



SEATTLE CENTRAL  
COLLEGE

*Seattle Culinary Academy*

ONE WORLD  
RESTAURANT

## FUYU NO TAIYŌ 冬の太陽

November 29- December 2nd

### APPETIZER

TEMPURA MUSSELS\*\*; Cucumbers, Shiso Vinaigrette, Togarashi Aioli\* (df) \$5.95

### SOUP AND SALAD

*Choice of soup or salad included with entrée, ala carte pricing available*

PERSIMMON SALAD; Citrus, Beet, Pear & Watercress, Cress Vinaigrette (df,gf)

SWEET POTATO SOUP; Veal "Caramel," Coriander Fritter

### ENTREES

**Includes soup or salad & sides**

#### KAWAUSO NO KYOEN OTTER'S FEAST

SEARED SCALLOP\*\*, Roe & Nori Udon\*, Roast Cauliflower, Uni \*\*Butter Sauce \$15.95

#### KAWA NO FUYU WINTER BY THE RIVER

SLOW ROASTED SALMON\*, Black Garlic Sauce, Mushroom Vierge (gf) \$17.95

#### FUYO NO IKE WINTER POND

TEA SMOKED DUCK\*, Clams, Squash Puree, Duck Demi, (df, gf) \$16.95

#### KURI NO KONOSHITA UNDER THE CHESTNUT TREE

SOY CIDER GLAZED PORK BELLY, Bok Choy, Roasted Chestnuts\*\*, Celeriac Wasabi Remoulade\* (df, gf)  
\$15.95

#### FORESUTOFURA FOREST FLOOR

"GO HO" FIVE WAYS VEGETABLES\*\*, Soubise, Edamame Puree, Miso Powder \$15.95

### SIDES

*Included with entrée*

Rice

Yuba Ceviche (df, gf)

Turnips, Parsley Sauce, Brioche

\*Some of our dishes are cooked rare, consumption of these products may be hazardous to your health.

\*\*Contains nuts or shellfish

Please inform your server of any food allergies or dietary restrictions.

*Gf=gluten free; df=dairy free; veg= vegan*



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FUYU NO TAIYŌ 冬の太陽

December 6-9

APPETIZER

TEMPURA MUSSELS\*\*; Cucumbers, Shiso Vinaigrette, Togarashi Aioli\* (df) \$5.95

SALAD & SOUP

*Choice of soup or salad included with entrée, ala carte pricing available*

BEET & WATERCRESS; Radishes, Yuzu Pink Peppercorn Gelee, Cress Vinaigrette (df, gf)

PARSNIP SOUP; Pineapple Miso Emulsion, Nori Straw

ENTREES

**Includes salad & sides**

KAWA NO AKI AUTUMN BY THE RIVER

KASU COD\*; Leeks & Legumes, Black Garlic Sauce, Shiro Dashi Butter, Pickled Pearls & Pioppini (df, gf)  
\$17.95

TANI NO YUKI SNOW IN THE VALLEY

TUNA\*; Caramelized Celeriac, Miso Sunflower Praline, Almond\*\*Brodo (gf) \$17.95

FUYU NO NIWA DE NO HŌBOKU GRAZING IN THE WINTER GARDEN

GRILLED BEEF\*; Balsamic Teriyaki, Napa Cabbage, Caramelized Turnip, Crispy Shallots, (df, gf) \$18.95

KURI NO KONOSHITA UNDER THE CHESTNUT TREE

SOY CIDER GLAZED PORK BELLY, Bok Choy, Roasted Chestnuts\*\*, Celeriac Wasabi Remoulade\* (df, gf)  
\$15.95

FORESUTOFURA FOREST FLOOR

“GO HO” FIVE WAYS VEGETABLES\*\*, Soubise, Edamame Puree, Miso Powder \$15.95

SIDES

*Included with entrée*

Rice

Turnips, Parsley Sauce, Brioche

Pickled Diakon “Anemone” (df, gf)

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