



SEATTLE RESTAURANT WEEK

OCT-NOV2021 SUNDAY-THURSDAY
\$35 FOR 3 COURSE

First

Corn Kara-age

FRIED CORN TOSSED WITH GARLIC SOY
GLAZE

Salmon Menchi Katsu

PANKO-FRIED CHOPPED SALMON PATTY.
SERVED WITH SPICY TARTAR SAUCE

Shichimi Albacore*

FLASH SEARED SHICHIMI CRUSTED
ALBACORE TUNA OVER GREEN PAPAYA
SALAD. SERVED WITH GARLIC PONZU

Octopus Wafu Ceviche

OCTOPUS, ONION AND BELL PEPPERS
PICKLED IN LEMON AND LIME JUICE AND
CHILI GARLIC SAUCE

Second

Vegetable Tempura

SERVED WITH VEGAN TEMPURA SAUCE
AND YUZU SALT. COMES WITH A BOWL OF
RICE

Sushi Combination *

7 PIECES OF NIGIRI AND CALIFORNIA ROLL

Salmon Kama

LIGHTLY SALTED AND ROASTED SALMON
COLLARS SERVED WITH RICE AND MISO
SOUP

Chirashi Bowl *

8 PIECES OF SASHIMI, EGG OMELET AND
VEGGIES ON A BED OF SUSHI RICE.

Gyudon

THIN-SLICED RIBEYE AND ONION, BRAISED
IN GINGER SOY, SERVED OVER RICE

Third

Opera Cake

LAYERS OF ALMOND SPONGE CAKE SOAKED IN
COFFEE SYRUP, LAYERED WITH GANACHE AND
COFFEE FRENCH BUTTERCREAM. COVERED WITH
CHOCOLATE GLAZE.

Coffee Jelly (Dine-in only)

TOPPED WITH SWEET MILK

Mochi Ice Cream

BY BUBBIES, HONOLULU HI
CHOOSE TWO OUT OF PUMPKIN, MANGO,
PASSION FRUIT, TRIPLE CHOCOLATE, VANILLA,
CHOCOLATE ESPRESSO