

# *Salty's*

## *Seattle Restaurant Week*

### **3 COURSES FOR \$50**

October 26<sup>th</sup> - November 6<sup>th</sup>

*Dinner only | Sunday through Thursday | 4:30pm-8:30pm*

*In-house dining only - not available To-Go | No substitutions, deletions or additions available*



### **STARTERS** *choose one*

#### **AHI TUNA POKE**

wakame, edamame, ponzu, crispy rice paper

#### **OCTOPUS SALAD**

crushed cucumber, bell pepper, cilantro, peanut chili crisp

#### **PRAWN AND POTATO CROQUETTE**

miso white bbq, aromatics

### **ENTREES** *choose one*

#### **MISO GLAZED BLACK COD**

baby bok choy, shiitake mushrooms, pickled ginger dressing, sesame rice

#### **GRILLED ORA KING**

sweet gochujang glaze, purple "musubi" rice, pea shoots, watermelon radish

#### **MOCHIKO FRIED CHICKEN**

spicy mayo, cabbage slaw, ponzu dressing, fried garlic rice

### **DESSERTS** *choose one*

#### **WHITE CHOCOLATE MOUSSE CAKE**

raspberry coulis

#### **ICE CREAM/SORBET OF THE DAY**

shortbread cookie

#### **CARROT CAKE**

pineapple, golden raisins, walnuts, toasted coconut, vanilla anglaise

