

# SEATTLE RESTAURANT WEEK

SPRING 2021 APR 1ST – 30TH

## LUNCH

2 COURSE 20 DOLLARS

## ENTREE

### BEEF BRISKET CURRY [GF]

slow cooked brisket, onion, celery, tamarind, cilantro  
tomato, balsamic vinegar, over 25 kinds spices and herbs  
with white rice, pickled onion, lemon

### VEGAN KEEMA CURRY [GF, V]

beyond meat, black bean, red kidney, onion, celery  
mango, tomato, cilantro, over 25 kinds spices and herb  
with white rice, pickled onion, lemon

### HOKKAIDO CHIRASHI\* [GF]

thick cut sashimi, wild sockeye salmon, ikura, tuna, shime-saba  
Hokkaido scallop over sushi rice, wasabi, shiso, sushi ginger, roasted seaweed

## DESSERT

### MATCHA TIRAMISU

mascarpone, rich and creamy

### VANILLA ROLL CAKE

2 pieces, sweet milk cream

### ICHIGO DAIFUKU [GF, V]

fresh strawberry, sweet red bean, mochi