

## *Starters*

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

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

**20**

### ***Red Wine Sautéed Mushrooms***

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

**19**

### ***Dragon scales***

Tempura ahi, sandwiched between shiso, bed of organic greens, Shichimi spice dusted, finished with unagi sauce & ponzu drizzle.

**18**

### ***Pumpkin and Hamakua Mushroom, Molokai Purple Sweet Potato Tempura***

Served with tsuyu sauce, grated daikon & ginger.

**16**

### ***House Smoked Berkshire Pork Cocktail Kebobs***

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

**13**

## *Soups/Salads*

### ***Coconut Tomato Bisque***

**8/10**

### ***Traditional Miso***

**8/10**

### ***Soup of the Day***

**8/12**

### ***Thai Caesar Salad 11***

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 15***

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

### ***V Warm Spinach and Swiss Chard Salad 16***

Sautéed ali'i mushrooms, sweet onion, house smoked Berkshire pork, pickled red onion. Balsamic, bacon, olive oil vinaigrette.

### ***Ahi Tataki Salad 19***

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

### ***V Organic Green Salad 14***

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

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**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 curls.

**23/40**

### ***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.

**18/32**

### ***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.

**25/45**

### ***✓ 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.

**18/34**

### ***✓ 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.

**15/29**

### ***✓ Vegetable Nabemono Miso***

Miso broth of tofu, bok choy, mushrooms, onions,  
kabocha, garlic, tamari, red & white miso, basil, mung  
bean sprouts & long rice noodles.

**15/29**

### ***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.

**15/29**

## *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

### ***Chefs Carnivore***

#### ***Creation:***

This Changes Daily.

See Your Server.

#### ***Chefs Daily Fresh Catch:***

Daily Fresh Catch See Your

Server For Details

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## *Sashimi*

<b>Ahi / Maguro</b> - Served with shredded daikon & organic greens.	<b>29</b>
<b>Kona Kampachi</b> - Served with organic greens and shiso.	<b>29</b>
<b>House Cured Salmon</b> - Served with organic greens and lemon.	<b>24</b>
<b>Seasonal White Fish</b> - Please ask your server.	<b>25</b>
<b>Assorted Sashimi Platter</b> - A selection of 5 types of sashimi, organic greens shiso, and shredded daikon.	<b>33</b>

## *Specialty Rolls and Raw Offerings*

<b>Chefs Ceviche' Style Special of the Day</b> - Please ask your server.	<b>18</b>
<b>The Fuji Roll</b> - Tuna, crab, shrimp tempura and avocado. Prepared tempura style with spicy aioli and unagi sauce.	<b>23</b>
<b>Guava Short Rib Roll</b> - Crab, cucumber and guava braised short rib, Hamakua organic greens, habanero massago, ahi, unagi sauce and chipotle aioli. Then garnished with orange tobiko, green onion and micro shiso.	<b>28</b>
<b>Caterpillar Roll</b> - Unagi and cucumber rolled inside out topped with avocado, Tobiko, sesame seeds and finished with unagi sauce.	<b>24</b>
<b>Dragon Roll</b> - Crab, cucumber and avocado crowned with unagi tobiko and unagi sauce.	<b>28</b>
<b>Anue'nue Roll</b> - Crab, cucumber, avocado, ahi, cured salmon, Kampachi, shrimp, and finished with orange tobiko.	<b>24</b>
<b>V Veggie Roll</b> - Tamari seasoned shitake mushroom, kaiware, cucumber, organic greens, shiso, crowned with avocado and served with a side of ponzu.	<b>16</b>
<b>Crispy Shrimp Tempura Roll</b> - Shrimp tempura with cucumber and avocado rolled inside out, with tempura crisps, spicy aioli and unagi sauce.	<b>18</b>
<b>Ahi Roll</b> – Spicy tuna, avocado, cucumber and basil on the inside. Finished with ahi, seasoned sesame oil, Hawaiian salt, and Habanero massago and unagi sauce.	<b>27</b>
<b>Gina Roll</b> – Crab, tempura shrimp, cucumber, avocado and ahi with orange tobiko and finished with spicy aioli.	<b>28</b>
<b>California Roll</b> - With tobiko.	<b>15</b>
<b>Spicy Tuna Roll</b>	<b>14</b>

**\*\*Nigiri on request at market value.\*\***

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## *Non-Alcoholic Beverages*

### **Red Water Sunset 5**

Orange, cranberry, pineapple and lilikoi juice.

### **Ginger Lemonade 7**

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

### **Raspberry Zinger 7**

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

### **Cranberry Cooler 6**

Cranberry juice, lemon juice and soda.

### **Acqua Panna Still Water 5**

500ml

### **San Pellegrino Sparkling 5**

500ml

### **San Pellegrino Sparkling 8**

Liter

### **Hot Genmaicha Green Tea**

3-4 Cups 9 1-2 Cups 6

## *Big Island Booch Kombucha 7*

### **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.

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