

SEATTLE RESTAURANT WEEK

\$50 DINNER

SMALL BITES

MISO SOUP + beech mushroom

CHOICE OF APPETIZER calamari, chicken karaage, or edamame

6 HAND ROLL SET*

ORA KING SALMON + house ponzu + sesame seeds

EBI NUOC MAM + cucumber + cilantro + mint + thai basil

SPICY TUNA + takuan + spicy aioli + tempura crunch + cilantro

KAMPACHI + nikiri soy + lime zest

CRISPY SHRIMP + sweet chili sauce + cucumber + sweet onion

TORCHED UNAGI + unagi tare + cucumber + sesame seeds

DESSERT

PASSIONFRUIT CREME BRULEE made in house



SKYMILES™ UPGRADE TO A SUGO SIGNATURE SUNDAE

complimentary for Delta SkyMiles members, \$14 upcharge for all other guests

*consuming raw or undercooked meats and seafood may increase your risk of foodborne illness



sugo

HAND
ROLL
BAR

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sugohandroll.com