

# Kokkaku

## -Starter-

<b>WAGYU Four Ways</b>	<b>19</b>
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A5 WAGYU SASHIMI and NIGIRI SUSHI, American WAGYU GUNKAN SUSHI and Tare-Tare, Quail Egg, Micro Herb, Chive

<b>Seared WAGYU SUSHI (2pcs)</b>	<b>12</b>
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American WAGYU Chuck, SUSHI Rice, Soy Sauce

<b>Seared EDAMAME</b>	<b>6</b>
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EDAMAME Beans, Black Pepper, Olive Oil

<b>Mixed Olive Marinated with Seaweed</b>	<b>5</b>
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Mixed Olive, Seaweed, Olive oil

<b>SHISHAMO (Smelt) Fritter</b>	<b>10</b>
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Smelt, Semolina, Flour, Egg, Mayonnaise, SHICHIMI Pepper

<b>Assorted Ham and Prosciutto, Charcuteria Plate</b>	<b>22</b>
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Ham and Prosciutto of the Day, Cheese of the Day, Dried Fruits, Sliced Bread

<b>KOBUJIME TATAKI Tuna with Arugula Salad, Served with Apple Ginger Dressing</b>	<b>12</b>
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Yellow Fin Tuna, Arugula, Soy Sauce, Edible Flower, Sliced Beet, Apple Ginger Dressing

<b>Grilled ONIGIRI Rice and Sliced WAGYU Chuck with MISO WAGYU Bolognaise</b>	<b>12</b>
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Rice, Soup Base, WAGYU Chuck eye, Milk NORI, Miso, Bolognaise Sauce, Green Onion, YUZU Skin

\*The plate is put directly on grill, so it will be very hot. Please be careful. \*

## -Salad-

<b>Japanese Bagna Cauda with SAIKYO MISO Dipping</b>	<b>9</b>
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Assorted Vegetables, Radish Mix, SAIKYO MISO Sauce

<b>Arugula Salad with Shallot Dressing</b>	<b>8</b>
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Arugula, Endive, Beet, Purple DAIKON, Cherry Tomato, Shallot Dressing

<b>Grilled Caesar Salad with ONSEN Egg, Prosciutto</b>	<b>10</b>
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Romaine Lettuce, Parmigiano Cheese, Prosciutto, Soft Boiled Egg, Caesar Dressing

## -Pasta-

<b>American WAGYU Ragu Sauce, Linguine</b>	<b>22</b>
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WAGYU Ragu Sauce, Radish Mix, Parmesan Cheese, Butter

<b>American WAGYU Bolognaise Sauce, Rigatoni</b>	<b>20</b>
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WAGYU Bolognaise Sauce, Parmesan Cheese, Butter

<b>Uni, Mussels, and Bay Scallop with Cream Sauce, Fettucine</b>	<b>30</b>
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Uni, Mussels, Bay Scallop, Cream, DASHI Soy Sauce, Arugula, IKURA

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\* 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

# Kokkaku

## -Main and Grill-

<b>Kokkaku Fried Chicken (Bone in)</b>	Please be aware that the Kokkaku chicken takes around 40 minutes to cook, possibly longer if we are busy	<b>20</b>
Half Chicken, Flour, Star Anis, Black Pepper, Potato, Lemon, Seaweed Salt		
<b>Irish Gras Fed Beef Hanger Steak 10oz</b>		<b>28</b>
Hanger Steak, Kokkaku Steak Sauce, Vegetable Garnish		
<b>Mid West Grain Fed Beef Rib Eye Steak 18oz</b>		<b>56</b>
Mid West Beef Rib Eye, Kokkaku Steak Sauce, Vegetable Garnish		
<b>NZ Grass Fed Tomahawk Steak (Bone in) 32oz</b>		<b>98</b>
Tomahawk Steak, Kokkaku Steak Sauce, Vegetable Garnish		
<b>American WAGYU KAINOMI Steak 8oz</b>		<b>38</b>
American WAGYU Sirloin Flap, Kokkaku Steak Sauce, Vegetable Garnish		
<b>Australian WAGYU NY Striploin Steak 14oz</b>		<b>58</b>
Australian WAGYU Sirloin Flap, Kokkaku Steak Sauce, Vegetable Garnish		
<b>Japanese A5 WAGYU ZABUTON Steak 4oz</b>		<b>95</b>
Japanese A5 WAGYU ZABUTON, Kokkaku Steak Sauce, Vegetable Garnish		

## -Side Dish-

<b>Deep Fried Fingerling Potato</b>	<b>6</b>
<b>Garlic Anchovy Mashed Potato</b>	<b>5</b>
<b>Bread and KOJI Butter</b>	<b>4</b>
<b>Steamed Rice</b>	<b>3</b>
<b>SAIKYO MISO Mac and Cheese Penne</b>	<b>11</b>

\*The plate is put directly on grill, so it will be very hot. Please be careful. \*

## -After Dinner-

<b>HOJI Tea Soy Milk Pudding</b>	<b>8</b>
<b>Fire TOFU Cheese Cake</b>	<b>8</b>
<b>FUJI Apple Tarte Tatin with Whipped Cream Sauce</b>	<b>8</b>

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# Kokkaku

## Course Meal

### Tasting Course \$45/Person

#### -Amuse-

Amuse of the Day

#### -Appetizer-

Grilled ONIGIRI Rice and Sliced WAGYU Chuck Eye  
with MISO WAGYU Bolognaise

or

KOBUJIME TATAKI Tuna Carpaccio with Arugula Salad,  
Served with Apple Ginger Dressing

or

Japanese Bagna Cauda with SAIKYO MISO Dipping Sauce

#### -Main-

UNI and Bay Scallop Cream Sauce  
with Salmon Caviar, Fettucine

or

Irish Gras Fed Beef Hanger Steak 10oz

or

American WAGYU Beef KAINOMI Steak 8oz (+\$10)

or

Grilled Lobster Tail, Mussel, Shrimp and Bay Scallop with  
Lobster Bisque Soup, (+\$15)

or

Mid West Grain Fed Rib Eye Steak 18oz (+\$20)

#### -Dessert-

HOJI Tea Soy Milk Pudding with KUROMITSU Sauce

or

Fire TOFU Cheese Cake

or

FUJI Apple Tarte Tatin with Whipped Cream Sauce

### WAGYU Special Course \$125/Person

#### -Amuse-

Seared WAGYU Sushi (1P)

#### -Appetizer-

~WAGYU 4 Ways~

A5WAGYU SASHIMI,  
A5 WAGYU NIGIRI,  
American WAGYU Tare-Tare  
American WAGYU GUNKAN SUSHI

#### -Pasta-

WAGYU Ragu Sauce Linguine

#### -Main-

A5 WAGYU ZABUTON Steak 4oz

#### -Dessert-

HOJI Tea Soy Milk Pudding with KUROMITSU Sauce

or

Fire TOFU Cheese Cake

or

FUJI Apple Tarte Tatin with Whipped Cream Sauce