



# BAMBOO SUSHI



## SEATTLE RESTAURANT WE K

October 22 - November 4

### DINNER MENU

\$50

#### Welcome Amuse D

Kabocha puree, balsamic beet reduction, tuna bacon

#### Roasted Maitake

Roasted maitake mushroom, wakame butter, sea salt, chives

#### Salmon Crudo (3 pc)\*

King salmon, sea salt, tomato, truffle ponzu, microgreens

#### Wagyu Uni Nigiri\*

Seared wagyu beef, tosa soy, fresh uni, sea salt

#### The Unicorn Roll\*

Spicy crab, shrimp tempura, albacore, avocado, jalapeno dressing,  
gochugaru oil, micro cilantro

#### UW Pavlova D

Baked black sesame and ube meringue, yuzu lime custard, fresh berries, mint

**D = Contains Dairy**

Items cooked to order.

\*Consuming raw, undercooked, or cooked to order items such as meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.