SEATTLE RESTAURANT WEEK FALL 2023 OCT 22ND – NOV 4TH

LUNCH 2 COURSE 20 DOLLARS

ENTREES

[SRW SPECIAL] WAGYU BRISKET VINDALOO CURRY

yellow onion,tomato, garlic, ginger, celery,cilantro, pineapple,15kind spice, chicken broth

[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, basil

WAGYU RAMEN
SPICY MISO CHASHU MEN
SPICY MUSHROOM MISO RAMEN [v]
MUSHROOM MISO RAMEN [v]
GLUTEN FREE RAMEN [GF]

DESSERT

MATCHA TIRAMISU

mascarpone, rich and creamy

ICHIGO DAIFUKU [v, GF]

fresh strawberry, mochi, sweet red bean