

RAW BAR

IN THE SHELL*

middle neck clams east coast / 2
king crab leg bering sea, alaska / 32
jumbo shrimp cocktail / 7 per piece
hard shell lobster maine / half / 18 / whole / 34

OYSTERS*

blackboard selection of seasonal oysters
half / 18 dozen / 34

CRUDOS

yellowfin tuna tartare* yuzu kosho, avocado purée, sesame rice cracker / 15
local fluke ceviche* aji amarillo, sweet potato, crispy maiz cancha / 15
nagasaki hamachi* yuzu soy, serrano onion relish / 16
hokkaido scallop* compressed apple, black truffle, lime, jalapeño / 14
kombu marinated fluke* red grapes, charred onions, sesame seeds / 15

SUSHI & SASHIMI

two pieces per order

tuna* maguro / 9
yellowtail* hamachi / 9
salmon* sake / 8

scallop* hotate / 8
freshwater eel unagi / 8

SUSHI ROLLS

salmon avocado* / 10
freshwater eel avocado / 12
shrimp tempura scallion, spicy aioli / 9

yellowtail jalapeño* / 10
spicy tuna* / 10
california / 10
oshinko / 7

sushi nigiri selection / 30
sashimi selection / 38

SPECIALTY SUSHI ROLLS

crunchy tuna* avocado, spicy tempura flakes, sweet chili / 16
spicy hamachi ponzu* avocado, mango, oshinko, marinated daikon / 17
crispy rice* kimchi slaw, yellowtail / 17
maine lobster 'blt' smoked bacon, chipotle mayo / 18
wagyu beef roll* shrimp tempura, avocado, shibazuke, chimichurri soy / 21
torched hamachi* shrimp tempura, shiitake mushrooms, jalapeño, kimchi sweet soy / 18

SMALL PLATES

edamame fresh soy beans, salt / 6
shishito peppers lemon, sea salt / 8
carrot soup red curry, coconut milk, almonds, chili oil / 9
wedge salad blue cheese, tomato, bacon / 11
roasted beets & arugula salad pink grapefruit, mascarpone / 12
shaved kale & gala apple salad toasted walnut vinaigrette / 11
brussels sprouts orange, sweet soy / 10
crispy smashed potato salsa verde, romesco / 12
cauliflower tahini charred purée, za'atar roti / 12
goat cheese croquettes membrillo marmalade / 9
key west smoked fish dip tostones, lime / 13
pan seared sea scallops* sunchoke purée, brown butter sultana vinaigrette / 19
bacon wrapped dates linguica, manchego / 14
american wagyu slider* tonkatsu, quail egg, mushrooms, caramelized onions / 8 each
pig ear pad thai papaya salad / 12
creamy duck & foie gras rice smoked paprika, alliums / 24
duck & waffle crispy leg confit, duck egg, mustard maple / 20
bone marrow beef cheek marmalade / 19

OPEN FIRE GRILL

chicken thigh gem lettuce wrap, sweet soy / 12
chicken breast yakitori sauce / 9
skirt steak* chimichurri / 16
squid lemon aioli / 15
octopus aji panca / 15
beef short ribs korean style / 17
lamb chops pomegranate, za'atar yogurt / 24
asparagus lemon, katsuobushi / 9
sweet corn chipotle mayo, lime salt / 8
sweet potatoes maple soy, brown butter crumble, marshmallow / 9
seasonal mushrooms sweet soy / 14

SUGARCANE raw bar grill proudly supports local farmers & sustainability efforts.

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness.

Chef Partner Timon Balloo
Executive Chef David Sears
Executive Sushi Chef Koji Kagawa