

Seattle Restaurant Week 3 course dinner

(please choose one from each course) \$35.00

APPETIZER

**Brussel Sprouts & Seaweed Salad** Deep fried Brussel sprouts tossed with caramel sauce, a touch of Nuoc Mam, and chili sauce. & Seaweed salad

**Hamachi Sashimi With Thai Chili** Hamachi sashimi with orange, Thai chili, ponzu sauce

**Salmon Sashimi With Crab** Salmon sashimi rolled with crab, scallop, avocado, mayo, ponzu sauce and truffle oil

**Kaki Fry** Panko breaded and deep fried oysters, served with Tonkatsu Sauce

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ENTREE Omakase

**Sushi** 5 piece of chef's choice nigiri sushi And a daily choice special roll.

**Sashimi** 7 kinds of chef's choice (10pc) of sashimi. Served with a bowl of rice

**Vegetable Tempura** Assorted vegetable tempura served with a bowl of rice .

**Flame Broiled Black Cod** Kasuzuke 6oz of black cod, marinated in sake lees (kasu) and flame broiled. Served with assorted root vegetable and a bowl of rice

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DESSERT

**Fuji Apple** Cheese Cake (house recipe)

**Mochi Ice Cream**

**Chocolate Cake** (by Fumie's gold)