

# KE UH RESTAURANT

## SOUP + SALADS

MISO SOUP (DF) (GF)	7
KE-UH SALAD (spicy) (fish) (DF) crispy spicy kani salad	14
WAKAME SALAD (DF) (VG) seaweed salad	9
SEAFOOD/CUCUMBER SUNOMONO (fish) (VG) (DF) combination seafood, cucumber, wakame, sweet vin dressing.	21 / 13
HOUSE SALAD (VG) (DF) (GF) mixed greens with ginger dressing	9
CHEF SALAD (VG) (DF) (GF) mixed greens, nappa, arugula, mango, cranberries with magic dressing	10

## COLD IZAKAYAS (fish)

TUNA TACOS (DF) guacamole and lemon pepper	18
TUNA TATAKI (DF) ponzu and scallions	18
TUNA PIZZA (spicy) (DF) wasabi aioli, truffle oil	20
SALMON PIZZA (DF) kalamata olives, guacamole, truffle oil	20
HAMACHI JALAPENO (spicy) (DF) serrano and yuzu soy	18
TORO CILANTRO (DF) lightly torched Bluefin toro, smoked den miso, cilantro sauce	29
MADAI DRY MISO (DF) (GF) jp red snapper, evo, yuzu, dry miso, garlic chips	28
SALMON TRUFFLE PEAR (DF) (GF) yuzu touch	19
TUNA TARTAR (DF) tuna, avocado, tobikko, ponzu	20
SALMON TARTAR (DF) salmon, avocado, tobikko, ponzu	19
CAVIAR SALMON AJI AMARILLO aji amarillo sauce and caviar (DF)	25

A5 WAGYU & KINOKO (DF)	35
wagyu, truffle seasoning, mushroom, ponzu	

## CRISPY RICE

TUNA (sriracha) (DF)	18
SALMON (creamy jalapeno) (DF)	18
HAMACHI (yuzu truffle) (DF)	19

## HOT IZAKAYAS

SPICY HONEY SHRIMP (spicy) (DF) tempura shrimp, jalapeno aioli and honey, almonds and walnuts	19
FRIED RICE (DF) chicken or shrimp fried rice	16
PORK BELLY WATERMELON (spicy) (DF) serrano and sweet ponzu sauce	15
SHISHITO PEPPERS (spicy) (DF) (VG)	11
EDAMAME (DF) (VG)	
SALT 8 SPICY 9 TRUFFLE	10
CRISPY BRUSSELS (DF) (VG) orange and balsamic reduction	14
KE-UH SLIDERS (DF) wagyu sliders, quail egg, special sauce	18
PORK BUNS	18
GRILLED OCTOPUS (DF) wasabi aioli, paprika oil	18
GRILLED CORN (spicy) (GF) parmesan cheese dressing	12
PORK GYOZAS (DF) over sweet potato compote	12
VEGETABLE GYOZAS (DF) over sweet potato compote	12
<b>KUSHIYAKI 2PCS</b>	
BEEF (DF)	16
CHICKEN (DF)	12
SALMON (spicy) (DF)	14
SHRIMP (DF)	12
ASPARAGUS (DF) (VG)	8

# KE UH RESTAURANT

## SUSHI BAR \*sustainably certified

### SUSHI/SASHIMI 2PCS

*TUNA	14	*SALMON	12
*TORO	25	EBI	10
*HAMACHI	14	*SNOW CRAB	15
*TOBIKKO	11	*IKURA	12
*UNAGI	13	*MADAI	18
*CONCH	8	*BOT AN EBI	18
*TAKO	9	*SPICY SCALLOPS	16
*TORO GUNKAN	20	*JAPANESE UNI	MP
		*A5 WAGYU W. QUAIL EGG	27

