

Seattle Restaurant Week 2025

-Appetizer- *Choice of:*

American WAGYU Roast Beef with Fried Smashed Potatoes (GFO)
Served with Ginger and Coriander Dressing

Clam Chowder with Subtle Nori Infusion

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

-Main- *Choice of:*

Lan Roc Pork Gravy Stew with Pilaf Rice, Japanese Style \$35

Teres Major 10oz or Top Sirloin 10oz or Coulotte 8oz ** (GF) \$50
Garlic Anchovy Mashed Potato and Seasonal Vegetables

Salmon Sauté with Parsley Vin Blanc Sauce ** (GF) \$50
Garlic Anchovy Mashed Potato and Seasonal Vegetables

American WAGYU ZABUTON Steak 8oz ** (GF) \$65
Garlic Anchovy Mashed Potato and Seasonal Vegetables

Ribeye Steak 16oz ** (GF) \$75
Garlic Anchovy Mashed Potato and Seasonal Vegetables

-Dessert- *Choice of:*

Gâteau au Chocolat (GF)

Fire TOFU Cheese Cake

Matcha Soy Milk Panna Cotta (GF)

#GF=Gluten free GFO=Gluten free option available VO=Vegan option available

#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