon gold
potato, carrots, sweet onion, Kaffir lime, ginger,
lemongrass, mung bean sprouts, mint, basil. Served
with side of rice.

16/32

Sides

Local Vegetable Of The Day 11

Grilled Vegetables 6

Mamane Bakery Sour Dough Bread 7

Old Fashioned Mashed Potatoes 6

French Fries 9

Onion Rings with Blue Cheese Ranch 11

Steamed Rice 6

Small Green Salad 9

Sautéed Hamakua Mushrooms 13

Spicy Basil & Shrimp Fried Rice 15/30

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Sashimi

Ahi / Maguro 31

Served with shredded daikon & organic greens.

Kona Kampachi 31

Served with organic greens and shiso.

Seasonal White Fish 27

Please ask your server.

Assorted Sashimi Platter 35

A selection of 5 types of sashimi, organic greens shiso, and shredded daikon.

Chefs Ceviche' Style Special of the Day 20

Please ask your server.

Specialty Rolls and Raw Offerings

The Fuji Roll 26

Tuna, crab, shrimp tempura and avocado. Prepared tempura style with spicy aioli and unagi sauce.

Anue'nue Roll 26

Crab, cucumber, avocado, ahi, cured salmon, Kampachi, shrimp, and finished with orange tobiko.

Crispy Shrimp Tempura Roll 20

Shrimp tempura with cucumber and avocado rolled inside out, with tempura crisps, spicy aioli and unagi sauce.

Ahi Roll 29

Spicy tuna, avocado, cucumber and basil on the inside. Finished with ahi, seasoned sesame oil, Hawaiian salt, and Habanero massago and unagi sauce.

California Roll 16

With tobiko.

Spicy Tuna Roll 15

Nigiri on request at market value.

Non-Alcoholic Beverages

Red Water Sunset 6

Orange, cranberry, pineapple and lilikoi juice.

Ginger Lemonade 8

Ginger, lemongrass, sugar, fresh lemon juice and ginger ale.

Raspberry Zinger 8

Green tea, fresh raspberries, fresh lime juice and cranberry juice

Cranberry Cooler 7

Cranberry juice, lemon juice and soda.

Acqua Panna Still Water 6

500ml

San Pellegrino Sparkling 6

500ml

San Pellegrino Sparkling 9

Liter

Hot Genmaicha Green Tea

3-4 Cups 10 1-2 Cups 7

Big Island Booch Kombucha 8

Hibiscus Blossom Bliss

Hibiscus flowers, tangerine, fresh mint and raw Hawaiian honey.

Blue Green Dream

Hawaiian spirulina, fresh ginger and Raw Hawaiian honey.

Super Ginger Turmeric Tonic

Fresh pressed ginger and fresh pressed turmeric.