



2711 E Madison St, Seattle WA 98112

(206) 328-4910

Lunch Set | 20

Chawanmushi

Savory Japanese egg custard

Assorted Tempura

Baby shrimp, baby octopus, soft-boiled egg, and chrysanthemum greens

Mini Udon

Handmade udon noodles in dashi broth



Dinner 3 Course | 35

Amuse-Bouche | Chawanmushi

Trio of Dressed Sashimi*

- Tuna with chili soy sauce
- Hokkaido Scallop with Himalayan pink salt
- Salmon with ginger-apple dressing

Mushroom Soup Udon with Beef Flap Steak

Handmade udon noodles in rich mushroom broth, topped with tender beef flap steak and a touch of chopped wasabi stem

Kabocha Brûlée

Creamy Kabocha pumpkin egg custard with a caramelized sugar crust



SEATTLE
RESTAURANT
WEEK

*Consumption of raw fish may result in foodborne illness