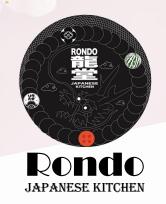
SEATTLE RESTAURANT WEEK





Lunch

11:30am - 2:00pm

HARU SHO-KA-DO \$20

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

- 1 Three kinds of chef's choice sashimi
- 2 Spring Bonito Sashimi
- ③ Seasonal Fish in Sumiso Vinaigrette
- 4 Canadian Salmon Crudo
- (5) Kara-Age Chicken

- 6 Wagyu Menchi Cutlet
- ① Local Asparagus & Bacon Potato Salad
- **®** Today's Grilled Fish
- 9 Spiced Kakuni Pork
 - *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.