

Red Wine Sautéed Mushrooms

Hamakua farms Shiitake, Cremini and Ali'i mushrooms, with sweet onion, garlic, and local organic greens served with crisp Challah toast points. Topped with homemade pesto, a poached organic egg, and finished with a delightful veal demiglace.

Today's Catch Sashimi Style 31

Our finest cuts of our special locally sourced fish placed on top a bed of local organic greens with fresh cucumber, and tomato. Topped with wasabi shredded daikon.

Locally Grown Artichokes 15

Steamed to order, served with our tangy garlic & mustard aioli dipping sauce.

-SUSHI-

Spicy Tuna and Tempura Shrimp Roll 29

Local Ahi, avocado, cucumber and tempura shrimp roll. Topped with fresh Ahi, bread crispies, and spicy seasoning. Finished with spicy aioli & unagi sauce.

Food The Fuji Roll 29

Restaurant favorite fresh Ahi, crab, and tempura shrimp complemented with avocado. Prepared tempura style with a sea of spicy aioli & unagi sauce.

Spicy Tuna Roll 15

Local Ahi, cucumber, and avocado roll. Finished with a spicy seasoning & spicy aioli.

器 California Roll 16

Your favorite cucumber, crab, and avocado rolled inside out. Topped with orange tobiko & sesame seeds.

-SALAD-

V Local Beet Salad 16

Waimea organic greens, topped with garden tomatoes, cucumbers, Yokohama Farms beets, curried pickled onions, local feta. Finished with olive oil & alae salt.

Thai Caesar Salad 15

House Kaffir lime & lemongrass Caesar dressed *Nakamoto Farms* romaine salad. Topped with shaved Yokohama Farms beets, carrots, and daikon.

ADD ON: Chicken \$6, Seared ahi \$12, Seared shrimp \$12

Organic Green Salad 15

Mothers Natural organic greens, sunrise tomato, cucumber, carrot, and shaved Yokohama Farms beets. Finished with our special house tomato vinaigrette

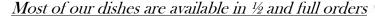
-SOUP-

Butternut Squash Soup 11/14

Locally grown butternut squash, garlic, carrots, celery, potato & onion blended with butter

Please Be Advised: Consuming Raw or Undercooked Foods, Increases the Chance of Foodborne Illnesses V available as a vegan entrée





Guava BBQ Baby Back Ribs 35/45

House famous lust sauce. Marinated in chili spices, slow smoked over kiawe glazed with Guava BBQ sauce. Served with asian slaw and mashed potatoes.

Certified Angus Kansas City Ribeye Steak 40/50

Rosemary garlic marinated 14 oz Ribeye. Brandy flambe, Yukon gold mashed potato, local Waimea vegetables, topped with crispy purple sweet potato curlies.

Dry Aged Berkshire Pork Chop 35/49

Kiawe smoked & grilled 20 oz chop, Yukon gold mashed potato and red wine Hamakua mushroom demi-glace.

🌄 Today's Catch Cacao Crusted Ono 32/40

Fresh local Ono sautéed to order, crusted with house chocolate nibs. Served with asian style cacao vinaigrette aged 2 years. Cucumber Namasu and wasabi mash potatoes.

Mushroom Vegetable Citrus Shoyu Pancit 20/29

Pan fried Pancit noodles with shiitake mushrooms, local sweet onion, unchoy, zucchini, garlic, ginger, carrots, green onion, bok choy and celery.

Shrimp Pasta 25/32

Shrimp spaghetti with local cherry tomato, sweet onions, roast garlic, shallots, basil, zucchini, kale, cream, Pinot Grigio and parmesan cheese.

Shrimp Scampi 32/40

Local farm fresh jumbo prawns. Sautéed in garlic, parsley, shallots, tomato, basil & parmesan., finished with white wine, lemon, butter sauce.

Choice of side: mash potato or pasta.

Lilikoi Chicken Curry 25/35

Dark meat chicken, kabocha pumpkin, potatoes, carrots, Kamuela sweet onion, local turmeric, mint & basil in local lilikoi juice, coconut milk based, finished with mung bean sprouts, and seasoned with yellow curry.



DESSERTS

Red Water Old Fashioned Cheesecake 9

With your choice of Caramelized Pineapples,
Caramel, Chocolate or Raspberry Sauce

Dark Side of the Moon 12

Flourless Chocolate-Truffle Torte Served with Raspberry Puree

White Chocolate Macnut Crème Brûlée 9

House favorite a custard style dessert finished with caramelized hot sugar on top

Redwater House Made Ice Creams & Sorbets 8/12

**Ask Your Server About Our Daily Selections **

True Hawaiian Vintage Chocolate Ice Cream made with 85% Dark Chocolate & Big Island Vanilla Ice Cream made with locally grown vanilla bean!

We also have a selection of house made sorbets made from local harvest fruits

Vanilla Ice Cream & Henry Weinhard's Gourmet Rootbeer Float 10 For Chocolate Lovers Everywhere

Must be 21 years old to order

Hot liquid Chocolate shot this is a liquor-based item changes daily so ask server for today's shot and pricing.