### CAVIAR



\*Kalimantan Select, Sturgeon, Russia - 1 oz. \$90

\*Amber Osetra, Russia - 1 oz. \$110

**HANDROLLS AVAILABLE. ASK SERVER  
FOR CHEF'S FLAVORED SUSHI**


## ROLLS

**HAMACHI SERRANO**    19  
avocado, scallions, wasabi aioli, ponzu

**KATANA**   18  
salmon, scallions, cream cheese, avocado  
with soy paper, eel sauce, chili aioli

**BONZAI TRUFFLE**    20  
ke-uh salad, avocado, cucumber, with soy paper,  
topped with tuna cubes, truffle oil

**CHIRASHI**   20  
tuna, hamachi, salmon, avocado,  
ikura topping, kimchi ponzu dipping sauce

**HONEY**  18  
crispy shrimp, kani salad, avocado,  
cream cheese, almonds, walnuts, honey,  
lemon

**TORO ROLL**    22  
Bluefin Toro, shiso, takuan, sesame seeds

**UNAGI**  19  
eel, avocado, cucumber, tempura flakes, soy  
paper, chili aioli, eel sauce

**KE-UH ROLL (RICELESS)**  21

TUNA (mango) or SALMON (asparagus)  
avocado, kani salad, cream cheese,  
wasabi aioli, ponzu

**NARUTO (RICELESS)**    21

tuna, hamachi, salmon, avocado rolled in  
cucumber, sweet Vin dressing



**SALMON SKIN ROLL**    19

salmon, crispy salmon skin, avocado, chili  
aioli, truffle oil, red chili soy paper, ponzu

**POP**   15  
yuzu kani salad with chili soy paper,  
truffle butter dipping sauce

**BEA**   19

crispy shrimp, fried plantain, avocado,  
cream cheese, red chili soy paper, eel sauce,  
lemon pepper

**DRAGON**   19

crispy shrimp, cream cheese, cucumber,  
avocado, eel sauce

**CEVICHE ROLL**   21

ke-uh salad, avocado, cucumber,  
hamachi top, crispy kani, yuzu special sauce

**TRUFFLE RAINBOW**  25

snow crab, avocado, crunchy flakes, topped  
with hamachi, salmon, tuna, truffle vin.

## LARGE PLATES

**GRILLED RIBEYE**  45  
(16oz) with chef salad and miso truffle sauce

**BABY BACK RIBS** 34  
korean bbq sauce with parmesan truffle fries

**A5 JAPANESE WAGYU STEAK**  165  
(6oz) grilled wagyu

**HERB CRUSTED SALMON**  30  
salmon steak with dashi sauce, with chef salad

**MOST OF ALL OUR VEGETABLES ARE LOCALLY SOURCED.**

 it may be too spicy for some people  Dairy free  Gluten free  Vegetarian

 RAW OR UNDERCOOKED - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

PRICES DO NOT INCLUDE APPLICABLE TAXES.

A MANDATORY SERVICE CHARGE IN THE AMOUNT OF 18% WILL BE ADDED TO ALL CHECKS

## KE-UH SIGNATURE COCKTAILS

<b>Ke-uH the Rock</b> , Teremana Reposado, Watermelon, Yuzu Juice and Agave .....	\$20
<b>Harakiri</b> , Mezcal, Jalapeño Syrup, Lemon Juice and Sparkling Water .....	\$20
<b>Passion Mule</b> , Organika Vodka, Passion Fruit Puree, Mint, Lime Juice and Ginger Beer .....	\$18
<b>Oishi-Guava</b> , Organika Vodka, Guava Puree, Lime Juice, Mint, Ginger Beer .....	\$18
<b>Sho-ga Collins</b> , Suntory Roku Japanese Gin, St. Germain, Ginger Syrup, Lemon Juice, Cucumber and Rosemary .....	\$18
<b>Umami Old Fashioned</b> , Gyokusendo Peak Japanese Whiskey, Umami Bitters, Simple Syrup, infused with Applewood Smoke	\$25
<b>Lychee Saketini</b> , Junmai Sake, Lychee Liquor and Lychee Juice .....	\$18
<b>Ichigo Sun</b> , Flor de Cana Rum, Organic Strawberry, Florida Orange, Lemon Juice, Agave and Sparkling water .....	\$18
<b>Samurai</b> , Bulleit Bourbon, Aperol, Red Wine, Cranberry Juice, Lemon Juice, Simple Syrup and Sprite .....	\$18
<b>Yuzu Shibori Martini</b> , Tsukasabotan Yuzu Sake, Organika Vodka .....	\$20
<b>Oranje KO-HE Martini</b> , Ketel One Oranje, Grand Marnier, Kahlua and Espresso .....	\$25

