

Yoroshiku

Seattle Restaurant Week

APRIL 19 - MAY 02, 2026

2-COURSE LUNCH MENU 20

Select one from each category:

RAMEN

Goma Miso Mazemen* w/ grilled Gyu Harami Steak

“Mixed” or broth-less ramen w. concentrated sesame-miso sauce,
topped w. grilled skirt steak, sliced red onion, kaiware /radish spourts, cashew nuts, lime wedge.

Premium Negi Miso Ramen*

Choice of protein: Pork, Chicken, or Tofu
Miso/chicken broth, oyster sauce, sesame oil,
ramen oil, topped w. half-egg, bamboo shoots, green onions, garlic, sesame seeds.

Vegetarian Spicy Miso Ramen*

Spicy miso vegetarian broth, topped w. organic tofu, bamboo shoots, green onion, sesame seeds.

* Make it spicy for + \$1

(OR, select a Ramen from our regular menu)

DESSERT

Matcha Tiramisu

milk, egg, sugar, flour, matcha tea powder

Ichigo Daifuku (GF)

mochi/ rice cake, sweet bean paste, fresh strawberry

Black Sesame Mont Blanc Cake

white bean paste, wheat, egg, milk, soy, sesame