

SEATTLE RESTAURANT WEEK

\$50

MISO SOUP GF

tofu, shiitake, wakame, scallion

HAMACHI USU

yellowtail, ponzu, chili oil, pico de gallo,
onion, cilantro*

CALAMARI JAPONESSA

sweet chili, mixed greens, yuzu aioli, cherry
tomato, cucumber, orange

CHOICE OF ROLL

KIYOMI YASAI

tempura'd asparagus, tempura'd kabocha,
topped with avocado, pico de gallo, tempura
flakes, spicy chipotle aioli

STREET FIGHTER II

snow crab mix, cucumber, cilantro, topped w/
seven spiced tuna, jalapeño, garlic ponzu*

SWEET KISS

shrimp tempura, cilantro, snow crab mix,
topped with seared salmon, tobiko, sweet chili
jalapeño citrus*

CHEF'S SECTION 4 PIECE NIGIRI

VEGETARIAN  GLUTEN FREE GF
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, FISH, OR EGGS,
SUCH AS SASHIMI, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS *