



mimosan

# Seattle Restaurant Week 2021 Menu

Wednesday - Friday • 5pm - 9pm



## \$35 Menu for 1

Edamame

### Choice of 2 Kushiyaki:

Butabara, Chicken or Salmon  
with sea salt or teriyaki glaze

-or-

Grilled Shishito Peppers  
bontio, togarashi

### Choice of 1 Ramen or Rice Bowl:

Spicy Dan Dan, Spicy Tan Tan, Tokyo Chicken, Tonkotsu,  
Tsukemen, Spicy Vegan Miso or Salmon Ikura Don

### Choice of 1 Beverage:

Glass of wine:

White: Morimoto Chardonnay, Feral Estate Sauvignon Blanc,  
Torresella Pinot Grigio, Love Birds Rose

Red: Kings Ridge Pinot Noir, In Sheeps Clothing Cabernet Sauvignon,  
Black Rock Syrah

Glass of Sake:

Morimoto Junmai, Ban Ryu Honjozo, Kurosawa Kimoto Junmai,  
Hananomai Junmai Ginjo

Cocktail:

Ketel One Black Pepper Lemon Grass Martini  
Tanqueray Mech Suit  
Honeycrisp Apple Sangria  
Kubocha Shochu Spice

Mocktail:

DRY Soda Ginger  
DRY Soda Rainier Cherry  
Mango Lemonade

## \$50 Menu for 2

Edamame & Seaweed Salad

### Choice of 1 Appetizer:

Karaage, Kakuni Bao (2pc), King Trumpet Mushrooms,  
Sticky Ribs, Shrimp Tempura Roll,  
Fish Carpaccio (+\$8 to upgrade to A5 Carpaccio)

### Choice of 2 Ramens or Rice Bowl:

Spicy Dan Dan, Spicy Tan Tan, Tokyo Chicken, Tonkotsu,  
Tsukemen, Spicy Vegan Miso or Salmon Ikura Don

### Choice of Beverages:

1 Carafe of Sake:

Morimoto Junmai, Ban Ryu Honjozo, Kurosawa Kimoto Junmai,  
Hananomai Junmai Ginjo

-or-

### Choice of 2 beverages:

Glass of wine:

White: Morimoto Chardonnay, Feral Estate Sauvignon Blanc,  
Torresella Pinot Grigio, Love Birds Rose

Red: Kings Ridge Pinot Noir, In Sheeps Clothing Cabernet Sauvignon,  
Black Rock Syrah

Cocktail:

Ketel One Black Pepper Lemon Grass Martini  
Tanqueray Mech Suit  
Honeycrisp Apple Sangria  
Kubocha Shochu Spice

Mocktail:

DRY Soda Ginger  
DRY Soda Rainier Cherry  
Mango Lemonade