

April 19th - May 2nd (excluding Fri/Sat)

\$65

STARTER

AHI TUNA TOSTADITAS*

guacamole, sashimi grade ahi tuna, corn tostadas, salsa macha, aji amarillo aioli, crispy shallots, micro cilantro | gf

BIRRIA EGGROLLS

fried beef birria eggrolls with queso Oaxaca, served with consomé, micro cilantro, lime, radish, & yuzukosho avocado salsa

PRIMAVERA SALAD (vegan)

spring mix, pickled strawberries, maple candied walnuts, yam chips, honey yuzu herb vinaigrette | gf

- add panko fried goat cheese \$5

MAIN

BULGOGI BIBIMBAP*

SRF marinated gold label wagyu flank steak, steamed rice, kimchi, edamame, bean sprouts, sesame spinach, spicy miso sauce, sunny egg, scallions, furikake, smoked caviar mustard | gf

SALMON TERIYAKI*

pan seared Ora king salmon, soy glazed baby carrots, miso yuzu Brussel sprout slaw, steamed rice, soy ginger gastrique, pinenut dust | gf

MUSHROOM VEGETABLE RAMEN (vegan)

kale noodles, rich smoked mushroom broth, shiitake mushrooms, soy braised daikon, baby bok choy, scallions, nori, yam tempura

- add garlic shrimp +10 | add shoyu soft-boiled egg +3

DESSERT

CHOCOLATE ABUELITA MOUSSE

Mexican chocolate mousse, tequila caramel, churro cookie crumble | gfo

LILIKOI CRÈME BRULEE

passionfruit infused custard, torched sugar, shortbread cookie, lilikoi pearls, raspberries | gfo

MOCHI TRIO (vegan)

premium Chef's choice flavors by Mochidoki, served with passionfruit gelee, fresh berries | gf

EDMONDS FOOD BANK DONATION | \$10

Join us in giving back to our local community.
We'll donate this amount to EFB on your behalf

*consuming raw or undercooked foods may increase your risk of foodborne illness