

Rainier Room

Specials Sheet

Presented by Ayako Corso February 6th – 14th

All menu items listed on this specials sheet are low-sodium.

Starter

Tofu Gyoza

5 traditional gyoza dumplings filled with tofu, red and green cabbage, and scallions; pan-fried and steamed to create a satisfying crunch with a succulent finish. Served with garlic-soy dipping sauce. \$3

Entrees

Chicken Ramen

Ramen noodles served in a house-made chicken stock and topped with enoki mushrooms, snow peas, julienne carrots, nori, and a marinated chicken breast. Garnished with chopped scallions and freshly squeezed lime juice. \$8

Shrimp Soba Stir Fry

Tail-off shrimp, yaki soba noodles, and a medley of red bell pepper, broccoli, shiitake mushrooms, and yellow onion – all stir-fried in one pan with a savory stir fry sauce to give a crisp-tender texture. Topped with toasted sesame seeds. \$9

Desserts

Matcha Fluffy Japanese Cheesecake

Japanese matcha cheesecake baked and served warmed or chilled. Finished off with powder sugar, then garnished with strawberry sauce and apricot jelly. \$3