

SEATTLE RESTAURANT WE K



The Two-Course Special | \$50

STARTERS:

PATATAS BRAVAS OKONOMIYAKI

- fried WA russets
- kewpie
- bulldog sauce
- bonito flake

ITSUMONO SALAD

- chicories
- radish
- carrot
- tofu crèmeux
- sesame-ginger vinaigrette
- shiso

“BUTTER BEEF” CRUDO

- NY striploin
- nuoc cham
- dark soy
- lemongrass
- mint

*raw/undercooked

HOT POT MUSSELS

- Taylor Mediterranean mussels
- ma-la butter
- shaoxing wine
- shokupan toast

MAINS:

KAKUNI-DON

- braised pork belly
- onsen tamago
- sansho pepper
- rice

FURIKAKE SALMON

- King salmon
- aonori furikake
- mushy edamame
- mint

SCOTCH EGG

- minced beef
- egg
- mac salad
- rice

MAPO MUSHROOM

- udon noodles
- soft tofu
- szechuan peppercorn
- maitake
- hon shimeji