



BRUNCH MENU

Benedict

Served with sous vide eggs, Hollandaise, Watercress Herb Salad, Soy Chili Gel
Our style shrimp or tofu toast, perfect for dipping in indulgent hollandaise smothered sous vide egg

Shrimp Toast Benedict \$25 Taro Toast Benedict \$23

Toast

Sourdough bread paired with spreads and local toppings

Baked Avocado, Zucchini \$17 Smoked Ahi, Pickled Onion \$18
Cured Salmon, Herbed Boursin \$17

Teishoku

Our Japanese Breakfast with Steamed Rice, Miso Soup, House Pickles

Black Cod \$35 Hamachi Kama \$44
Tomato Miso Marinade, Tomato Miso
Nampla Tomato Relish
Roasted Atlantic Salmon \$27 Tataki of Ahi \$40
Yuzu Caper Relish Ponzu

Omelet

Savory Chinese-Style Steamed Egg Topped with Fresh Seafood and Vegetables.
Finished in our house sauce. Toasted Bread or Rice.

Shrimp Omelet \$23 Atsuage Omelet \$17
Chili Crisp, Chili Crunchies, Mapo Style, Vegetables, Cilantro
Vegetables
Small Kine Farms \$22 Mentaiko Omelet \$25
Mushroom Omelet Tomato, Ikura Zuke, Parmesan
Mornay, Parmesan

Sando

Our burgers on house-made bread. Served with fries or salad.

Ahi Marinara \$21 Shrimp Bánh Mi \$21
Garlic Aioli, Spicy Marinara, Mozzarella, Chili Gel, House Pickles, Kewpie
Zucchini Katsu Mayo, Lettuce, Tomato
Teriyaki Ahi Burger \$22 Soft Shell Po Boy \$20
Teri Gel, Kewpie, Provolone, Mushroom, Lettuce, Tomato, Cajun Slaw, Remoulade,
Crispy Onion, Lettuce, Tomato Pickled Jalapeños
Goteburger \$20
Pork & Goteborg Sausage, Provolone, Pepperoncini, Teri Gel, Furikake
Chicken Crumble

Salads

Romaine Caesar \$13 Hau'ula Tomato Salad \$16
Arare, Bonito, Yuzu Kosho Vinaigrette, House Soy, Ginger Scallion Relish,
Parmesan Aioli Watercress, Onion, Won Tun
Berry Salad \$14 Marinated Eggplant Salad \$12
Manoa Greens, Strawberries, Blueberries, Oroshi, Daikon, Shiso, Tentsuyu
Tomato, Pickled Beets, Crispy Quinoa, Goat Cheese, Candied Walnuts, Ume Dressing
Spicy Roasted Cauliflower & Brussel Sprouts \$10
Spicy Black Bean Garlic Glaze, Chili Crispies

WHEN A CREDIT CARD IS USED FOR PAYMENT, A 3% SURCHARGE WILL BE APPLIED

MENU IS BASED ON PRODUCE AVAILABILITY AND SUBJECT TO CHANGE.
GRILLED MEATS ARE PREPARED TO CHEF'S RECOMMENDED TEMPERATURE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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Sweeter

Lilikoi Crunch Pancake Streusel, Sweet Cream	\$18	Honey Walnut Shrimp Waffle Apple, Celery, Candied Walnut, Maple	\$24
Custard French Toast Mango Lime Coulis, Coconut Tapioca, Candied Nuts, Roasted Coconut	\$22	Waffle Only	\$11

Specials

Beer Batter Auction Fish French Fries, House Remoulade	\$29	People's Choice Our Ginger Fried Chicken (Okazuya Style) and Fresh Ahi Poke, <i>Rice, Potato Salad,</i> <i>House Pickles. Choice of of poke: hapa boy,</i> <i>spicy mayo, garlic miso, wasabi ginger</i> <i>scallion, or spicy black bean sauce</i>	\$28
Ahi Tsukune Loco Moco Wafu Style with Sous Vide Eggs, Ankake Sauce, Rice	\$23	Chili Shrimp Congee Chili Garlic Shrimp, Sous Vide Egg, Chili Oil, Chili Crisps, Ikura	\$26

Additions

Labneh House Granola, Fresh Fruit, Local Honey	\$11	Grandma's Potato Salad	\$5.50
Fruit Parfait Fresh Fruit, Coconut Tapioca, Vanilla Whip	\$9	Side Miso Soup	\$3.50
		Side Sushi Rice	\$4
		Side Ginger Chicken	\$10
		Fries	\$6
		Side Toast	\$3
		Hash Brown	\$7

From the Sushi Bar

Hamachi Crudo House Ponzu, Mentaiko, Jalapeño, Wasabi Oil	\$24	7 Piece Nigiri Sampler Chef's Choice of Local & Japanese Fish	\$40
Moriwase or Chirashi Chef's Choice of Fresh Local and Japanese Fish			
5 Type Moriwase	\$44		
5 Type Chirashi	\$48		

Fresh Nigiri (2 pc) / Sashimi (3.5 oz)

Ahi	18 34
Ahi Zuke	20 37
Hamachi	17 34
Glory Bay Salmon	14 30
Aburi Madai	20 35
Hirame	--- ---
Kanpachi	--- ---
Shima Aji	--- ---
Ikura Zuke	--- ---
Ama Ebi	26 ---
Ma Saba	16 30
Uni	--- ---

Maki Roll (5 pc)

Spicy Tuna	\$6
Maguro	\$11
Negi Hama	\$10
Crab Cali	\$11
Avocado	\$6

High Roll-It

The "Yosuke" Tempura Unagi, Dashi Tamago, Spicy Tuna, Egg Yolk Jam	\$22
Negi Ham-mah Charred Scallion Ginger Hamachi, Torched Hamachi, Soy Chili Gel	\$22
Spicy Spider Crispy Soft Shell Crab, Charred Green Onions, Mentaiko Labneh, Chili Mayo, Chili Crispies	\$22
Charred Sake Spicy Salmon, Takuwan, Avocado, Tobiko, Sea Asparagus, Kaboyaki, Garlic Aioli	\$16
Like Beef? Shrimp, Avocado, Charred Negi, Shiso, Wasabi Ginger Relish, Crispy Shallots, Spicy Ponzu	\$28
Da Cat! Shrimp Tempura, Creamy Blue Claw Crab, Crushed Avocado	\$26