



Seattle Restaurant Week

3 Courses for \$35

Appetizer

Coconut Shrimp

Shrimp rolled in coconut and fried to a delicious crisp

Chicken Karaage

Spicy shoyu marinated, battered then crispy fried

Seafood Poke Salad

Salmon, tuna, albacore, escolar, mango, spring mix, seaweed salad, wakame, onion, cucumber mixed with poke sauce and sesame oil

Entree

Chirashi Bowl

10 pcs assorted sashimi over the rice

Chicken Teriyaki

Wasabi style chicken teriyaki with rice and sautéed vegetables

Sashimi and Roll Combo

2 salmon, 2 tuna, 2 yellowtail sashimi with Volcano roll

Desserts

Mochi Trio

Chocolate Mousse Cake