



## **SEATTLE RESTAURANT WEEK**

**OCT-NOV 2023 SUNDAY-  
THURSDAY \$50 FOR 3 COURSE**

### **First (Choose two items)**

#### **Yaki Takowasabi**

PAN-SAUTEED OCTOPUS AND MUSTARD  
GREEN. WASABI SAUCE

#### **Kabocha Croquette (V)**

DEEP-FRIED PANKO BREADED KABOCHA  
SQUASH CROQUETTE

#### **Oysters on half (4)\***

FROM TAYLOR SHELLFISH FARM. SERVED  
WITH PONZU, SCALLION AND CHILI  
DAIKON

#### **Crab and Asparagus salad**

SNOW CRAB LEGS AND SHREDDED FRESH  
ASPARAGUS. MISO-CITRUS DRESSING

#### **Umaki**

EGG OMELET STUFFED WITH FRESH WATER  
EEL

#### **Hamachi Crudo \***

THIN-SLICED YELLOWTAIL SERVED WITH  
HIBISCUS PONZU AND RADISH SPOUTS

### **Second (Choose one item)**

#### **Root Vegetable Curry (V)**

JAPANESE STYLE CURRY WITH ASSORTED  
ROOT VEGETABLE, SERVED OVER RICE

#### **Sushi Combination \***

7 PIECES OF NIGIRI AND CALIFORNIA ROLL

#### **Salmon Kama**

LIGHTLY SALTED AND ROASTED SALMON  
COLLAR. SERVED WITH A BOWL OF RICE

#### **Chirashi Bowl \***

8 PIECES OF SASHIMI, EGG OMELET AND  
VEGGIES ON A BED OF SUSHI RICE.

#### **Chicken Isobe Udon**

UDON NOODLE SOUP WITH GREEN  
SEAWEEED COATED CHICKEN TENDERLOIN  
TEMPURA.

#### **Omakase Sushi\* (+\$15)**

11 PIECES OF CHEF'S CHOICE NIGIRI.  
FRESHEST OF THE DAY.

(V) INDICATES VEGETARIAN DISH