

Seattle Restaurant Week 2023 \$50++/Person

-Appetizer-

DONABE GOMOKU Rice

with MISO WAGYU Bolognese and Sliced WAGYU Chuck Eye

or

KOBUJIME Tuna, Okra and Japanese Yam Tartare with Lime Dressing and DASHI Pearl Caviar

or

Japanese Bagna Cauda with SAIKYO MISO Dipping Sauce (Vegan)

-Main-

American WAGYU Beef KAINOMI (Sirloin Flap) Steak 8oz

or

Mussels and Bay Scallop with UNI Cream Sauce, Linguine

or

Australian WAGYU Beef Striploin Steak 8oz (+\$15)

or

Mid West Grain Fed Rib Eye Steak 18oz (+\$15)

or

Creamy Parmigiano Cheese Sauce, Tossed with Grilled Lobster Tail, Fettuccine (+\$15)

*For Vegan Menu, Please ask Server.

-Dessert-

HOJI Tea Soy Milk Pudding with KUROMITSU Sauce

or

Fire TOFU Cheese Cake

or

FUJI Apple Tarte Tatin with Whipped Cream Sauce

or

*For Vegan Menu, Please ask Server.

*The King County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of foodborne illness.

* Our dishes may contain: peanuts, tree nuts dairy products, eggs, soy, wheat, crustaceans or fish

*Automatic gratuity will be added to groups of 6 or more guests