



# WESTON

## SOUP + SALADS

- MISO SOUP (DF) (GF) 7
- KE-UH SALAD (spicy icon) (fish icon) (DF) 14  
crispy spicy krab salad
- WAKAME SALAD (DF) (VC) 8  
seaweed salad
- NEPTUNO SALAD (fish icon) 15  
wakame, kani, tuna, topped with ikura
- HOUSE SALAD (DF) (VC) 7  
mixed greens with ginger dressing
- CHEF SALAD (DF) (GF) (VC) 8  
mixed greens, nappa, arugula, mango, cranberries with magic dressing

## COLD IZAKAYAS

- TUNA TACOS (DF) 17  
guacamole and lemon pepper
- TUNA TATAKI 17  
ponzu, scallions and garlic chip
- TUNA PIZZA (spicy icon) (DF) 18  
wasabi aioli, truffle oil
- SALMON PIZZA (DF) 18  
kalamata olives, guacamole, truffle oil
- HAMACHI JALAPENO (spicy icon) (DF) 17  
serrano and yuzu soy
- CEVICHE MIXTO (fish icon) (DF) 19  
shrimp, corvina & jalea, cilantro oil, avocado & cancha
- KANI SU (fish icon) (DF) 16  
krab, avocado, tobiko, wakame and sweet vinegar
- SALMON TRUFFLE PEAR (DF) (GF) 18  
yuzu touch
- TOMATO HAMACHI (GF) 18  
japanese yellowtail sashimi, truffle dust, parmesan, arugula

## CRISPY RICE (spicy icon) (DF)

- |                     |                              |                            |
|---------------------|------------------------------|----------------------------|
| TUNA 16<br>sriracha | SALMON 15<br>creamy jalapeno | HAMACHI 18<br>yuzu truffle |
|---------------------|------------------------------|----------------------------|

## TARTARS (spicy icon) (DF)

- |                        |         |           |
|------------------------|---------|-----------|
| avocado, tobiko, ponzu | TUNA 17 | SALMON 16 |
|------------------------|---------|-----------|

## HOT IZAKAYAS

- SPICY HONEY SHRIMP (spicy icon) 14  
tempura shrimp, jalapeno aioli and honey, almonds and walnuts
- FRIED RICE (DF) 12  
chicken or shrimp fried rice
- YAKISOBA (DF) 12  
stir fried noodles, beni shoga, ao nori, with chicken or shrimp
- PORK BELLY WATERMELON (spicy icon) (DF) 12  
serrano and sweet ponzu sauce
- SHISHITO PEPPERS (spicy icon) (DF) 10
- EDAMAME (DF)
- SALT (GF) 8    SPICY 9    TRUFFLE (GF) 10
- CRISPY BRUSSELS (DF) (GF) 12  
orange and balsamic reduction
- KE-UH SLIDERS (DF) 16  
wagyu sliders, quail egg, special sauce
- PORK BUNS 15  
pork belly marinated in a special sauce top with chef salad
- GRILLED OCTOPUS (DF) 16  
wasabi aioli, paprika oil
- RIBEYE TACOS 19  
yellow chili vinagrette, avocado, red onion citrus salsa & micro cilantro
- GRILLED CORN (spicy icon) (GF) 10  
parmesan cheese dressing
- PORK GYOZAS (DF) 10  
over sweet potato compote
- VEGETABLE GYOZAS (DF) 10  
over sweet potato compote

## KUSHIYAKI 2 PCS

- BEEF (DF) 14
- PORK BELLY (DF) 12
- SALMON (spicy icon) (DF) 12
- CHICKEN (DF) 11
- SHRIMP (DF) 12

MOST OF ALL OUR VEGETABLES ARE LOCALLY SOURCED.

- (spicy icon) it may be too spicy for some people
- (GF) gluten free
- (DF) dairy free
- (VC) vegetarian

(fish icon) 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.



# WESTON

## SIGNATURE ROLLS

- HAMACHI SERRANO**   (DF) 17  
avocado, scallions, wasabi aioli, ponzu
- KATANA**   17  
salmon, scallions, cream cheese, avocado with soy paper, eel sauce, chili aioli
- BONZAI TRUFFLE**   (DF) 18  
ke-uh salad, avocado, cucumber, with soy paper, topped with tuna cubes, truffle oil and yuzu soy
- CHIRASHI**  (DF) 18  
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
- AKA**   (DF) 18  
crispy shrimp, crispy kani, honey and citric topping, eel sauce and chili aioli
- UNAGI**  (DF) 18  
eel, avocado, cucumber, tempura flakes, soy paper, chili aioli, 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**   (DF) 19  
salmon, crispy salmon skin, avocado, chili aioli, truffle oil, red chili soy paper, ponzu
- NORI RICE-LESS ROLL**   23  
salmon, krab salad, chili garlic, crispy nori jalapeno aioli
- 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 aioli
- DRAGON**   18  
crispy shrimp, cream cheese, cucumber, avocado, eel sauce and chili aioli
- CEVICHE SPECIAL ROLL**  (DF) 18  
ke-uh salad, avocado, cucumber, hamachi top with ceviche sauce
- PASSION** 18  
crispy shrimp, avocado, cream cheese, topped with plantain and passion guava sauce

## SUSHI BAR

### SIGNATURE NIGIRI (DF) 2 PCS








- SALMON ABURI** 12  
miso truffle
- TUNA PONZU** 12  
ginger, garlic, negi
- HAMACHI YUZU** 13  
jalapeno, yuzu soy
- STRIPED BASS** 11  
shiso yuzu black salt

### NIGIRI / SASHIMI 2 PCS


- |              |    |           |    |
|--------------|----|-----------|----|
| TUNA         | 9  | TAKO      | 9  |
| TORO         | MP | SALMON    | 8  |
| HAMACHI      | 9  | EBI       | 7  |
| TOBIKO       | 9  | IKURA     | 11 |
| UNAGI        | 10 | UNI       | MP |
| STRIPED BASS | 9  | BOTAN EBI | 16 |
| CONCH        | 9  | SCALLOPS  | 16 |

HANDROLLS AVAILABLE

## CLASSIC ROLLS

- NEGI TORO**  (GF) (DF) 18
- NEGI HAMA**  (GF) (DF) 13
- SPICY TUNA ROLL**  (DF) 12
- SALMON ROLL**  (GF) (DF) 12
- BAGEL ROLL**  (GF) 12
- CALIFORNIA ROLL** (DF) 12
- JB TEMPURA ROLL**  12
- VEGGIE ROLL** (GF) (VC) 11
- RAINBOW ROLL**  (DF) 18

## LARGE PLATES

- GRILLED RIBEYE** (DF) 45  
(16oz) with chef salad and miso truffle sauce
- BABY BACK RIBS** (DF) 28  
korean bbq sauce with parmesan truffle fries
- HERB CRUSTED SALMON**  (DF) 28  
(8oz) salmon steak with dashi sauce, with chef salad