

SEATTLE RESTAURANT WEEK

SPRING 2021 APR 1ST - 30TH

3 COURSE 35 DOLLARS

APPETIZER

ABURI WAGYU UNI [GF]

lightly touched A4 wagyu zabuton, Hokkaido sea urchin, Japanese cucumbermizuna, scallions, pink papper, ponzu vinaigrette

CAVIAR SKIPJACK TUNA [GF]

smoked katsuo, black caviar, mizuna, scallions, grape tomato, lemon, miso vinaigrette

BLACK TRUFFLE VEGAN CHORIZO [GF]

shaved black truffle, organic tofu, vegan chorizo meat, j, mizuna, micor greens, house-made chili oil

ENTREES

FISHERMAN RAMEN

WAGYU RAMEN

YOKOHAMA STYLE SHOYU TONKOTSU

SPICY MISO CHASHU MEN

SPICY MUSHROOM MISO RAMEN [V]

MUSHROOM MISO RAMEN [V]

GLUTEN FREE RAMEN [GF]

\$50 COURSE MEAL ENTREE

WAGYU UNI BLACK TRUFFLE RAMEN

5oz wagyu steak, Hokkaido uni, shaved black truffle

DESSERT

MATCHA TIRAMISU

mascarpone, creamy and rich

VANILLA ROLL CAKE

2 pieces, sweet milk cream

ICHIGO DAIFUKU [GF, V]

fresh strawberry, sweet red bean, mochi