



TAMARI BAR SEATTLE RESTAURANT WEEK



tamaribar instagram

10/22~11/4 2023 SRW FALL

SRW TAKE OUT LUNCH \$20

山登り風ササ弁当 SEATOWN BENTO

SWEET MISO MARINATED GRILLED SALMON, TAMARIBAR FRIED CHICKEN, HOUSE MADE YUZU-KOSHO TARTAR, HOUSEMADE CHILI OIL, FURIKAKE RICE AND JAPANESE PICKLES.

フタめし食堂カレー TAMARI BAR WAY GOGO BUTA CURRY

THINLY SLICED PORK BELLY SEASONED WITH SOY SAUCE AND GARLIC, COMES WITH KANAZAWA STYLE CURRY. 4HRS CARAMELIZED ONION, TOMATO, BEEF AND PORK GROUND, SPICES MIX (CHILI, SHICHIMI, GARLIC, GINGER, GARAM MASALA AND BLACK PEPPER), ORIGINAL CARAMEL SAUCE AND MORE. SERVED WITH CABBAGE SALAD AND RICE.

至高、天下の御膳

SRW DINNER SUPREME GOZEN \$50

COMES WITH TWO GOZEN PLATTER

FROM COLD SIDE :

SEASONAL SEARED BONITO SASHIMI WITH PONZU JELLY AND CHILI OIL.

3 KINDS CHEF'S CHOICE SASHIMI.

OVERFLOW TORO-TAKU ROLL. DICED BLUEFIN WITH TAKUAN ON SUSHI ROLL TOPPED WITH IKURA AND KAIWARE.

FROM HOT SIDE :

WAGYU STEAK WITH BLACK SALSA SAUCE.

DUCK SALAD.

SWEET MISO MARINATED GRILLED SALMON WITH PINE MUSHROOM SAUCE.