



SEATTLE RESTAURANT WEEK

First (choose two items)

Salted Cabbage (GF) (V)

TAIWANESE CABBAGE TOSSED IN SESAME OIL, SHIO KOMBU AND GARLIC CHIPS.

Sesame Asparagus (GF) (V)

BLANCHED ASPARAGUS TOSSED IN SWEET BLACK SESAME PUREE

Renkon Mochi (GF) (V)

FRIED LOTUS ROOT CAKE SERVED WITH SOY-CHILI DIPPING

Oysters on half (3)* (GF)

FROM TAYLOR SHELLFISH FARM. SERVED WITH PONZU, SCALLION AND CHILI DAIKON

Gochujang Hamachi *

HAMACHI, PICKLED DAIKON AND SHISO SERVED IN YUZU-GOCHUJANG DRESSING.

Barramundi crudo *(GF)

THIN-SLICED AUSTRALIAN BARRAMUNDI TOPPED WITH PLUM SAUCE AND SHREDDED SHISO

Sawara Confit

MISO-MARINATED KING MACKEREL CONFIT, TOPPED WITH CRISPY RICE CHIPS

Hotate Butter Yaki (GF ON REQUEST)

PAN SAUTEED SCALLOP AND ASSORTED MUSHROOM WITH BUTTER, SAKE AND SOY.

Tako Kara-age (GF)

DEEP FRIED MARINATED OCTOPUS SERVED WITH SPICY TARTAR

APRIL-MAY

SUNDAY-THURSDAY

\$50 FOR 3 COURSES

Second (choose one item)

Kabocha Croquette (V)

KABOCHA SQUASH AND POTATO CROQUETTES. SIDE RICE. AND MISO SOUP (MISO SOUP HAS FISH STOCK)

Sushi Combination * (GF)

7 PIECES OF NIGIRI AND CALIFORNIA ROLL

Salmon Kama Kasuzuke

OVEN ROASTED SALMON COLLAR MARINATED IN SAKE LEES. SERVED WITH RICE AND MISO SOUP..

Chirashi Bowl * (GF)

8 PIECES OF SASHIMI, EGG OMELET AND VEGETABLES ON A BED OF SUSHI RICE

Roast Beef Bowl (GF W/O MISO SOUP)

SLOW COOKED ROAST BEEF SERVED OVER RICE. SERVED WITH MISO SOUP

Omakase Sushi* (+\$15) (GF)

11 PIECES OF CHEF'S CHOICE NIGIRI. FRESHEST OF THE DAY

(GF) INDICATES GLUTEN FREE

(V) INDICATES VEGETARIAN