



I LOVE SUSHI
ON LAKE UNION

SEATTLE
RESTAURANT
WEEK



Shokado Style Premium Bento

\$35

Served During Lunch Only

Sashimi with Yuzu (Japanese citrus) Miso Vinaigrette

Yakimono (Grilled) : Salmon Teriyaki with Horenso (Spinach) Gomae

Agemono (Fried) : Edamame, Shrimp and Shiitake Mushroom Kakiage (Tempura)

O-Sushi : 5 pcs of Nigiri (Tuna, Salmon, Yellowtail, Shrimp and Tamago)

Miso Soup

Famous Dream of Chirashi

\$65

Served During Lunch and Dinner

Delectable & freshest raw adorning sushi rice in miniature bowls
in a shokado premium bento box, served with Miso Soup

Ikura (Salmon Roe), Uni (Sea Urchin)

Hamachi (Yellowtail)

Shiromi (White Fish), Amaebi (Sweet Shrimp)

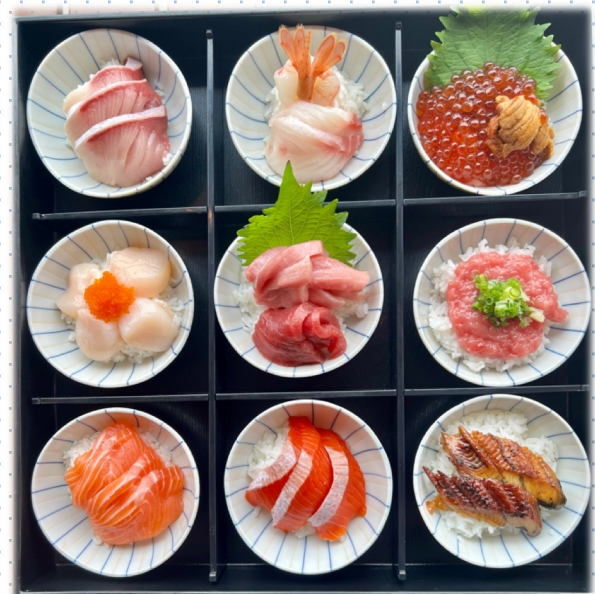
Akami (Tuna), Chutoro (Medium Fatty Tuna)

Negitoro

Sockeye Salmon, Salmon

Scallop Sashimi with Tobiko (Flying Fish Roe)

Unagi (Eel)



Ingredients are subject to change without notice.

Consuming raw or undercooked aquatic foods may increase your risk of foodborne illness