

KOKKAKU

Seattle Restaurant Week

- Appetizer - Choose one

Roast Beef with Soft Boiled Egg *

soy sauce based garlic sauce, sour cream

Marinated Salmon with Ikura *

vinaigrette sauce, edamame & basil puree

Bagna Cauda

seasonal vegetables, saikyo miso dipping sauce

- Main - Choose one

Japanese Curry Rice

\$35

slow braised beef brisket, seasonal vegetables

Salmon, White Wine Sauce, Brown Butter & Capers *

\$50

garlic anchovy mashed potato, vegetable

Top Sirloin Steak 10oz*

\$50

garlic anchovy mashed potato, vegetable

American Wagyu ZABUTON Steak 8oz*

\$65

garlic anchovy mashed potato, vegetable

- Dessert - Choose one

Fire Tofu Cheesecake

Hojicha White Chocolate Terrine Cake

Soy Milk Pudding

Please ask our staff about vegan options.

*The King County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of foodborne illness.

*Menu Indicators; (*Undercooked)

* Our dishes may contain: peanuts, tree nuts dairy products, eggs, soy, wheat, crustaceans or fish

*Automatic gratuity will be added to groups of 6 or more guests