



NAMI KAZE
HAWAII

FARMERS' MENU

FROM MIND TO TABLE

Menu by Devin Hikosaka, Reed Kikuta, Richard Lee, and Beverly Luk

FIRST COURSE

Caramelized Day Boat Scallop, Raw & Roasted Fennel,
Lilikoi Vinaigrette, Beurre Blanc

SECOND COURSE

Confit Hawaiian Kampachi, Red Curry Carrot Broth,
Thai Green Papaya Relish, Fresh Herbs

THIRD COURSE

Braised Pork Shoulder "Guisantes", Kabocha Dumpling,
Kabocha Ribbons, Moringa

DESSERT

Goat Cheese, Roselle, Honey

Ahiki Acres: Roselle

Blue Ocean / Fresh Island Fish: Kampachi

Ho Farms: Lemongrass, Kaffir Lime Leaf, Thai Chili, Basil,
Lilikoi, Tomato, Carrot, Mint, Cilantro

Mari's Garden: Micro Basil, Pea Tendril

Mountain View Dairy Farm: Pork Shoulder, Pork Bones,
Moringa Leaf, Moringa Pod, Turmeric

Sweet Land Farms: Goat Cheese

Hawai'i 'Ulu Cooperative: Kabocha

*Menu is based on produce availability and is subject to change. Grilled meats are prepared to Chef's recommended temperature. Consuming raw or undercooked foods may increase your risk of food borne illness. Not all ingredients are listed on the menu, please let your server know if you have any allergies or dietary concerns.