

# SEATTLE RESTAURANT WEEK

\$65

## ASARI MISO SOUP <sup>GF</sup>

clams, tofu, shiitake, wakame, scallion

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## KAMPACHI CARPACCIO

Hawaiian Amberjack dressed with yuzu ponzu and white truffle oil, wasabi tobiko, and serrano pepper

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## CALAMARI JAPONESSA

sweet chili, mixed greens, yuzu aioli, cherry tomato, cucumber, orange

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## CHOICE OF ROLL

### KIYOMI YASAI

tempura'd asparagus, tempura'd kabocha, topped with avocado, pico de gallo, tempura flakes, spicy chipotle aioli

### MR WONDERFUL

albacore, yamagobo, cilantro, cucumber topped w/ sockeye salmon, avocado, jalapeño citrus, truffle oil, scallions.\*

### SWEET KISS

shrimp tempura, cilantro, snow crab mix, topped with seared salmon, tobiko, sweet chili jalapeño citrus\*

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## CHEF'S SECTION 4 PIECE NIGIRI

VEGETARIAN GLUTEN FREE GF  
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, FISH, OR EGGS,  
SUCH AS SASHIMI, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS \*