



# DINNER MENU

## Farmer Focused Cold

<b>Beets (Mountain View Farms, O'ahu)</b> Pickled, Goat Cheese Spread, Yuzu Mustard Vinaigrette, Tomatoes, Cara Cara Oranges	\$12	<b>Summer Roll (Mari's Garden, O'ahu)</b> Satay Sauce, Pickles, Herbs	\$11
<b>Eggplant (Ahiki Acres, O'ahu)</b> Marinated Ginger Tensuyu, Oroshi, Wasabi Oil	\$9	<b>Tomato (Ho Farms, O'ahu)</b> Cold Smoked, Mrs. Cheng's Tofu, Ponzu, Hijiki, Yukari	\$13
<b>Lettuce of the Day (Mari's Garden, O'ahu)</b> Sesame Crema, Pepper Vinaigrette, Chili Tapioca	\$10	<b>Okra (Ahiki Acres, O'ahu)</b> Blanched, Kizami Wasabi, Cucumber, Chili Tapioca, Lime	\$9

## Farmer Focused Hot

<b>Bok Choy (Mountain View Farms, O'ahu)</b> Charred, Shio Kombu, Nametake, Scallions	\$9	<b>Tomato (Hau'ula Farms, O'ahu)</b> Slow Roasted, Za'atar Oil, Labneh, Basil, Lemon, House Bread	\$13
<b>Corn (Aloun Farms, O'ahu)</b> Beignet, Japanese Curry Salt, Kewpie	\$9	<b>'Ulu (Hawaii 'Ulu Co-Op, Hawaii Island)</b> Tots, Hide's Sticky Sauce, Sweet Land Goat Cheese Tomme	\$10
<b>Edamame (Japan)</b> Lightly Broiled, Alae Salt	\$8	<b>Local Beans (Ahiki Acres, O'ahu)</b> Charred, Spicy Chili Garlic Sauce	\$11
<b>Cabbage (Go Farms, O'ahu)</b> Roasted Go Farms Cabbage, Nami Kaze Chili Oil, Ginger Sansho Cream	\$10	<b>Eggplant (Ahiki Acres, O'ahu)</b> Roasted, Tomato Miso, Yuzu Kosho Aioli, Puffed Rice	\$9
<b>Carrots (Ahiki Acres, Oahu)</b> Roasted, Gochujang Glaze, Sesame, Cilantro Chimichurri	\$10	<b>Spicy Shishito Peppers (Green Growers, O'ahu)</b> Roasted, Local Honey, Preserved Lemon, Sesame	\$12

## On The Side

Rice	\$3.50	French Fries	\$6
Sushi Rice	\$4.50	German Potato Salad	\$12
Maze Gohan	\$7.00	House Bread	\$5
Miso Soup	\$3.50		



# DINNER MENU

## Seafood Focus Cold

<b>Ahi (Fresh Island Fish, O'ahu)</b> Tartare, Thai Chili, Egg Yolk Jam, Ume Gel Sea Asparagus, Sesame Rice Cracker	\$18	<b>Oysters (Seasonal)</b> Raw, Pickled Garlic, Jalapeno Tozasu, 3 Pieces	\$13
<b>Ahi (Fresh Island Fish, O'ahu)</b> Maguro, Natto, Yamaimo, Wasabi, House Soy Gel, Sushi Rice Musubi	\$24	<b>Kanpachi (Blue Ocean, Hawai'i Island)</b> Crudo, Yuzu, Wasabi Oil, Smoked Tomato, Sea Asparagus	\$28
		<b>Hamachi (Japan)</b> Crudo, Citrus Thai Chili Oil, Grapefruit, Sea Asparagus	\$22

## Seafood Focused Hot

<b>Black Cod (Alaska)</b> Red Wine Nitsuke, Kizami Wasabi, Pickled Onion	\$35	<b>Kanpachi (Blue Ocean, Hawai'i Island)</b> Ponzu Butter, Roasted Grapes, Fried Okra	\$32
<b>Prawns (Kaua'i Prawns, Kaua'i)</b> House Butter, Hot & Sour Gel, Herbs, House Bread, 5 Pieces	\$23	<b>Day Boat Scallop</b> Seared, Smoked Tomato Buerre Blanc, Ulu Polenta, Crispy Taro	\$37
<b>Lobster (Canada)</b> Tristan, Escargot-Style Lobster, Yuzu Kosho, Seaweed Butter, Nori	\$22	<b>Octopus (Spain)</b> Kaarage-Style, Okinawan Spinach Luau, Tomato	\$29
<b>Clams</b> Half Pound, Butter Natto Stock, Wakame, Hijiki, House Bread	\$19	<b>Salmon (Fresh Island Fish, O'ahu)</b> Kung Pao Glaze, Chili Oil, Crispy Peanuts	\$28

## Sushi Bar

<b>Pika-Chuna Roll</b> Spicy Tuna, Cucumber, Sprouts, Tuna, Jalapeno, Onion, Ginger Soy Glaze	\$28	<b>Hamachi Roll</b> Crab Mix, Cucumber, Yuzu Gel, Charred Green Onion, Ume Salt	\$25
<b>Spider Roll</b> Soft Shell Crab, Charred Green Onions, Mentaiko Labneh, Chili Mayo, Chili Crisps	\$22	<b>Sashimi Moriawase (Chef Choice)</b> 5 Types of Fresh Local & Japan Fish	\$55
<b>Creamy Lobster Roll</b> Tristan Lobster Tail, Pickled Celery, Cucumber, Zuke Ikura, Thai Chili	\$35	<b>Japanese Nigiri Sampler</b> Uni Hirame- Meyer Lemon Kosho Ma Saba- Lightly Seared Aburi Madai-Charred Negi Shima Aji- Grated Ginger	\$52
<b>Pork Belly (Mountain View Dairy)</b> Smoked, Local Mustard Greens, Sweet Bacon Marmalade	\$24	<b>Local Beef Cheek</b> Braised with Tom Yum Flavors, Spicy Glaze, Herb Salad	\$25

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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