



SEATTLE RESTAURANT WEEK

APRIL 2021 \$35 FOR 3 COURSE

First

Cauliflower in Chili Sauce

FRIED CAULIFLOWER SERVED IN SWEET CHILI SAUCE

Pork and Daikon

BRAISED PORK SHOULDER AND DAIKON RADISH IN SWEET SOY

Pickled Herring

CANADIAN HERRING PICKLED WITH ROASTED RED BELL PEPPER AND ONION

Oysters on half (3) *

PREMIUM OYSTERS FROM TAYLOR SHELLFISH.
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.

Kara-age Chicken Bowl

JAPANESE FRIED CHICKEN WITH GARLIC SOY GLAZE, SERVED OVER STEAMED RICE WITH GREEN LEAF

Third

Matcha azuki cake

MATCHA (GREEN TEA) AND RED BEAN POUND CAKE

Coffee Jelly (Dine-in only)

TOPPED WITH SWEET MILK

Flan

SOUS VIDE MADE SOFT FLAN

Mochi Ice Cream

2 PIECES OF YOUR CHOICE FROM PISTACHIO, MANGO, BLOOD ORANGE OR TRIPLE CHOCOLATE