

**SEATTLE RESTAURANT WEEK**  
**FALL 2023 OCT 22ND – NOV 4<sup>TH</sup>**  
**DINNER 3 COURSE 50 OR 35 DOLLARS**

**APPETIZER**

**HAMACHI CARPACCIO [GF]**

sustainable Japanese yellow tail, sesame shiso drizzle

**ZANGI & CHIPS**

our signature fried chicken, ao-nori fries, spicy mayo

**HONEY WASABI BRUSSEL SPROUT [V]**

deep fried, sweet, savory, and spicy

**ENTREES**

**\$50 SRW SPECIAL UNI WAGYU SHOYU RAMEN**

shoyu chicken broth, wagyu zabuton , local sea urchin, bean sprouts,  
bamboo shoots, soft boiled egg, green onion, sesame seeds

**[SRW SPECIAL] HOKKAIDO SHIO BUTTER RAMEN**

salt based chicken broth, salmon, clam, scallop, snow crab, salmon roe,  
bean sprouts, corn, bamboo shoots, soft boiled egg, green onion, sesame seeds

**[SRW SPECIAL] KHAO SOI FRIED CHICKEN CURRY RAMEN**

chicken and shrimp broth, red onion, beansprouts, cilantro, sesame seeds, coconut base

**[SRW SPECIAL] TOMATO BRUSSEL RAMEN**

tomato based vegetable broth, tofu, tomato salsa, bean sprouts, corn, Brussels sprout, fresh basil

**WAGYU RAMEN**

**SPICY MISO CHASHU MEN**

**SPICY MUSHROOM MISO RAMEN [V]**

**MUSHROOM MISO RAMEN [V]**

**GLUTEN FREE RAMEN [GF]**

**DESSERT**

**INDIGO COW PARFAIT +2**

soft serve, fresh strawberry, mochi, pokey stick, cookie, cereal

**MATCHA TIRAMISU**

mascarpone, rich and creamy

**ICHIGO DAIFUKU [V, GF]**

fresh strawberry, mochi, sweet red bean