

NAMA KO

BRUNCHTAILS

Yuzu Mimosa Yuzu juice, orange juice, prosecco | 15

Sailor Moon Plum blossom sake, pomegranate, prosecco | 13

Nama-Ko Mary Haku Vodka, house bloody mary mix, togarashi rim | 14

Sunrise Old Fashioned Maple Washed Iwai 45 Whisky, Frangelico, blackberry bitters | 15

Espresso Martini McClintock Coffee Liqueur, cold brew, Tito's Vodka, Amaro | 16

Japanese Coffee Iwai 45 Whisky & whip cream | 12

Baileys & Coffee | 12

Amaro & Coffee | 12

DRAFT BEER

Modelo Special | 8

Dogfish Head 60 mnt IPA | 8

Atlas Bullpin Pilsner | 8

Roadsmary's Pumpkin ALE | 8

DC Brau Corruption IPA | 8

WINE

Jeio Prosecco IT | 16

Famille Lauverjat Sancerre FR 2022 | 20

Punzi Pinot Grigio Friuli IT 2021 | 14

Benton-Lane Pinot Noir OR SP 2021 | 16

Punzi Chianti Classico IT 2021 | 14

Vina Real Crianza Rioja SP 2018 | 16

Vina Otana Garnacha Rioja Rose SP 2022 | 12

COFFEE / TEA

Cold Brew | 6

Drip coffee | 5

Tea Earl Gray, English Breakfast, Chamomile | 5

Japanese Tea Service Magnolia Oolong, Moonlight Jasmine, Sencha, Matcha | 8

ZERO PROOF

Sumo Spritz sparkling grapefruit soda, orgeat, cinnamon, orange | 11

Matcha Colada coconut cream, lime, pineapple, matcha, smoked salt | 11

Shiso Lovely cucumber, yuzu, pineapple, thai basil, tonic | 11

Soda coke, diet coke, ginger beer, sprite, ginger ale, yuzu lime | 4

Juices cranberry, pineapple, orange, grapefruit | 4

A 5% fair-wage charge has been added to every check to ensure that our staff members are paid in accordance with the Initiative 82 requirements. This charge offsets the increased costs borne by the restaurant and is not part of the tip pool

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BRUNCH MENU

APPETIZERS

Brunch Bao Buns (3) scrambled eggs, bacon, grated broccoli, cheese, chiles | 8

Smoked Salmon Bao Buns (3) cucumber, pickled red onion, togarashi aioli | 10

Pork Belly Bao Buns (3) spicy cucumbers, yuzu hoisin, mint | 9

Steamed Edamame smoked sea salt | 6

Crispy Brussels Sprouts kumquat, red chiles, mint, fish sauce | 10

Kani Croquette aji amarillo kosho, togarashi | 10

Bluefin Tuna Tacos soy, chilies, sesame, nori | 12

Chicken Dumplings lemongrass, scallion ponzu | 8

Heritage Pork Gyoza mustard, togarashi, green onion | 9

Crispy Shrimp Tempura yuzu chile sauce | 12

Japanese Home Fries unagi sauce, wasabi aioli | 8

Crispy Avocado Tempura smoky ponzu, togarashi | 10

BRUNCH ENTREES

Spicy Duck Confit Hash crispy potatoes, caramelized onion, onsen egg, hollandaise | 14

French Toast drunken strawberries, shiso, matcha powdered sugar | 14

Smashed Avocado Crab Toast blue crab, avocado, fried egg, spicy yuzu hollandaise | 16

Our “Shrimp and Grits” pork belly, chile oil, scallion, onsen egg | 16

Chicken and Waffles bacon, pineapple, maple soy dressing | 15

Kobe Brunch Burger truffle, parm, fried egg, frisee | 18

Crispy Fried Chicken Sandwich pickles, QP mayo, sesame, Tokyo hot sauce, house bun | 14

Chirashi Fisherman Lunch salmon, yellowtail, snapper, avocado, cucumber, ikura, furikake rice | 22

CHEF’S SPECIALTY SUSHI ROLLS

Almost Paradise spicy tuna, avocado, cucumber, spicy mango sauce, tempura flakes | 18

Candy Cane shrimp tempura, avocado, tuna, yellowtail, apple, jalapeño, tobiko | 20

Debutante eel, cucumber, asparagus, avocado, tempura bits, eel sauce, black tobiko | 16

Orange Crush salmon, cucumber, aji amarilla, jalapeno, ikura, massago arare | 17

Namaste maryland crab, spicy tuna, cucumber, avocado, crunchy sweet potato | 20

Rainbow Roll maryland crab, tuna, salmon, yellowtail, shrimp | 20

Vegetarian Roll avocado, cucumber, asparagus, carrots, shiso, kanpyo, daikon | 14

Flamingo Royale torched king salmon, shrimp tempura, asparagus, ponzu, sweet onion dressing | 22

Big Kahuna fresh spanish bluefin tuna, avocado, pickled ginger, wasabi aioli, micro cilantro | 22

GO BOTTOMLESS

Sakura Bellini cuvee jean louis Champagne, peach puree, cherry blossom syrup | 35

Okinawa Bellini cuvee jean louis Champagne, passion fruit puree, mango syrup | 35

Yuzu Mimosa yuzu juice, fresh orange juice, prosecco | 35

Lychee Saketini Tito’s vodka, Sayuri nigori sake, lychee Puree | 45

For your convenience at 20% gratuity is added to parties of 6 or more.

This gratuity is subject to tax per District of Columbia law.

Please inform your server of any allergies or dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.