

# SEATTLE RESTAURANT WE K



October 23 – November 5, 2022  
Tuesday – Saturday, 6:00 – 9:30pm

## Itsumono

### The Seattle Restaurant Week Special | \$65

#### STARTERS (Choose one):

##### **CZR SALAD (Vegetarian)**

- charred kale
- potato croquette
- caesar dressing
- parmesan

##### **HAMACHI CRUDO (GF)**

- yellowtail sashimi
- nuoc cham
- daikon

##### **YUZU KAULIFLOWER KARAAGE (Vegetarian)**

- fried cauliflower florets
- yuzu kosho gastrique
- lemon pepper
- cilantro

**MAINS (Choose one):**

**TIKKA TONKATSU CURRY**

- fried pork loin
- tikka masala curry sauce
- pickled ginger
- rice

**MAPO TOFU "LASAGNA" (Vegetarian)**

- free-form pasta sheets
- braised egg plant
- mapo tofu ragu
- basil oil

**FURIKAKE SALMON**

- Creative Farms king salmon
- pea furikake
- wasabi pomme puree
- teri sauce

**DESSERT:**

**BANANAS FOSTER ANDAGI**

- okinawan donuts
- caramelized bananas
- cinnamon

**Averna Cocktail | \$13**

**AVERNA MANHATTAN**

- bourbon
- averna
- apple brandy
- angostura & orange bitters
- apple garnish