

SEATTLE RESTAURANT WEEK
FALL 2023 OCT 22ND – NOV 4TH
DINNER 3 COURSE 50 OR 35 DOLLARS

APPETIZER

HAMACHI CARPACCIO [GF]

sustainable Japanese yellow tail, kaiware, sesame shiso drizzle

SHRIMP TARTAR ROLL

fried shrimp, show crab, kaiware, bread crumble, sushi ginger

MENTAI POTATO SALAD

spice cod roe, cucumber, yellow onion, carrot, shiso, wonton skin, QP mayo

HONEY WASABI BRUSSEL SPROUT [v]

deep fried, sweet, savory, and spicy

ENTREES

7 SKEWERS YAKITORI

MEAT

chicken thigh and tenderloin, pork belly, wagyu zabuton,
mitarashi dango, okonomi-yaki, shishito pepper

VEGETABLE

brussel sprout, oyster mushroom, zucchini, shishito pepper,
grape tomato, fried tofu, okonomi-yaki

DESSERT

INDIGO COW PARFAIT +2

Hokkaido soft serve, fresh strawberry, chocochip cookie
pokey stick, shiratama, cereal, strawberry sauce

MATCHA TIRAMISU

mascarpone, rich and creamy

ICHIGO DAIFUKU [v, GF]

fresh strawberry, mochi, sweet red bean