

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

LAUGHING BUDDHA

pickled japanese vegetables, topped w/ mango,
avocado, drizzled w/ mango shiso glaze

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 *