

SOUP + SALADS

MISO SOUP 7

KE-UH SALAD   14
crispy spicy krab salad

WAKAME SALAD 8
seaweed salad

NEPTUNO SALAD  15
wakame, kani, tuna, topped with ikura

HOUSE SALAD 7
mixed greens with ginger dressing

CHEF SALAD 8
mixed greens, nappa, arugula, mango, cranberries with magic dressing

COLD IZAKAYAS

TUNA TACOS 17
guacamole and lemon pepper

TUNA TATAKI 17
ponzu and scallions

TUNA PIZZA  18
wasabi aioli, truffle oil

SALMON PIZZA 18
kalamata olives, guacamole, truffle oil

HAMACHI JALAPENO  17
serrano and yuzu soy

CEVICHE MIXTO 19
Ebi, corvina & Jalea, cilantro oil, avocado & cancha

KANI SU 16
krab, avocado, tobikko, wakame and sweet vinegar

SALMON TRUFFLE PEAR 18
yuzu touch

TOMATO HAMACHI 18
Japanese yellowtail sashimi, truffle dust, parmesan, arugula

CRISPY RICE 

TUNA (sriracha) 16

SALMON (creamy jalapeno) 15

HAMACHI (yuzu truffle) 18

TARTARS

avocado, tobiko, ponzu

TUNA 17 SALMON 16

HOT IZAKAYAS

SPICY HONEY SHRIMP  12
tempura shrimp, jalapeno aioli and honey, almonds and walnuts

FRIED RICE 12
chicken or shrimp fried rice

PORK BELLY WATERMELON  12
serrano and sweet ponzu sauce

SHISHITO PEPPERS  10

EDAMAME
SALT 8 SPICY 9 TRUFFLE 10

CRISPY BRUSSELS 12
orange and balsamic reduction

KE-UH SLIDERS 16
wagyu sliders, quail egg, special sauce

PORK BUNS 15

GRILLED OCTOPUS 16
wasabi aioli, paprika oil

RIBEYE TACOS 19
yellow chili aioli, avocado, red onion citrus salsa & micro cilantro

GRILLED CORN  10
parmesan cheese dressing

PORK GYOZAS 10
over sweet potato compote

VEGETABLE GYOZAS 10
over sweet potato compote

KUSHIYAKI 2PCS

BEEF 14 PORK BELLY 12

SALMON  12 CHICKEN 11

SHRIMP 12 EGGPLANT 8


SUSHI BAR

NIGIRI/SASHIMI 2PCS


TUNA*	9	TAKO*	9
TORO	MP	SALMON*	8
HAMACHI*	9	EBI*	7
TOBIKKO*	9	IKURA*	11
UNAGI*	10	UNI	MP
STRIPPED BASS*	9	BOTAN EBI	16
CONCH	9	SCALLOPS	16


ROLLS



HAMACHI SERRANO   17
avocado, scallions, wasabi aioli, ponzu

KATANA   17
salmon, scallions, cream cheese, avocado with soy paper, eel sauce, spicy mayo

BONZAI TRUFFLE   18
ke-uh salad, avocado, cucumber, with soy paper, topped with tuna cubes, truffle oil


CHIRASHI  18
tuna, hamachi, salmon, avocado, ikura topping, kimchi ponzu dipping sauce


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

AKA   18
crispy shrimp, crispy kani, honey and citric topping, eel sauce

UNAGI 18
eel, avocado, cucumber, tempura flakes, soy paper, spicy mayo, eel sauce


POP   14
yuzu krab salad with chili soy paper, truffle butter dipping sauce



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



KURO  17
crispy shrimp, avocado, cream cheese tuna top seared with sesame oil, yuzu soy


SALMON SKIN ROLL   19
salmon, crispy salmon skin, avocado, spicy mayo, truffle oil, red chili soy paper, ponzu

NORI RICE-LESS ROLL 23
Salmon, krab salad, chilli garlic, crispy nori

POPPER  17
crispy shrimp, cream cheese, asparagus, parmesan cheese and jalapeno gratin

BEA   18
crispy shrimp, fried plantain, avocado, cream cheese, red chili soy paper, eel sauce, lemon pepper

DRAGON   18
crispy shrimp, cream cheese, cucumber, avocado, eel sauce

CEVICHE ROLL  17
ke-uh salad, avocado, cucumber, hamachi top, crispy kani, yuzu special sauce

PASSION 18
crispy shrimp, avocado, cream cheese, topped with plantain and passion guava sauce

MAIN

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

BABY BACK RIBS 28
korean bbq sauce with parmesan truffle fries

HERB CRUSTED SALMON 28
salmon steak with dashi sauce, with chef salad

 it may be too spicy for some people

 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