

SEATTLE RESTAURANT WEEK

\$35

MISO SOUP ^{GF}

tofu, shiitake, wakame, scallion

CHOICE OF SALAD

SIDE SALAD

mixed greens, tomato, cucumber, carrot ginger dressing

SEAWEED SALAD

wild seaweed, miso vinaigrette

SUNOMONO

seaweed, cucumber, sanbai zu, sesame

TUNA TATAKI

7 spice seared tuna, jalapeño, onion, garlic ponzu, cilantro aioli*

CHOICE OF ROLL

LAUGHING BUDDHA

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

SCORPIO STING

salmon, avocado, cucumber, mango, cilantro, topped with seared atlantic salmon, pico de gallo, habanero chili glaze*

LADYBUG SAMBA

salmon karaage, basil, cilantro, topped w/ tomato, avocado, habanero masago, jalapeño yuzu citrus*

VEGETARIAN  GLUTEN FREE GF

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