

SEATTLE RESTAURANT WEEK

Spring 2025 Mar 30TH - Apr 12TH

Dinner 3 course, 35 dollars

APPETIZERS

Honey Mustard Zangi

Salmon Nanban Zuke

Sweet Chili Fried Califlower

ENTREES

\$ 50 SRW Special

Hokkaido Shio Butter Fisherman Ramen

uni, snow crab, ikura, Hokkaido scallops, manila clams, coho salmon, soft boiled egg, bamboo shoots, scallions, sesame seeds

SRW Special

Shio Butter Fisherman Ramen

Hokkaido scallops, manila clams, coho salmon, soft boiled egg, bamboo shoots, scallions, sesame seeds

Spicy Shoyu Maze-men

ground chicken, egg yolk, chinese chives, bamboo shoots, scallions, garlic, sesame seeds, roasted seaweed, fish powder

Tofu Kimchi Ramen [v]

fried organic tofu, kimchi, bamboo shoots, sweet corn, scallions, sesame seeds

*Or all ramen options from
our regular menu are available*

DESSERT

Matcha Tiramisu

Mascarpone, rich and creamy

Cookie & Cream Roll Cake

fresh strawberry, berry sauce

Yuzu sherbet [V, Gf]

Refreshing, imported from Japan