



SEATTLE RESTAURANT WEEK
SPRING MENU

NIIGATA
SNOW AGED
A5
TENDERLOIN
KHAO SOI

SNOW-AGING IS AN ANCIENT JAPANESE TECHNIQUE IN THE WINTRY REGION OF NIIGATA, OR "SNOW-COUNTRY". NIIGATA WAGYU SPENDS 30 DAYS IN A SNOW-COVERED STOREHOUSE, OR YUKIMURO, WHERE A STABLE CONDITION OF HIGH HUMIDITY AND LOW TEMPERATURE IS MAINTAINED. IT IS HERE THAT THE MEAT AGES SLOWLY, RESULTING IN A MOIST TENDER TEXTURE AND MELLOW, MELT-IN-YOUR-MOUTH FLAVOR.

\$65