



**SEATTLE RESTAURANT WEEK (DINE-IN ONLY)
MARCH 30 - APRIL 12, 2025**

For two weeks, Seattle Restaurant Week invites diners to explore Seattle’s diverse and innovative local food scene. We are showcasing our cuisine with a specially curated meal for \$35. Thank you for choosing to celebrate with us!

Seattle Restaurant Week 2025 Dinner35

Flaming Dragon Roll
tempura shrimp, avocado, and jalapeño; topped with spicy hamachi mix, cilantro, unagi sauce, house-made sweet chili sauce, and habanero masago

Toro Nigiri Trio
a trio of our richest, exclusive cuts of bluefin toro, king salmon toro, and hamachi toro

Seattle Restaurant Week 2025 Vegetarian Dinner35

Vegetarian Specialty Roll
avocado, yamagobo (pickled burdock root), takuan (pickled daikon), and kaiware; topped with thinly-sliced cucumber, sesame seeds, and avocado mayo

Vegetarian Nigiri Trio
a trio of vegetarian nigiri: inari, tamago, and tempura asparagus

PERFECT SAKE PAIRINGS WITH YOUR MEAL

Soto, “Black Label” 15 (180ml) | 61 (720ml)
Junmai; dry, crisp apple, honeydew, smooth finish

Dassai 39 18 | 110 (720ml)
Daiginjo; semisweet, full-bodied, floral with hints of melon, crisp finish

Kamoizumi, “Summer Snow” 14 | 55 (500ml)
Nigori; rich, creamy, mildly sweet, and surprisingly robust

LEAVE ROOM FOR OUR BEST-SELLING DESSERT!

Cookie Roll14
*ice cream wrapped in house-made double chocolate chip cookie dough, topped with whipped cream, peanuts, and a cherry.
Perfect for sharing!*

The King County Health Dept. would like us to remind you that consuming raw or undercooked foods (though delicious!) may increase your risk of food-borne illness.