

# Yoroshiku

## Seattle Restaurant Week

APRIL 19 - MAY 02, 2026

### **3-COURSE MENU 35**

Select one from each category:

#### **APPETIZER**

##### **Zangi w. Sweet Chili Sauce**

Japanese-style fried chicken tossed in house-made  
sweet chili sauce

##### **Honey-Wasabi Brussel Sprouts**

Roasted brussel sprouts tossed in house-made honey-wasabi sauce

##### **Satsuma Salad**

Japanese sweet potato, leafy greens, garlic, vinegar, rosemary

#### **RAMEN**

##### **Goma Miso Mazemen w/ grilled**

##### **Gyu Harami Steak**

Dry ramen w. sesame-miso sauce, topped w. grilled skirt steak, sliced red onion, kaiware / radish sprouts, cashew nuts, lime  
wedge

##### **Premium Negi Miso Ramen**

Choice of protein: Pork, Chicken, or Tofu

\* Make it spicy for + \$1

Miso/chicken broth base, oyster sauce, sesame oil,  
ramen oil, topped w. half-egg, bamboo shoots, green onions, garlic, sesame seeds

##### **Vegetarian Spicy Miso Ramen**

Spicy miso vegetarian broth, topped w/ organic tofu, bamboo shoots, green onion, sesame seeds

#### **DESSERT**

##### **Hoji Cha Mochi Ice**

mochi /rice cake, milk, sugar, Hoji cha /roasted green tea

##### **Matcha Tiramisu**

milk, egg, sugar, flour, matcha tea powder

##### **Ichigo Daifuku (GF)**

mochi/ rice cake, sweet bean paste, fresh strawberry