



SEATTLE RESTAURANT WEEK (DINE-IN ONLY) OCTOBER 27 - NOVEMBER 8, 2025

For two weeks, Seattle Restaurant Week invites diners to explore Seattle's diverse and innovative local food scene. We are showcasing our cuisine with a specially curated meal for \$35. Thank you for choosing to celebrate with us!

Seattle Restaurant Week 2025 Dinner.35

Miso Soup

blend of white miso, seaweed, tofu, and scallions

– OR –

Small House Salad

spring mix with red onion, cucumber, tomato, and miso dressing



Nigiri (3 pieces)

maguro, king salmon, unagi



Autumn Roll

sockeye salmon, avocado, ume (plum) paste, kanpyo, takuan, and tempura carrots

Seattle Restaurant Week 2025 Vegetarian Dinner . . . 35

Small House Salad

spring mix with red onion, cucumber, tomato, and miso dressing

Vegetarian Nigiri (3 pieces)

avocado, inari, takuan

Futomaki

avocado, takuan, kanpyo, shiitake, and yamagobo

PERFECT SAKE PAIRINGS WITH YOUR MEAL

Afuri "Kamenoo" 18 | 110 (720ml)

Junmai Muroka Namachozo Genshu; aromas of green banana, chocolate, nutmeg, and coconut on the palate. Clean finish with high minerality.

Makihata "Thunder"..... 15 | 66 (720ml)

Junmai Ginjo Nama Genshu; bright, full body, with effervescence, hints of cherry blossom and honeydew, umami finish

Dassai 39 18 | 110 (720ml)

Daiginjo; semisweet, full-bodied, floral with hints of melon, crisp finish

LEAVE ROOM FOR OUR BEST-SELLING DESSERT!

Cookie Roll16

ice cream wrapped in house-made double chocolate chip cookie dough, topped with whipped cream, peanuts, and a cherry.

Perfect for sharing!