

SEATTLE RESTAURANT WEEK

\$35

MISO SOUP ^{GF}
tofu, shiitake, wakame, scallion

CHOICE OF SALAD

SIDE SALAD

mixed greens, tomato, cucumber, carrot ginger
dressing

SEAWEED SALAD 
wild seaweed, miso vinaigrette

SUNOMONO

seaweed, cucumber, sanbai zu, sesame

TUNA TATAKI 

7 spice seared tuna, jalapeño, onion, garlic
ponzu, cilantro aioli*

CHOICE OF ROLL

GREEN DECADENCE 

tempura'd asparagus and green onion, topped
with avocado, cherry tomatoes, sweet chili aioli

SCORPIO STING 

salmon, avocado, cucumber, mango, cilantro,
topped with seared atlantic salmon, pico de
gallo, habanero chili glaze*

LADYBUG SAMBA 

salmon karaage, basil, cilantro, topped w/
tomato, avocado, habanero masago, jalapeño
yuzu citrus*

VEGETARIAN  GLUTEN FREE GF
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, FISH, OR EGGS,
SUCH AS SASHIMI, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS *