



NAMI KAZE  
HAWAII

## PRIVATE EVENT INFORMATION DINNER

Thank you for considering Nami Kaze for your event! We look forward to collaborating with you to create a memorable and unique dining experience. Our team is dedicated to making this an occasion to remember. Please let us know how we can help to enhance your event.

We offer events in our private dining room and full restaurant buyouts. Inquire for event space details & menu pricing by completing our private events form or emailing [info@namikaze.com](mailto:info@namikaze.com).

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## PRIVATE DINING DINNER MENU

Nami Kaze's private dining menu is exclusive for private events. Create your menu by selecting up to three (3) appetizer/salad options, up to four (4) entrée options and one (1) dessert option for your guests to preorder. A personalized menu and order sheet can be provided to help you gather preorders.

Appetizer stations are available to enhance your guest's experience.

Custom menus are also available, inquire for more information.

\*Premium dishes have an additional cost which will be reflected in your final per person menu price. Only the highest supplemental charge among the selected premium dishes will be included.

\*\*Menu and pricing are subject to change based on availability. Substitutions for allergies and dietary restrictions are available upon request.

V= Vegetarian

VGN = Vegan

GF = Gluten-Free

**Appetizer and Salad\*\****(Up to 3 Choices)*

Ahi Tartare, Chili, Ume, Egg, Scallion, Sea Asparagus, Herbs

Local Greens and Pickled Vegetable Summer Roll, Herbs, Roasted Peanuts, Satay (VGN)

BBQ Pickled Beet Salad, Avocado, Gochujang, Chili Crispies (VGN)

Mrs. Cheng's Tofu Salad, Smoked Tomato, Hijiki, Arugula, Crispy Shallot, House Ponzu (VGN)

Japanese Hamachi Sashimi Salad, Watercress, Onion, Jalapeno, House Ponzu

Abalone Chawanmushi, Black Garlic, Meyer Lemon Brown Butter\*

Glory Bay Salmon Crudo, Smoked Trout Roe, Kaze Oil, Yuzu, Avocado, Chili Crumble (GF)\*

Lobster BLT Caesar, Local Greens, Crispy Bacon, Garlic Crouton, Asian Remoulade\*

Mini Raw Bar: Kusshi Oyster, Poached Prawn, Kanpachi Ceviche\*

Hudson Valley Foie Gras Torchon, Sweet And Sour Local Fruit, Szechuan Pepper Crumble\*

Kaluga Caviar, Ulu Beignets, Labneh, Gochugaru BBQ\*

**Entrée\*\****(Up to 4 Choices)*

Roasted Auction Fish (GF)  
Black Garlic Caper Escabeche, Roasted Cabbage, Potato Puree

Shrimp Truck Style Kaua'i Prawns (GF)  
Nuoc Chom Brussel Sprouts, House Chili Garlic Butter

Seared Hokkaido Scallops  
Ginger Congee, Mushroom X.O., Herb Nage

Thai Seafood Cioppino (GF)  
Japanese Rice Risotto, Shrimp, Scallop, Market Fish, Hot and Sour Broth

Roasted Pork Belly (GF)  
Garlic Braised, Local Citrus Nuoc Chom Agrodolce, Local Tomato Salad

Roasted Jidori Chicken Breast (GF)  
Ulu Patas Bravas, Roasted Vegetables, Labneh, Gochujang Piripiri

Steamed Hawaiian Kanpachi\*  
Chili Soy, Ginger Scallion Relish, Local Vegetables, Steamed Rice

Black Cod Nitsuke\*  
Kizame Wasabi Relish, Bok Choi, Red Wine Soy Glaze

Tristan Lobster Pasta\*  
Singapore Chili Garlic Sauce, Zucchini

Kaua'i Pepper Steak\*  
Slow Braised Short Rib, Peppercorn Soy Glaze, Asian Chimichurri, Potato Puree

Tajima Wagyu New York Strip\*  
Gochugaru BBQ, Sweet Corn Beignets, Roasted Cabbage

*Vegetarian:*

Ulu Gnocchi (V)  
Small Kine Farms Mushroom Ragu, Herbs

Eggplant, (VGN, GF)  
Black Garlic Caper Escabeche, Roasted Cabbage, Steamed Rice

Small Kine Farms Mushroom (VGN)  
Ginger Congee, Mushroom X.O., Herb Nage

Cauliflower (V)  
Ulu Patas Bravas, Roasted Vegetables, Labneh, Gochujang Piripiri

Roasted Bok Choi (VGN)  
Chili Soy, Ginger Scallion Relish, Local Vegetables, Steamed Rice

Zucchini and Squash Pasta (V)  
Singapore Chili Garlic Sauce, Zucchini

Roasted Ulu (VGN)  
Slow Braised Short Rib, Peppercorn Soy Glaze, Asian Chimichurri, Sweet Potato

**Dessert\*\***  
*(1 Choice)*

Lukki Lemon

Parfait  
*Flavors:* Kauai Coffee Mocha, Lemon, Banana, Seasonal Fresh Fruit

Chef Beverly's Chiffon Cake of the Month

Gelato Flavor of the Month *(2 scoops)*

Japanese Flan Flavor of the Month\*

Kulolo Caramel Mud Pie\*

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### **Shareable Platters\*\***

Our appetizer stations offer a variety of starters that are great for sharing. Each platter serves 10 guests.

#### **Raw Bar**

Kusshi Oysters, Cocktail Shrimp, Hokkaido Scallops

#### **Sushi Board**

Selection of 2 Specialty Uramaki Rolls

#### **Poke Bar**

Choice of two (2): Hapa Style, Spicy Mayo, Kizame Wasabi, Ginger Scallion,  
Miso Garlic Avocado, Spicy Garlic Black Bean

#### **Oyster Bar**

Accoutrements

#### **Caviar Bar**

Accoutrements

#### **Charcuterie Board**

Chef's Choice of Cheese, Meat, Fruit, Preserve & Sauce

#### **Pastry Bar**

Choice of one (1) cookie, one (1) pastry, and one (1) parfait:

- Cookie Flavors: Cereal Crunch, Brown Butter Chocolate Chip, Oatmeal Chocolate Chip

- Pastry Options: Blondie, Mini Cupcake (Chocolate or Lemon), Mini Scone of the Month

- Parfait Flavors: Lemon Chiffon, Vanilla Custard Chiffon, Classic Chocolate

#### **Cookie Bar**

Choice of two (2) cookies: Cereal Crunch, Brown Butter Chocolate Chip, Oatmeal Chocolate Chip