

SEATTLE RESTAURANT WEEK

Fall 2025 Oct 26TH - Nov8TH

Dinner 3 course, 35 dollars

APPETIZERS

Sweet Chili Tomato Zangi
Zuke Maguro Carpaccio
Honey Wasabi Brussel Sprouts

ENTREES

\$ 50 SRW Special

A5 Wagyu Shoyu Ramen

2oz wagyu sirloin slices, soft boiled egg, bamboo shoots, scallions, sesame seeds

Bluefin Tuna Yuzu Shio Ramen

soft boiled egg, bamboo shoots, scallions, sesame seeds, yuzu peeled skin, yuzu pepper

Kimchi Mushroom Ramen

choice of protein, kimchi, shimeji mushroom, bamboo shoots, sweet corn, scallions, sesame seeds

Veggie Kimchi Mushroom Ramen [v]

fried organic tofu, kimchi, shimeji, bamboo shoots, sweet corn, scallions, sesame seeds

Or all ramen options from
our regular menu is available

DESSERT

Matcha Tiramisu

mascarpone, rich and creamy

Mille Crepe

layering many crepes with cream, sweet pumpkin paste

Ichigo Daifuku [V, Gf]

sweet red bean mochi with fresh strawberry