

# Seattle Restaurant Week 2025 *\$50/Person*

## **-Appetizer-** *Choice of:*

American WAGYU Roast Beef Salad (GFO)  
KIZAMI WASABI and Apple Ginger Dressing

Salmon Mi Cuit with Green Asparagus (GFO)  
Hollandaise Sauce

Japanese Bagna Cauda, SAIKYO MISO Dipping Sauce (VO) (GFO)  
Boiled Vegetables, Sliced Vegetables, Micro Radish Mix, MISO Based Dipping Sauce

## **-Main-** *Choice of:*

Bistro Steak (Teres Major) 12oz (GF)  
Mashed Potato and Seasonal Vegetables

Grilled Pork Collar TOSA-ZU and Mustard Cream Sauce 16oz  
Mashed Potato and Seasonal Vegetables

Fettuccine al Pesto Genovese with Mussels and Rare Scallops  
Pesto Genovese Sauce contains Sesame

### *Steak Upgrades-*

American WAGYU ZABUTON Steak 8oz (GF) +\$15  
Mashed Potato and Seasonal Vegetables

Ribeye Steak 16oz (GF) +\$25  
Mashed Potato and Seasonal Vegetables

## **-Dessert-** *Choice of:*

Vegan Orange Chocolate Mousse (V)

Fire TOFU Cheese Cake

Soy Milk Panna Cotta with KUROMITSU Sauce (GF)

\*Vegetarian and Vegan option available, Please ask Server.

\*The King County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of foodborne illness.

\* Our dishes may contain: peanuts, tree nuts dairy products, eggs, soy, wheat, crustaceans or fish

\*Automatic gratuity will be added to groups of 6 or more guests