


SOUP + SALADS

MISO SOUP	5
KE-UH SALAD  	10
crispy spicy kani salad	
WAKAME SALAD	6
seaweed salad	
NEPTUNO SALAD  	12
wakame, kani, tuna, topped with ikura	
HOUSE SALAD	6
mixed greens with ginger dressing	
CHEF SALAD	7
mixed greens, nappa, arugula, mango, cranberries with magic dressing	





COLD IZAKAYAS

TUNA TACOS	14
guacamole and lemon pepper	
TUNA TATAKI	14
ponzu and scallions	
TUNA PIZZA 	15
wasabi aioli, truffle oil	
SALMON PIZZA	14
kalamata olives, guacamole, truffle oil	
HAMACHI JALAPENO 	14
serrano and yuzu soy	
CORVINA CEVICHE	14
leche de tigre, peruvian corn, mango	
KANI SU	12
kani, avocado, tobikiko, wakame and sweet vinegar	
SALMON TRUFFLE PEAR	15
yuzu touch	
CRISPY RICE	
TUNA (sriracha) 14	
SALMON (creamy jalapeno) 12	
HAMACHI (yuzu truffle) 17	

TARTARS

avocado, tobikiko, ponzu
TUNA 14 SALMON 12

HOT IZAKAYAS

SPICY HONEY SHRIMP 	9
tempura shrimp, jalapeno aioli and honey, almonds and walnuts	
FRIED RICE	8
chicken or shrimp fried rice	
PORK BELLY WATERMELON 	10
serrano and sweet ponzu sauce	
SHISHITO PEPPERS 	8
EDAMAME	
SALT 6 SPICY 7 TRUFFLE 8	
CRISPY BRUSSELS	8
orange and balsamic reduction	
KE-UH SLIDERS	12
wagyu sliders, quail egg, special sauce	
PORK BUNS	12
GRILLED OCTOPUS	12
wasabi aioli, paprika oil	
BABY OCTOPUS	9
crispy baby octopus, ponzu sauce	
GRILLED CORN 	8
parmesan cheese dressing	
PORK GYOZAS	8
over sweet potato compote	
VEGETABLE GYOZAS	6
over sweet potato compote	
ROBATA	
BEEF 5 CHICKEN 4	
SALMON  5 ASPARAGUS 3	
SHRIMP 4 EGGPLANT 3	

SUSHI BAR



NIGIRI/SASHIMI 2PCS

TUNA*	7	TAKO*	7
TORO	MP	SALMON*	5
HAMACHI*	7	EBI*	5
TOBIKKO*	7	IKURA*	9
UNAGI*	8	UNI	MP
STRIPPED BASS*	6	BOTAN EBI	16
WHITE TUNA*	6	SCALLOPS	16
CONCH	7		


NIGIRI/SASHIMI SELECTION (4 PCS)* 16


ROLLS

HAMACHI SERRANO   14
avocado, scallions, wasabi aioli, ponzu

KATANA   16
salmon, scallions, cream cheese, avocado with soy paper, eel sauce, chili aioli

BONZAI TRUFFLE   16
ke-uh salad, avocado, cucumber, with soy paper, topped with tuna cubes, truffle oil


CHIRASHI  16
tuna, hamachi, salmon, avocado, ikura topping, kimchi ponzu dipping sauce


HONEY  16
crispy shrimp, kani salad, avocado, cream cheese, almonds, walnuts, honey, lemon

AKA   16
crispy shrimp, crispy kani, honey and citric topping, eel sauce

UNAGI 16
eel, avocado, cucumber, tempura flakes, soy paper, chili aioli, eel sauce

POP   9
yuzu kani salad with chili soy paper, truffle butter dipping sauce



KE-UH ROLL (RICELESS)  20
TUNA (mango) or SALMON (asparagus) avocado, kani salad, cream cheese, wasabi aioli, ponzu


KURO  14
crispy shrimp, avocado, cream cheese, tuna top seared with sesame oil, yuzu soy

SALMON SKIN ROLL   18
salmon, crispy salmon skin, avocado, chili aioli, truffle oil, red chili soy paper, ponzu

POPPER  14
crispy shrimp, cream cheese, asparagus, parmesan cheese and jalapeno gratin

BEA   16
crispy shrimp, fried plantain, avocado, cream cheese, red chili soy paper, eel sauce, lemon pepper

DRAGON   12
crispy shrimp, cream cheese, cucumber, avocado, eel sauce

CEVICHE ROLL  15
ke-uh salad, avocado, cucumber, hamachi top, crispy kani, yuzu special sauce

PASSION 17
crispy shrimp, avocado, cream cheese, topped with plantain and passion guava sauce

MAIN TO SHARE

GRILLED RIBEYE 40
(16oz) with chef salad and miso truffle sauce

BABY BACK RIBS 22
korean bbq sauce with parmesan truffle fries

KUROBUTA PORK BELLY 28
with chef salad

HERB CRUSTED SALMON 22
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.