



SEATTLE RESTAURANT WEEK

APRIL-MAY

SUNDAY-THURSDAY

\$50 FOR 3 COURSES

First (choose two items)

Sesame Asparagus (GF) (V)

BLANCHED ASPARAGUS TOSSED IN SWEET BLACK SESAME SAUCE.

Renkon Mochi (GF) (V)

FRIED LOTUS ROOT CAKE SERVED WITH SOY-CHILI DIPPING

Oysters on half (3)* (GF)

FROM TAYLOR SHELLFISH FARM. SERVED WITH PONZU, SCALLION AND CHILI DAIKON

Gochujang Hamachi *

HAMACHI, PICKLED DAIKON AND SHISO SERVED IN YUZU-GOCHUJANG DRESSING.

Akame usuzukuri *(GF)

THIN-SLICED AUSTRALIAN BARRAMUNDI SASHIMI TOPPED WITH PLUM SAUCE AND SHISO

Sawara Confit

MISO-MARINATED KING MACKEREL CONFIT, TOPPED WITH CRISPY RICE CHIPS

Hotate Butter Yaki (GF ON REQUEST)

PAN SAUTEED SCALLOP AND ASSORTED MUSHROOM IN BUTTER, SAKE AND SOY.

Tako Kara-age (GF)

DEEP FRIED MARINATED OCTOPUS SERVED WITH SPICY TARTAR

(GF) INDICATES GLUTEN FREE

(V) INDICATES VEGETARIAN

Second (choose one item)

Kabocha Croquette (V)

KABOCHA SQUASH AND POTATO CROQUETTES. SIDE RICE. AND MISO SOUP (MISO SOUP HAS FISH STOCK)

Sushi Combination * (GF)

7 PIECES OF NIGIRI AND CALIFORNIA ROLL

Salmon Kama Kasuzuke

OVEN ROASTED SALMON COLLAR MARINATED IN SAKE LEES. SERVED WITH RICE AND MISO SOUP.

Chirashi Bowl * (GF)

8 PIECES OF SASHIMI, EGG OMELET AND VEGETABLES ON A BED OF SUSHI RICE

Roast Beef Bowl (GF)

SLOW COOKED ROAST BEEF SERVED OVER RICE. SERVED WITH MISO SOUP

Omakase Sushi* (+\$15) (GF)

11 PIECES OF CHEF'S CHOICE NIGIRI. FRESHEST OF THE DAY