

SEATTLE RESTAURANT WEEK

OCT 25 – NOV 21

THREE COURSE MEAL (DINNER) \$50

APPETIZER (Choose one)

Tuna Tataki

(seared tuna, dikon and scallion with ponz sauce)

Aburi Tower

(layers of rice, sliced avocado, seared mixed fish, tobiko, scallion with soy mustard)

MAIN ENTRÉE (Choose one)

(Comes with Miso Soup & House Salad)

9pc Nigiri Box

(9 pcs of fresh & seared nigiri)

Unagi Bowl

(6 oz. broiled eel with pickled radish)

DESSERT (Choose one)

Caramelized Banana

(banana with caramelized brown raw sugar)

Mochi Ice Cream

(rice cake with ice cream)

Eighteen percent gratuity will be added to a party of six or more

* Some dishes may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food-borne illness