

SEATTLE RESTAURANT WEEK

\$35

MISO SOUP ^{GF}
tofu, shiitake, wakame, scallion

CHOICE OF SALAD


SIDE SALAD 
mixed greens, tomato, cucumber, carrot ginger
dressing



SEAWEED SALAD
wild seaweed, wakame, miso vinaigrette,
sesame

SALMON USU
thinly sliced salmon, mango, pico de gallo,
avocado dressed in mango shiso glaze, yuzu
ponzu

CHOICE OF ROLL

LAUGHING BUDDHA 
pickled japanese vegetables, topped w/ mango,
avocado, drizzled w/ mango shiso glaze

THE UNION 
shrimp tempura, cucumber, topped w/ spicy
tuna, chili aioli, scallion, soy glaze, tempura
crisps*

LADYBUG SAMBA  
salmon karaage, basil, cilantro, topped w/
tomato, avocado, habanero masago, jalapeño
yuzu citrus*

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