



## **SEATTLE RESTAURANT WEEK**

### **FALL 2020**

#### **First**

##### **Brussels Sprouts Tempura**

SERVED WITH TONKATSU SAUCE AND SEAWEED FLAKE

##### **Pork and Daikon**

BRAISED PORK SHOULDER AND DAIKON RADISH IN SWEET SOY

##### **Saba Nanban**

FRIED NORWEGIAN MACKEREL PICKLED IN CITRUSY SWEET VINEGAR WITH ROASTED ONION AND RED BELL PEPPER

##### **Oysters on half (3) \***

SERVED WITH PONZU, SCALLION AND CHILI DAIKON

#### **Second**

##### **Vegetable Tempura**

SERVED WITH VEGAN TEMPURA SAUCE AND YUZU SALT. COMES WITH A BOWL OF RICE

##### **Sushi Combination \***

7 PIECES OF NIGIRI AND CALIFORNIA ROLL

##### **Chirashi Bowl \***

8 PIECES OF SASHIMI, EGG OMELET AND VEGGIES ON A BED OF SUSHI RICE.

##### **Shiokoji Chicken Bowl**

ROASTED CHICKEN THIGH MARINATED IN SALTY RICE MALT, SAUTEED WITH ONION AND ASSORTED MUSHROOM. SERVED OVER STEAMED RICE

#### **Third**

##### **Cheesecake**

FUJI APPLE CARAMEL CHEESECAKE

##### **Coffee Jelly**

TOPPED WITH SWEET MILK AND WHIPPED CREAM

##### **Flan**

SOUS VIDE MADE SOFT FLAN

##### **Mochi Ice Cream**

2 PIECES OF YOUR CHOICE FROM PISTACHIO, BLUEBERRY, BLOOD ORANGE OR LYCHEE