

SEATTLE RESTAURANT WEEK



THREE COURSE MEAL (LUNCH)

\$35

APPETIZER

Tuna Tataki

(seared tuna, dikon, chives and black tobiko with ponz sauce)

Salmon Tataki

(seared salmon, fried onion, chives and red tobiko with soy mustard sauce)

MAIN ENTRÉE

(Comes with Miso Soup & House Salad)

Nigiri Bento

(4 pc nigiri, 4pc seattle roll, 2 pc shrimp shumai, tofu)

Aburi Bento

(4 pc seared nigiri, 3 pc oshizushi, 2 pc shrimp shumai, tofu)

DESSERT

Caramelized Banana

(banana with Caramelized brown raw sugar)

Green Tea Mochi Ice Cream

(green tea ice cream wrapped in rice dough)

THREE COURSE MEAL (DINNER)

\$50

APPETIZER

Tuna Tataki

(seared tuna, dikon, chives and black tobiko with ponz sauce)

Salmon Tataki

(seared salmon, fried onion, chives and red tobiko with soy mustard sauce)

MAIN ENTRÉE

(Comes with Miso Soup & House Salad)

9pc Nigiri Box

(9 pcs of fresh & seared nigiri)

Tekka & Sake Box

(sake maki, 4pc tuna & salmon nigiri, 6pc tuna & salmon sashimi)

DESSERT

Chocolate Truffle

(chocolate gelato with whipped cream & nuts)

Lemon Truffle

(lemon gelato with whipped cream & nuts)

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