



NAMI KAZE
HAWAII

BRUNCH SIPS

COCKTAILS

Ancho Tomillo 14

Espolon Reposado Tequila, ancho reyes verde poblano, lemon, lime, thyme

Pepa Don't Peach 15

Pau Vodka, white peach, black pepper, star anise

Nami Kaze Champagne Cocktail 20

Park Carte Blanche Cognac, lilikoi juice, Tattinger Champagne

Espresso Martini 16

SelvaRey Cacao Rum, coffee liqueur, coffee

La Wahine Kula 17

Lillet Blanc, Kō Hana Agricole Rum, Velvet Falernum, St. Germain, grapefruit

Kapalama Pimms Cup 11

Pimms, lemon, thyme, cucumber, ginger beer

Island Cheer, White Sangria 15

White wine, Bombay East, orange brandy, tropical fruits

SAKE 6OZ.

"Bushido" Ginjo Genshu DRAFT 11

Kubota Junmai Daiginjo (Clean & Crisp) 11

Taka Noble Arrow Tokubetsu Junmai (Clean & Crisp) 11

Born Gold Junmai Daiginjo (Fruity & Aromatic) 11

Fukuju Hyogo Junmai Daiginjo (Fruity & Aromatic) 11

Kaori Tsuru Junmai Daiginjo (Fruity & Aromatic) 11

Heiwa Shuzo "KID" Junmai (Rich & Full-Bodied) 11

Shichida Junmai (Rich & Full-Bodied) 11

Watari Bune Junmai Ginjo (Rich & Full-Bodied) 11

BEER

BeerLabHI "Omakase Series" Hazy IPA 12

BeerLabHI "Lab Lite" Rice Lager 12

Big Island Brewhaus "Golden Sabbath" Strong Pale Ale (13 oz.) 10

Hana Koa "Rooftop" Pale Ale 11

Orion Premium Rice Lager 12

WINE 6OZ.

Champagne, Taittinger La Francaise Brut NV 26

Prosecco, Villa Sandi II Brut, Italy NV 13

Rosé, Les Sarrins Cotes de Provence 2021 15

Riesling, Robert Weil, Germany 2020 16

Muscadet, Michel Brégeon 2021 15

Sauvignon Blanc, Craggy Range, New Zealand 2021 16

Chardonnay, Diatom, Santa Barbara, California 2021 16

Pinot Noir, Saintsbury, Carneros, California 2019 19

Cabernet Sauvignon, Brendel, Rutherford 2019 23