# SEATTLE RESTAURANT WEEK 2023 [DINNER COURSE]

5PM-9PM

\$ 50

# A SET (PREMIUM BOLOGENSE SET)

# 1) WAGYU BEEF TATAKI

GRILLED WAGYU ZABUTON, MARINATED IN GARLIC PEPPER SOY SERVED WITH ASIAN SPICED CITRUS.

## 2] BB WAGYU PREMIUM BOLOGENSE

RONDO'S FAMOUS BB NOODLE (BUTTER, OYSTER SAUCE, CHEESE) TOPPED WITH SUPER TASTY WAGYU, PORCINI, SHIITAKE MUSHROOM AND BACON MEAT SAUCE.

#### 3) TOKI WHISKY CARAMEL SOFT SERVE

**VANILA SOFT SERVE WITH HOUSE MADE TOKI WHISKY CARAMEL** 

# **B SET (SALMON & UNI CREAM SET)**

## 1) WAGYU BEEF TATAKI

GRILLED WAGYU ZABUTON, MARINATED IN GARLIC PEPPER SOY SERVED WITH ASIAN SPICED CITRUS.

## 2] BB SALMON & UNI CREAM SAUCE

RONDO'S FAMOUS BB NOODLE (BUTTER, OYSTER SAUCE, CHEESE) TOPPED WITH YUZU FLAVOR SALMON KATSU, IKURA HOUSE MADE UNI CREAMY SAUCE.

#### 3) TOKI WHISKY CARAMEL SOFT SERVE

VANILA SOFT SERVE WITH HOUSE MADE TOKI WHISKY CARAMEL