

SEATTLE RESTAURANT WEEK



Rondo
JAPANESE KITCHEN

Lunch

11:30am - 2:00pm



HARU SHO-KA-DO \$20

A sampler of nine chef's choice umami appetizers, including:

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| ① Three kinds of chef's choice sashimi | ⑥ Wagyu Menchi Cutlet |
| ② Spring Bonito Sashimi | ⑦ Local Asparagus & Bacon Potato Salad |
| ③ Seasonal Fish in Sumiso Vinaigrette | ⑧ Today's Grilled Fish |
| ④ Canadian Salmon Crudo | ⑨ Spiced Kakuni Pork |
| ⑤ Kara-Age Chicken | |

*Contents may vary depending on availability

Set option (miso soup & rice) available: +\$4

Dinner

5:00pm - 9:00pm



IRODORI SET \$35

House-blended ground fatty tuna (a.k.a Negitoro) over sushi rice, topped with sea urchin, ikura caviar, and red crab meat coated in crab miso.

Served with a side of goma-dare sashimi, miso soup and pickles.



RIKI SET \$35

Rich & savory wagyu Bolognese topped with a slow-cooked ontama (poached egg).

Served with wagyu beef truffle battera sushi, shio ox-tail soup and pickles.