

# BAR DOJO

EDMONDS, WA

\$50

STARTER

HAMACHI CRUDO\*

aguachile, pickled red Fresno peppers, micro purple shiso, crispy rice pearls, soy marinated ikura, black sea salt

CRISPY TOFU (v)

fried organic tofu, pickled vegetables, spicy miso sauce, scallions, crispy garlic

POACHED PEAR SALAD

whipped goat cheese, prosciutto, candied walnuts, yuzu honey vinaigrette

MAIN

SLOW BRAISED SHORT RIB\*

gochujang braised boneless short rib, kimchi fried rice, green scallions, toasted sesame seeds, sunny egg

GRILLED SPANISH OCTOPUS

pan roasted sake teriyaki cauliflower, roasted red bell pepper coulis, blistered shishito pepper, grilled lemon, market micro greens

BULGOGI RICE BOWL\*

bulgogi marinated sautéed prime Painted Hills top sirloin, white rice, mixed greens, shaved carrots, kimchi bean sprouts, sunny egg, spicy miso, scallions, crispy garlic

SQUASH RISOTTO (v)

pan roasted delicata squash, edamame, spinach, vegan cheese, gochujang balsamic, roasted truffle pepitas, micro greens  
add chicken +7 | add crispy soft-shell crab +12 | add prawns +10

DESSERT

LYCHEE CRÈME BRÛLÉE

lychee infused custard, macerated berries, zebra chocolate stick

ALMOND CAKE

Bar Dojo famous almond cake, Gelatiamo coconut chocolate chip gelato, almond tuile, lychee, powdered sugar

MOCHI TRIO (v)

premium Chef's choice flavors made by Mochidoki, with miso yuzu compote

Domaine Landron 'La Louvetrie' Loire Valley, France 12gls | 16qto | 43btl

San Felice Chianti Classico DOCG Toscana, Italy 12gls | 16qto | 43btl

SEATTLE  
RESTAURANT  
WEEK



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GIVE A MEAL

GIVE A MEAL DONATION - \$10

Bar Dojo is a proud participant of Good Food Kitchen's Give a Meal program, providing free community meals to those in need through Feedme Hospitality's Community Kitchen

\*consuming raw or undercooked foods may increase your risk of foodborne illness