



SEATTLE RESTAURANT WEEK (DINE-IN ONLY)
APRIL 19 - MAY 2, 2026

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For two weeks, **Seattle Restaurant Week** invites diners to explore Seattle's diverse and innovative local food scene. We are showcasing our cuisine with a specially curated meal for \$35. Thank you for choosing to celebrate with us!

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Seattle Restaurant Week Set 35
 Miso Soup
blend of white miso, seaweed, tofu, and scallions

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— OR —

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Small House Salad
spring mix with red onion, cucumber, tomato, and miso dressing

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Nigiri (3 pieces)
maguro, king salmon, unagi

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Dragon Roll
krab meat, shrimp tempura topped with unagi, avocado and eel sauce

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Seattle Restaurant Week Vegetarian Set 35
 Small House Salad
spring mix with red onion, cucumber, tomato, and miso dressing

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Vegetarian Nigiri (3 pieces)
avocado, inari, takuan

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Futomaki
avocado, takuan, cucumber, seaweed salad, shiitake, and yamagobo

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PERFECT SAKE PAIRINGS WITH YOUR MEAL

Akitabare "Spring Snow" 13 | 63 (720ml)
Honjozo Namachozo; Light and dry. Fresh and crisp on the palate, with a delicate umami and clean finish.

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Dewazakura "Cherry Bouquet" 16 | 80 (720ml)
Ginjo; Delightful flowery bouquet with a touch of pear and melon. Perfect companion for clams, sushi or sashimi.

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Chokaisan "Mount Chokai" 18 | 110 (720ml)
Junmai Daiginjo; Made with the flower yeast which creates an enticing, pronounced perfume that is both floral & fruity on the nose. The mouthfeel is satiny and smooth.

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LEAVE ROOM FOR OUR BEST-SELLING DESSERT!

Cookie Roll 16
ice cream wrapped in house-made double chocolate chip cookie dough, topped with whipped cream, peanuts, and a cherry.

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