

# SEATTLE RESTAURANT WEEK

FALL 2021 OCT 24TH – NOV 4TH

**3 COURSE 35 DOLLARS**

## APPETIZER

### ABURI WAGYU [GF]

lightly touched A4 wagyu zabuton, seasonal wild mushroom puree

### MAGURO 3 WAYS SASHIMI [GF]

#1 sustainable Japanese bluefin tuna "tunagu" 2 pices each of akami, chutoro, otro

### WILD MUSHROOM TEMPURA

seasonal. truffle salt. lemon

## ENTREES

### MAGURO DASHI RAMEN [SRW SPECIAL]

### SPICY WAGYU RAMEN [SRW SPECIAL]

### CREAMY PUMPKIN RAMEN [SRW SPECIAL]

### FISHERMAN RAMEN

### WAGYU RAMEN

### SPICY MISO CHASHU MEN

### SPICY MUSHROOM MISO RAMEN [V]

### MUSHROOM MISO RAMEN [V]

### GLUTEN FREE RAMEN [GF]

## \$50 COURSE MEAL ENTREE

### WAGYU TEKKA RAMEN

5oz wagyu steak, sustainable Japanese blue fin tuna, shaved black truffle

## DESSERT

### KABOCHA ZENZAI

Japanese pumpkin, sweet red bean, vanilla ice cream

### JAPANESE PERSIMMON