



SEATTLE RESTAURANT WEEK  
SPRING MENU

ZABUTON A5  
STEAK KHAO  
SOI

A5 JAPANESE WAGYU ZABUTON, ALSO KNOWN AS THE DENVER STEAK OR CHUCK FLAP, IS A HIGHLY MARBLED, PREMIUM CUT OF BEEF TAKEN FROM THE CHUCK (SHOULDER) AREA. IT IS RENOWNED FOR HAVING AN INTENSE, BUTTERY, MELT-IN-YOUR-MOUTH TEXTURE SIMILAR TO RIBEYE, BUT WITH A DEEPER, RICHER BEEF FLAVOR. THE PERFECT MATCH WITH OUR HERBACIOUS KHAO SOI.

\$50