



Seattle Restaurant Week

3 Courses for \$50

Appetizer

Hamachi Carpaccio

4pcs Yellowtail sashimi with fresh squeezed lime shoyu, jalapeno, tobiko and spicy sesame oil

Avocado Kamikaze

Deep fried avocado stuffed with crab, spicy tuna and cream cheese

Fried Calamari

Fried Calamari on a bed of greens with garlic ponzu

Seafood Poke Salad

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

Entree

Surf and Turf

Wasabi garlic shrimp and grilled short rib

Sashimi Omakase

12pcs Chef choice sashimi

Nigiri Set

12pcs Chef choice nigiri

Desserts

Red Velvet Cake

Chocolate Mousse Cake