

REDFISH

POKE BAR *by Foodland*

HAPPY HOUR

CRAFT COCKTAILS

MELON CREAMSICLE

MELON CRÈME SODA, KOHANA KEA
RUM, LIME, COCONUT JELLY

HI-BALL SHOCHU

YOKAICHI SHOCHU, GINGER BEER,
LEMON OIL

SAKE SPRITZ

HANA LYCHEE SAKE, SODA WATER,
SPARKLING WINE

HI-BALL TEQUILA

HONEY, YUZU SODA, CUCUMBER

WINE *by the* GLASS DRAFT

OKONOMIYAKI FRIES

YAKI GLAZE, KEWPIE MAYO, BONITO, SCALLIONS, FURIKAKE,
PICKLED GINGER

"HONEY WALNUT SHRIMP"

KATAIFI SHRIMP, KEWPIE HONEY, REDFISH SIGNATURE "FISH FOOD"

POKE NACHOS

CHOICE OF REDFISH SIGNATURE AHI POKE, CRAB SALAD, AVOCADO,
HO FARMS LOMI TOMATO, JALAPENO, COTIJA, FURIKAKE, SPICY MAYO,
KABAYAKI, CILANTRO, WON TON CHIPS

CRISPY CHICKEN WINGS

P.O.G. GLAZE, FRIED GARLIC, RED JALAPENO

CRAB AND ARTICHOKE DIP

ARTICHOKE HEARTS, CRABMEAT, BUTTER PANKO TOPPING,
SERVED WARM WITH GARLIC BREAD

REDFISH & CHIPS

LOCAL IPA BATTER, FRESH CATCH, TEMPURA VEGGIES, CRINKLE FRIES,
YUZU KOSHO AIOLI, LEMON

MENU ITEMS ARE COOKED IN THE SAME KITCHEN AND DRINKS ARE PREPARED IN A
SHARED BAR AND THEREFORE MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, MILK,
EGGS, PEANUTS, FISH, SHELLFISH, SOY, AND TREE NUTS. BEFORE PLACING YOUR ORDER,
PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

(gf) = GLUTEN FREE (v) = VEGETARIAN (v+) = VEGAN

A gratuity of 18% will be charged to parties of 6 or more.

WE PROUDLY SERVE LOCAL INGREDIENTS. CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Only good things @redfishpoke/waikiki