



WESTON

SOUP + SALADS

MISO SOUP	(DF) (GF)	8
KE-UH SALAD	(DF) (GF)	15
crispy spicy krab salad		
WAKAME SALAD	(DF) (VG)	9
seaweed salad		
NEPTUNO SALAD	(DF)	16
wakame, kani, tuna, topped with ikura		
HOUSE SALAD	(DF) (VG) (GF)	8
mixed greens with ginger dressing		
CHEF SALAD	(DF) (GF) (VG)	9
mixed greens, nappa, arugula, mango, cranberries with magic dressing		

COLD IZAKAYAS



TUNA TACOS	(DF)	18
guacamole and lemon pepper		
TUNA TATAKI		18
ponzu, scallions and garlic chip		
TUNA PIZZA	(DF)	19
wasabi aioli, truffle oil		
SALMON PIZZA	(DF)	19
kalamata olives, guacamole, truffle oil		
HAMACHI JALAPENO	(DF)	18
serrano and yuzu soy		
CEVICHE MIXTO	(DF)	20
shrimp, corvina & jalea, cilantro oil, avocado & cancha		
KANI SU	(DF)	17
krab, avocado, tobiko, wakame and sweet vinegar		
SALMON TRUFFLE PEAR	(DF) (GF)	19
yuzu touch		
TOMATO HAMACHI	(GF)	19
japanese yellowtail sashimi, truffle dust, parmesan, arugula		

CRISPY RICE

TUNA	17	SALMON	16	HAMACHI	19
sriracha		creamy jalapeno		yuzu truffle	

TARTARS

avocado, tobiko, ponzu	TUNA	18	SALMON	17
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HOT IZAKAYAS

SPICY HONEY SHRIMP		16
tempura shrimp, jalapeno aioli and honey, almonds and walnuts		
FRIED RICE	(DF)	14
chicken or shrimp fried rice		
YAKISOBA	(DF)	14
stir fried noodles, beni shoga, ao nori, with chicken or shrimp		
PORK BELLY WATERMELON	(DF)	13
serrano and sweet ponzu sauce		
SHISHITO PEPPERS	(DF)	11
EDAMAME (DF) (VG)		
SALT	9	SPICY 10
TRUFFLE		11
CRISPY BRUSSELS	(DF)	13
orange and balsamic reduction		
KE-UH SLIDERS	(DF)	18
wagyu sliders, quail egg, special sauce		
PORK BUNS		16
pork belly marinated in a special sauce top with chef salad		
GRILLED OCTOPUS	(DF)	18
wasabi aioli, paprika oil		
RIBEYE TACOS		20
aji amarillo sauce, avocado, mushroom, red onion, citrus salsa & micro cilantro		
GRILLED CORN		11
parmesan cheese dressing		
PORK GYOZAS	(DF)	11
over sweet potato compote		
VEGETABLE GYOZAS	(DF)	11
over sweet potato compote		

KUSHIYAKI 2 PCS

BEEF	(DF)	16
PORK BELLY	(DF)	13
SALMON	(DF)	13
CHICKEN	(DF)	12
SHRIMP	(DF)	13

MOST OF ALL OUR VEGETABLES ARE LOCALLY SOURCED.



it may be too spicy for some people



gluten free



dairy 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.

SIGNATURE
ROLLS

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

KATANA   19
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  20
crispy shrimp, krab salad, avocado, scallions,
cream cheese, almonds, walnuts, honey,
lime vinegar

AKA   (DF) 20
crispy shrimp, crispy kani, honey and citric
topping, eel sauce and chili aioli

UNAGI  (DF) 20
eel, avocado, cucumber, tempura flakes, soy
paper, chili aioli, eel sauce

POP   16
yuzu krab salad with chili soy paper, truffle
butter dipping sauce

KE-UH ROLL (RICELESS)  22
tuna (mango) or salmon (asparagus), avocado,
krab salad, cream cheese, wasabi aioli, ponzu

KURO  19
crispy shrimp, avocado, cream cheese
tuna top seared with sesame oil, yuzu soy

SALMON SKIN ROLL   (DF) 21
salmon, crispy salmon skin, avocado, chili
aioli, truffle oil, red chili soy paper, ponzu

NORI RICE-LESS ROLL   24
salmon, krab salad, cream cheese, chili garlic,
crispy nori jalapeno aioli

POPPER  19
crispy shrimp, cream cheese, asparagus,
parmesan cheese and jalapeno gratin

BEA   20
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 SPECIAL ROLL  (DF) 20
ke-uh salad, avocado, cucumber, hamachi top
with ceviche sauce

PASSION 20
crispy shrimp, avocado, cream cheese, topped
with plantain and passion guava sauce

SUSHI
BAR

SIGNATURE NIGIRI (DF) 2 PCS

SALMON ABURI (GF) 13
miso truffle

TUNA PONZU 13
ginger, garlic, negi

HAMACHI YUZU 14
jalapeno, yuzu soy

STRIPED BASS (GF) 12
shiso yuzu black salt

NIGIRI / SASHIMI (GF) 2 PCS

TUNA 10 TAKO 10

TORO MP SALMON 9

HAMACHI 10 EBI 8

TOBIKO 10 IKURA 14

UNAGI 11 UNI MP

STRIPED BASS 10 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) 14

SALMON ROLL  (GF) (DF) 13

BAGEL ROLL  (GF) 13

CALIFORNIA ROLL (DF) 12

JB TEMPURA ROLL  13

VEGGIE ROLL (GF) (VG) 12

RAINBOW ROLL  (DF) 19

LARGE
PLATES

GRILLED RIBEYE (DF) 49
(16oz) with chef salad and miso truffle sauce

BABY BACK RIBS (DF) 29
korean bbq sauce with parmesan truffle fries

HERB CRUSTED SALMON  (DF) 29
(8oz) salmon steak with dashi sauce,
with chef salad