

# REDFISH

POKE BAR *by Foodland*

## HAPPY HOUR

### GRAFT 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*