



SEATTLE RESTAURANT WEEK

First (choose two items)

Kaiware Salad (GF) (V)

RADISH SPROUT TOSSED IN SESAME OIL AND GLUTEN FREE SOY DRESSING. TOPPED WITH SHREDDED NORI.

Mozuku (GF) (V)

THIN SEAWEED FROM OKINAWA MARINATED WITH SHREDDED GINGER IN SWEET VINEGAR.

Oysters on half (3)* (GF)

FROM TAYLOR SHELLFISH FARM. SERVED WITH PONZU, SCALLION AND CHILI DAIKON

Tuna On Da Crack * (GF)

SEARED BLUEFIN TUNA TOPPED WITH SPICY CILANTRO SAUCE.

Miso-cured White King Salmon *

ALASKAN WHITE KING SALMON CURED IN BLENDED MISO. SERVED WITH PICKLED JALAPENO AND DRIZZLE OF ONION OIL

Mochi In Crab Sauce

FRIED MOCHI (RICE CAKE) SERVED IN CRAB BROTH. TOPPED WITH SNOW CRAB LEGS.

Yakitori (2 skewers)

THIGH WITH SALTED LEEK

CHICKEN MEAT BALL WITH SWEET SAUCE

Garlic octopus (GF)

OCTOPUS, AND OYSTER MUSHROOM MARINATED IN GARLIC AND ANCHOVY INFUSED OIL.

(GF) INDICATES GLUTEN FREE

(V) INDICATES VEGETARIAN

MARCH-APRIL

SUNDAY-THURSDAY

\$50 FOR 3 COURSES

Second (choose one item)

Kabocha Croquette (V)

KABOCHA SQUASH AND POTATO CROQUETTES. SIDE RICE. AND MISO SOUP (MISO SOUP HAS FISH STOCK)

Sushi Combination * (GF)

7 PIECES OF NIGIRI AND CALIFORNIA ROLL

Butter Chicken Curry (GF)

SERVED OVER STEAMED RICE.

Chirashi Bowl * (GF ON REQUEST)

8 PIECES OF SASHIMI, EGG OMELET AND VEGETABLES ON A BED OF SUSHI RICE

Salmon Kama Miso yaki

ROASTED SALMON COLLAR MARINATED IN SWEET MISO. SIDE RICE AND MISO SOUP

Omakase Sushi* (+\$15) (GF)

11 PIECES OF CHEF'S CHOICE NIGIRI. FRESHEST OF THE DAY