

Seattle Restaurant Week menu

Bento with Enzyme Brown Rice

\$16.00

1. Enzyme Brown Rice (Brown Rice, Sea Salt, Adzuki Beans)
2. Miso-Marinated Eggs with Gochujang (Eggs, Green Onions, Garlic, Miso, Mirin, Gochujang, Sesame Oil)
3. Marinated tofu kelp with red bell pepper (Tofu, kelp, Red bell pepper, Balsamic vinegar, Koji, Gluten-Free Soy Sauce, vinegar, Red Pepper, Sesame Oil,)
4. Chicken Shoyu-Koji Teriyaki (Chicken, Koji, Gluten-Free Soy Sauce, Coconut Sugar, Avocado Oil)
5. Kabocha pumpkin with cream cheese (Kabocha, Cream cheese, Mayo, long pepper, coconut sugar)
6. Purple Cabbage Pickles (Purple Cabbage, Apple Cider Vinegar, Rice Vinegar, White Wine Vinegar, Shio-Koji)