## SAKES

### JUNMAI / HONJOZO

<b>Takatenjin Tokubetsu Honjozo "Sword of the Sun"</b> .....	720 ml .....	\$12 / \$66
<b>Tentak Tokubetsu Junmai "Hawk in the Heavens"</b> .....	300 ml .....	\$33
<b>Hakkaisan Tokubetsu Junmai "Eight Peaks"</b> .....	300 ml .....	\$32
<b>Oze No Yukidoke Super Dry Junmai</b> .....	720 ml .....	\$11 / \$63

### JUNMAI GINJO / GINJO

<b>Rihaku Junmai Ginjo "Wandering Poet"</b> .....	720 ml .....	\$13 / \$76
<b>Kanbara Junmai Ginjo "Bride of the Fox"</b> .....	720 ml .....	\$77
<b>Fukucho Junmai Ginjo "Moon on Water"</b> .....	300 ml .....	\$39

### JUNMAI DAIGINJO/ DAIGINJO

<b>Kubota Dew Junmai Daiginjo</b> .....	720 ml .....	\$14 / \$84
<b>Konteki Junmai Daiginjo "Pearl of Simplicity"</b> .....	300 ml .....	\$39
<b>Gekkeikan Horin Junmai Daiginjo</b> .....	720 ml .....	\$95
<b>Nanbu Bijin Shinpaku Junmai Daiginjo "Southern Beauty"</b> .....	720 ml .....	\$113
<b>Ginga Shizuku Junmai Daiginjo "Divine Droplets"</b> .....	720 ml .....	\$165

### SPECIALTY

<b>Rihaku Tokubetsu Junmai Nigori "Dreamy Clouds"</b> .....	720 ml .....	\$11 / \$64
<b>Kikusui Nigori "Perfect Snow"</b> .....	300 ml .....	\$27
<b>Tsukasabotan Yama Yuzu Shibori</b> .....	720 ml .....	\$11 / \$61
<b>Takahasi Shuzo, Umefon Shochu</b> .....	750 ml .....	\$14 / \$85
<b>Junmai Hot Sake</b> .....	125ml/ 250ml .....	\$10 / \$18

## BEERS

<b>Sapporo</b> .....	\$8	<b>Sapporo Light</b> .....	\$8
<b>Heineken</b> .....	\$8	<b>Heineken Zero</b> .....	\$8
<b>Corona</b> .....	\$8	<b>Coors Light</b> .....	\$8

## NON ALCOHOLIC BEVERAGES

<b>Juices</b> .....	\$6	<b>Soda</b> .....	\$5
<b>Kopu Water Still/Sparkling 680 ml</b> , Cascade Mountains of Oregon sustainably certified. Rich in naturally occurring silica, and alkaline with a pH 8.0 .....			
			\$10

## ORGANIC VIRGIN COCKTAILS

<b>Sunshine State</b> , Strawberry, Florida Orange, Agave, Lemon Juice and Sparkling Water .....	\$9
<b>Kyu-ri Berry</b> , Cucumber, Blueberry, Agave, Lemon Juice, and Sparkling Water .....	\$9

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## SPARKLING & CHAMPAGNE

<b>Benvolio</b> , Prosecco, Veneto, Italy.....	\$14 / \$55
<b>Schramsberg Mirabelle Brut Rose</b> , California .....	\$19 / \$75
<b>Gosset Brut Grand Reserve</b> , Champagne, France.....	\$24 / \$95
<b>Billecart Salmon Brut</b> , Champagne, France.....	\$40 / \$160
<b>Billecart Salmon Brut Rose</b> , Champagne, France.....	\$220
<b>Ruinart Blanc De Blanc</b> , Champagne, France.....	\$180
<b>Ruinart Rose</b> , Champagne, France.....	\$180
<b>Dom Perignon Brut</b> , Champagne, France.....	\$540
<b>Dom Perignon Brut Rose</b> , Champagne, France.....	\$980

