

Dewz Restaurant

1505 J St 95354-1125 · +12095491101 · Updated: Jan 14, 2026

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STARTERS 5

Calamari Fritto

\$22.00

spicy marinara aioli lemon wedges

Daily Crudo

fish and preparation changes daily

Karaage Chicken Bites

\$19.00

crispy chicken thigh unagi sauce gochujang aioli

Pork Belly

\$26.00

Korean BBQ steamed bun cucumber jalapeno cilantro crispy fermented daikon-carrots

Baked Brie

\$26.00

Japanese pumpkin caramel pumpkin seeds sunflower seeds fried rosemary fried sage seasonal fruit balsamic gel

SALADS AND SOUPS 3

Simple Salad

\$16.00

cherry tomato cucumber red onion croutons Lionza dijon mustard vinaigrette

Coconut Carrot Curry Soup

\$17.00

coconut cream cilantro pistachios

Caesar Salad

\$17.00

romaine hearts, grana padano, house made croutons

ENTRÉES 12

Prime Beef and Mushroom Pasta

\$42.00

prime beef wild mushrooms house made fettuccine pasta brandy peppercorn mushroom demi-glace cream asparagas spinach Fiscalini Lionza

Prawn Bacon Pasta

\$42.00

Argentinian red prawns bacon calabrian chili house made fettuccine pasta roasted prawn butter basil lemon Fiscalini Lionza pangratatto

Fettuccine Bolognese

\$40.00

prime beef & pork ragù alla Bolognese house made fettuccine Sciabicas olive oil Fiscalini Lionza

Seafood Pasta

\$45.00

salmon calamari prawns cherry tomato bacon arrabbiata caper basil rigatoni

Airline Chicken Breast **\$40.00**

pan roasted peri peri chicken served with seasonal vegetables, your choice of starch & sauce

Filet Mignon 8 oz Choice **\$73.00**

pan roasted and served with seasonal vegetables, your choice of starch & sauce

21 Day Wet Aged 12 oz USDA Prime New York **\$71.00**

pan roasted and served with seasonal vegetables, your choice of starch & sauce

Prime Tomahawk

pan roasted and served with seasonal vegetables, all sauces & your choice of starch (weight varies from 40-55 oz depending on the cow please ask your server for available sizes)

Wagyu steak of the day

sourced from different regions/farms around the world; ask your server for what is currently being sold.
served with your choice of starch and sauce with seasonal vegetables

Sauces

Ora King Salmon **\$58.00**

cabbage-carrot-red onion-cilantro-scallion slaw peanuts soy-lemongrass-lime dressing fried shallot oil
toasted rice calrose rice

Sides & Add Ons

AVAILABLE OPTIONS

bleu cheese & bacon crust: \$5.00
potato puree: \$7.00
hand cut fries: \$12.00
loaded fries: \$17.00
seasonal vegetables: \$9.00
sautéed wild mushrooms: \$14.00
miso-bacon mac & cheese:
\$12.00

DESSERT ⁴

Chocolate XTC **\$15.00**

Chocolate XTC flourless chocolate cake brandy chocolate sauce candied cashews vanilla ice cream honey comb berries

Caramel Mocha **\$15.00**

Caramel Mocha Coffee ice cream chocolate cake almond graham cracker crust bourbon dulce de leche chocolate sauce

Tablesides Crème Brulée **\$15.00**

Tablesides Crème Brulée fresh berries

Espresso

Costa Rican beans locally roasted from Milone Coffee & Tea

HOUSE COCKTAILS ¹⁰

Dewz Drop **\$15.00**

Cranberry infused Nue Vodka Triple Sec Simple Lemon

Bees Knees	\$15.00
Bar Hill Gin Honey Lemon	
Saturday Morning Cartoons	\$20.00
Ninja Turtles Thundercats G.I. Joe Fruity Pebbles Nostalgia *Limited Availability	
A Very-Old Friend	\$18.00
Elijah Craig Private Barrel Cocchi Americano Bianco & Rosso Bitters	
Thai Me Up	\$17.00
Coconut Cahaca Lemongrass Vanilla Lime Thai Bird Chiles Lemongrass Essence	
Dazed & Confused	\$19.00
Blue Raspberry Nue Vodka Curacao Bleu Lemon Berry Essence	
Fall Back	\$17.00
Cinnamon Toast Crunch Rittenhouse Rye Amaro di Angostura Chazalettes Bianco	
Tarte aux Fraises	\$17.00
Strawberry Vanilla Vodka Elderflower Lemon Vanilla Essence	
Long Nights	\$16.00
Ahus Akavit Grapefruit Honey Lime Cardamom Tonic	
\$moked Old Fashioned	\$26.00
Wagyu Fat Washed ECBP* Bourbon Brown Sugar Syrup Tobacco Bitters	

CANNED BEER & CIDER 5

Montucky Cold Snack	\$9.00
Crisp Lager 4.1%	
2 Towns	\$9.00
Hard pineapple Cider	
Hemly 'Pink Lady'	\$10.00
Hard Dry Apple Cider	
Fremont Brewing 2021 BBA Dark Star w/ Coffee, Cacao, & Vanilla	\$45.00
BBA Stout	
Freemont Brewing 2020 Rusty Nail	\$45.00
BBA Stout w/Licorice & Cinnamon Bark	

DRAFT BEER 4

Reality Czech Pilsner	\$12.00
Czech Style Pilsner	
Hazy IPA	\$12.00
Selection Varies	

West Coast IPA

\$12.00

Selection Varies

Rotating Tap

Selection Varies
