

SEATTLE RESTAURANT WEEK

SPRING 2025

MAR 30TH - APR 12TH

3 COURSE, 35 DOLLARS

1ST - APPETIZER

YUZU CEVICHE [GF]

FRESH OCTOPUS, SNAPPER, CUCUMBER

GOMA BURI

YELLOWTAIL TUNA CURED SWEET SESAME SOY-SAUCE, SPINACH

SPRING GARDEN SALAD [GF]

RED LEAF & ROMAINE LETTUCE, BROCCOLI, ASPARAGUS,
COLLARD GREENS, SOY MUSTARD VINAGRETTE

2ND - SUSHI ROLL 3 PICES

EBI ROLL

FRIED SHRIMP, KAIWARE SPROUT, TARTARE SAUCE

VEGGIE ROLL [GF]

AVOCADO, CUCUMBER, KAIWARE, SESAME

3RD - YAKITORI

MEAT

[TARE]

NEGIMA

TENDERLOIN

[SALT]

PORK BELLY

MITARASHI DANGO

OKONOMI-YAKI

VEGETABLE

[TRUFFLE OIL & SEA SALT]

ZUCCHINI

SHIITAKE MUSHROOM

[TARE]

MISO FRIED TOFU

OKONOMI-YAKI

SHISHITO PEPPER

4 COURSE, 50 DOLLARS

1ST - APPETIZER

2ND -SASHIMI PLATTER [GF]

4 KINDS CHEF'S CHOICE FRESH SASHIMI

3RD - HOKKAIDO CHIRASHI BOWL

SNOW CRAB, IKURA, SCALLOP, SALMON

4TH - MEAT

WAGYU ZABUTON, NEGIMA, PORK BELLY, HOKKAIDO SCALLOP,
SHISHITO PEPPER

WAGYU INDULGENCE, 65 DOLLARS

A5 JAPANESE WAGYU, UNI ZABUTON, SHORT RIB,
WASABI FINGER RIB, BEEF TONGUE

DESSERT +5

MATCHA TIRAMISU

COOKIE & CREAM ROLL CAKE

YUZU SHERBET