## WHITE

<b>Dr. Konstantin Frank</b> , Dry Riesling, Finger Lakes, New York.....	\$13 / \$50
<b>Poet's Leap</b> , Riesling, Colombia Valley, WA.....	\$60
<b>Benvolio</b> , Pinot Grigio, Italy.....	\$13 / \$50
<b>Ponzi Vineyards</b> , Pinot Gris, Willamette Valley, OR.....	\$50
<b>Chaleur Estate Blanc</b> , Bordeaux Style Blend, Colombia Valley, WA .....	\$20 / \$80
<b>Peter Michael</b> , L'Apres Midi, Sauvignon Blanc, Sonoma, CA.....	\$190
<b>Torres Pazo Das Bruxas</b> , Albarino, Rias Baixas, Spain.....	\$13 / \$50
<b>Nicolas Joly Coulee Serrant</b> , Chenin Blanc, Loire, France.....	\$360
<b>Etude</b> , Chardonnay, Carneros, CA.....	\$19 / \$75
<b>Domain Laroche</b> , Chablis, Burgundy, France .....	\$85
<b>Brancott B Series</b> , Sauvignon Blanc, Marlborough, New Zealand.....	\$17 / \$65
<b>Bouchard Aine &amp; Fils</b> , Meursault, Burgundy, France.....	\$265
<b>Far Niente</b> , Chardonnay, North Coast, CA.....	\$150

## ROSE

<b>Hampton Water</b> , Languedoc, France.....	\$17 / \$65
<b>Chateau d'Escalans "Whispering Angel"</b> , Cotes De Provence, France.....	\$14 / \$55

## RED

<b>Siduri</b> , Pinot Noir, CA.....	\$17 / \$65
<b>Domaine Serene</b> , Villamette Valley, OR.....	\$190
<b>Orin Swift, Abstract</b> , Red Blend, California.....	\$24 / \$95
<b>Les Cadrans</b> , Grand Cru, Saint Emilion, France .....	\$80
<b>Mendel</b> , Malbec, Mendoza, Argentina.....	\$18 / \$72
<b>Coudoulet de Beaucastel</b> , Cote du Rhone, Rhone, France.....	\$84
<b>Jean-Claude Boisset</b> , Pommard Les Vaumuriens, Burgundy, France .....	\$290
<b>Orin Swift, Papillon</b> , Bordeaux Style Blend, Napa, CA .....	\$285
<b>Route Stock</b> , Cabernet Sauvignon, Napa Valley, CA .....	\$22 / \$85
<b>Eisele Estate Altgracia</b> , Cabernet Sauvignon, Napa Valley, CA.....	\$395
<b>Far Niente</b> , Cabernet Sauvignon, Napa Valley, CA.....	\$330
<b>Jordan</b> , Cabernet Sauvignon, Alexander Valley, CA.....	\$150

## DESSERT WINE & PORT

<b>Bricco Quaglia</b> , Moscato D'asti ( Organic), Italy .....	\$15 / \$60
<b>Royal Tokaji Red LBL 500ml</b> , Tokaji, Hungary.....	\$30 / \$120
<b>Sandeman Port Tawny 10YR</b> , Porto, Portugall.....	\$17 / \$65

## KOSHER WINES

<b>Zufni</b> , Pinot Grigio, Italy .....	\$50	<b>Bartenura</b> , Prosecco, Italy .....	\$55	<b>Bartenura</b> , Moscato, Italy .....	\$60
<b>Baron Herzog</b> , Cabernet Sauvignon, California .....	\$50	<b>Segal</b> , Cabernet Sauvignon, Israel .....	\$90		