



NAMI KAZE
HAWAII

PRIVATE EVENT INFORMATION LUNCH

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 three exclusive event spaces to accommodate your party size and preferences. Pricing for each space is based on the selected menu, which includes your selected lunch items, private use of the space, full-service staff and bar and 30-minute setup prior to your event start time.

Inquire for event space details & menu pricing by completing our private events form or emailing info@namikaze.com.

PRIVATE DINING LUNCH MENU

Nami Kaze's exclusive private dining menu is served family-style. Create your menu by selecting one (1) salad, three (3) entrées, two (2) sides, and one (1) dessert for your guests. Appetizer stations are also available to enhance your guest's experience.

Custom menus are also available, inquire for more information.

*Select dishes have an additional cost which will be added to the base price of the selected event space.

**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

Salad***(Choice of 1)*

Local Baby Romaine Caesar
Grape Tomato, Shaved Onion, Garlic Crouton, House Caesar Dressing
(V) (GF- No Croutons)

Mrs. Cheng's Tofu Salad
Local Watercress, Hauula Tomatoes, Sea Asparagus, Shaved Onion, Won Tun
Chips, Miso Dressing (VGN)

Chinese Chicken Salad
Shaved Local Cabbage & Greens, Local Vegetables, Won Tun Chips, Cilantro,
Sesame Onion Dressing

Mediterranean Chopped Salad*
Local Lettuce, Prosciutto, Feta, Garbanzo Beans, Green Beans, Local Pickled
Vegetable, Yuzu Mustard Dressing (GF)

Local Goat Cheese and Pickled Beet Salad*
Strawberry, Grape Tomato, Chili Crispies, Chili Oil, House BBQ

Local Tomato Panzanella*
Roasted Local Vegetables, Olives, Capers, Local Goat Cheese Feta, Local Honey
Balsamic Vinaigrette

Berry Salad*
Blueberry, Strawberry, Arugula, Goat Cheese, Candied Walnut, Crispy Quinoa,
Strawberry Ume Dressing (V, GF)

Japanese Hamachi Sashimi Salad*
Sumida Farms Watercress, Local Vegetables & Greens, Jalapeno, House Ponzu

Entrée***(Choice of 3)*

Kauai Style Fried Ginger Chicken

Beer Batter Ahi Belly
House Tartare, House Vinegar

Pork Belly Kakuni
Onion Relish

Mountain View Dairy Pork Loco Moco
Maui Onion Gravy

Shrimp Truck Style Kauai Prawn*
House Butter, Spicy Tomato Gel

Yukari Rubbed Ahi Tataki*
Asian Remoulade

Seared Hokkaido Scallops*
Curry Carrot Butter

Kauai Pepper Steak Style Braised Beef Short Rib*
Onion Jam

Roasted Glory Bay Salmon*
Gochujang Piri Piri

Steamed Hawaiian Kanpachi*
Mama's Chili Soy, Kizame Wasabi Ginger Scallion

Hapa Flat Iron Steak*
Asian Chimichurri

Tomato Miso Black Cod*
Red Wine Nitsuke

Small Kine Farms Mushroom Gnocchi
Parmesan Morney (V)

Mrs Cheng's Tofu
Tensuyu, Oroshi, Tempura Flake (VGN)

Sides**

(Choice of 2)

Steamed Rice

Sushi Rice

French Fries

Roasted Sweet Potato

Ginger Porridge

Potato Puree

Grandma's Potato Salad

House Bread

Roasted Cabbage, House Chili Oil

Roasted Bok Choi, Shio Konbu, Nametake

Chili Garlic Pasta*

Pasta Alfredo*

Roasted Carrots, Tegu Sauce*

Dessert**

(Choice of 1)

Gelato Flavor of the Month *(2 scoops)*

Lukki Lemon*

Lukki Nana*

Keiki Menu**

Up to 12 years old. Includes one (1) drink and gelato or Asato sorbet of the month.

Keiki Nuggets

Edamame, Steamed Rice, Sweet and Sour Sauce

Smash Cheeseburger

Cheddar, Spicy Thousand Island, Lettuce, Tomato, Fries

Beer Batter Auction Fish

Tartar Sauce, Ketchup, Fries

Ginger Fried Chicken

Edamame, Steamed Rice

Teriyaki Pork Belly

Edamame, Steamed Rice

Appetizer Stations**

Our shared platters 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, Nut, 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