



SUNNY ISLES BEACH

SOUP + SALADS

MISO SOUP	(DF) (GF)	7
KE-UH SALAD	(DF) (GF)	15
crispy spicy krab salad		
WAKAME SALAD	(DF) (VC)	9
seaweed salad		
SEAFOOD/CUCUMBER SUNOMONO	(DF) (VC)	21 / 13
combination seafood, cucumber, wakame, sweet vin dressing.		
HOUSE SALAD	(DF) (VC) (GF)	9
mixed greens with ginger dressing		
CHEF SALAD	(DF) (GF) (VC)	10
mixed greens, nappa, arugula, mango, cranberries with magic dressing		

COLD IZAKAYAS



TUNA TACOS	(DF)	18
guacamole and lemon pepper		
TUNA PIZZA	(DF)	20
wasabi aioli, truffle oil		
SALMON PIZZA	(DF)	20
kalamata olives, guacamole, truffle oil		
HAMACHI JALAPENO	(DF)	20
serrano and yuzu soy		
TORO CILANTRO	(DF)	29
lightly torched Bluefin toro, smoked den miso, cilantro sauce		
MADAI DRY MISO	(DF) (GF)	28
jp red snapper, evoo, yuzu, dry miso, garlic chips		
SALMON TRUFFLE PEAR	(DF) (GF)	19
yuzu touch		
TUNA TARTARE	(DF)	20
tuna, avocado, tobikko, ponzu		
SALMON TARTARE	(DF)	19
salmon, avocado, tobikko, ponzu		
CAVIAR SALMON AJI AMARILLO	(DF)	25
aji amarillo sauce and caviar		
A5 WAGYU & KINOKO	(DF)	35
wagyu, truffle seasoning, mushroom, ponzu		

CRISPY RICE

TUNA	18	SALMON	18	HAMACHI	19
sriracha		creamy jalapeno		yuzu truffle	

HOT IZAKAYAS

SPICY HONEY SHRIMP		(DF)	21
tempura shrimp, jalapeno aioli and honey, almonds and walnuts			
FRIED RICE	(DF)		16
chicken or shrimp fried rice			
PORK BELLY WATERMELON		(DF)	15
serrano and sweet ponzu sauce			
SHISHITO PEPPERS		(DF) (VG)	11
EDAMAME	(DF) (VG)		
SALT	8	SPICY	9
TRUFFLE			10
CRISPY BRUSSELS	(DF) (VG)		14
orange and balsamic reduction			
KE-UH SLIDERS	(DF)		18
wagyu sliders, quail egg, special sauce			
PORK BUNS			18
pork belly marinated in a special sauce top with chef salad			
GRILLED OCTOPUS	(DF)		18
wasabi aioli, paprika oil			
GRILLED CORN		(GF)	12
parmesan cheese dressing			
PORK GYOZAS	(DF)		12
over sweet potato compote			
VEGETABLE GYOZAS	(DF)		12
over sweet potato compote			
RIBEYE TACOS			21
aji amarillo sauce, avocado, mushroom, red onion, citrus salsa & micro cilantro			

KUSHIYAKI 2 PCS

BEEF	(DF)	18
CHICKEN	(DF)	12
SALMON	(DF)	16
SHRIMP	(DF)	12
ASPARAGUS	(DF) (VC)	8

MOST OF ALL OUR VEGETABLES ARE LOCALLY SOURCED.

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

PRICES DO NOT INCLUDE APPLICABLE TAXES.



it may be too spicy for some people



gluten free



vegetarian



dairy free



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.

SIGNATURE
ROLLS

HAMACHI SERRANO 🍣🐟 (DF) 19
avocado, scallions, wasabi aioli, ponzu

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

BONZAI TRUFFLE 🍣🐟 (DF) 20
ke-uh salad, avocado, cucumber, with soy
paper, topped with tuna cubes, truffle oil
and yuzu soy

CHIRASHI 🐟 (DF) 20
tuna, hamachi, salmon, avocado, ikura
topping, kimchi ponzu dipping sauce

HONEY 🐟 18
crispy shrimp, krab salad, avocado, scallions,
cream cheese, almonds, walnuts, honey,
lime vinegar

TORO ROLL 🐟 (DF) (GF) 18
Bluefin Toro, shiso, takuan, sesame seeds

UNAGI 🍣 (DF) 19
eel, avocado, cucumber, tempura flakes, soy
paper, chili aioli, eel sauce

KE-UH ROLL (RICELESS) 🐟 21
tuna (mango) or salmon (asparagus), avocado,
krab salad, cream cheese, wasabi aioli, ponzu

NARUTO (RICELESS) 🐟 (DF) (GF) 21
tuna, hamachi, salmon, avocado rolled in
cucumber, sweet Vin dressing

SALMON SKIN ROLL 🍣🐟 (DF) 19
salmon, crispy salmon skin, avocado, chili
aioli, truffle oil, red chili soy paper, ponzu

POP 🍣🐟 15
yuzu krab 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 aioli

DRAGON 🍣🐟 19
crispy shrimp, cream cheese, cucumber,
avocado, eel sauce and chili aioli

CEVICHE ROLL 🐟 (DF) 21
ke-uh salad, avocado, cucumber,
hamachi top, crispy kani, yuzu special sauce

TRUFFLE RAINBOW (DF) 25
snow crab, avocado, crunchy flakes, topped
with hamachi, salmon, tuna, truffle vin

WAGYU A5 ROLL 🐟 (DF) 35
vegetable roll topped with wagyu A5, truffle
seasoning, lightly torched, ponzu.

SUSHI
BAR

* SUSTAINABLY CERTIFIED

SIGNATURE NIGIRI (DF) 2 PCS

SALMON TRUFFLE 14

TUNA AVOCADO 16

HAMACHI JALAPENO 16

MADAI PONZU JELLY 20

A5 WAGYU QUAIL EGG 27

SPICY SCALLOPS GUNKAN 16

TORO GUNKAN 20

SUSHI / SASHIMI (GF) 2 PCS

*TUNA 14 *TORO 25

EBI 9 *HAMACHI 14

*TOBIKO 9 *SNOW CRAB 15

*HAMACHI 14 *IKURA 14

*UNAGI 13 *MADAI 18

*CONCH 8 *BOTAN EBI 16

*TAKO 9 *JAPANESE UNI MP

*SALMON 12 SCALLOPS 16

CAVIAR

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

HANDROLLS AVAILABLE. ASK SERVER
FOR CHEF'S FLAVORED SUSHI

CLASSIC
ROLLS

SPICY TUNA ROLL 🐟 (DF) 18

SALMON ROLL 🐟 (GF) (DF) 16

CALIFORNIA ROLL (DF) 15

VEGETABLE ROLL (GF) (VC) 14

LARGE
PLATES

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

BABY BACK RIBS 34
korean bbq sauce with parmesan truffle fries

A5 JAPANESE WAGYU STEAK (DF) 145
(6oz) grilled wagyu

HERB CRUSTED SALMON (DF) 30
(8oz) salmon steak with dashi sauce,
with chef salad

MOST OF ALL OUR VEGETABLES ARE LOCALLY SOURCED.

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

PRICES DO NOT INCLUDE APPLICABLE TAXES.



it may be too spicy for
some people



gluten
free



vegetarian



dairy
free



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.