

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

GREEN DECADENCE

tempura'd asparagus and green onion, topped with avocado, cherry tomatoes, sweet chili aioli

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 *