

Special

WHISKY DINNER

by

NAMI KAZE
HAWAII

A SPECIAL 4-COURSE WHISKY EXPERIENCE
CURATED AND PRESENTED BY CHEF JASON PEEL

TUESDAY, MARCH 18 | \$150/PERSON



Snack

WHISKY: OHISHI WHISKY BRANDY CASK

Kanpachi Sashimi

Hawaiian Kanpachi Nicoise, Kaluga Caviar, House Ponzu, Egg Jam

First

WHISKY: OHISHI PORT CASK

Searched Hudson Valley Foie

Small Kine Farm Mushroom and Truffle Demi Glace

Second

WHISKY: IKIKIKO SHOCHU BARLEY

Chutoro Escabeche

Black Garlic Caper Vierge, Taro Chips

Third

WHISKY: HAKATA, 10 YEAR

Washugyu Beef

Gochujang BBQ, Local Corn, Spigarello

Fourth

WHISKY: OHISHI WHISKY SHERRY CASK

Goat Cheese Pineapple

Sweet Land Goat Cheese, Pineapple

*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.