

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*

selection of seasonal oysters half / 18 dozen / 34
sugarcane tower / 90

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
kanpachi carrots, cherry tomato, beets, ponzu / 19

SUSHI & SASHIMI

two pieces per order

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|-------------------------|--------------------------|
| tuna* maguro / 9 | salmon* sake / 8 |
| yellowtail* hamachi / 9 | scallop* hotate / 8 |
| tako / 11 | freshwater eel unagi / 8 |
| uni / 15 | kanpachi / 11 |
| madai / 11 | tamago / 8 |

SUSHI ROLLS

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|---|---------------------------|
| salmon avocado* / 10 | spicy tuna* / 10 |
| freshwater eel avocado / 12 | california / 10 |
| shrimp tempura scallion, spicy aioli / 9 | oshinko / 7 |
| | yellowtail jalapeño* / 10 |

sushi nigiri selection / 30
sashimi selection / 38

SPECIALTY SUSHI ROLLS

hako sake salmon pickled cucumber, seaweed, ginger garlic chili / 16
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

BRUNCH

vanilla bean beignets hazelnut ganache / 7
carrot soup red curry, coconut milk, almonds, chili oil / 9
wedge salad blue cheese, tomato, bacon / 12
roasted beets whipped feta, fried hazelnuts / 13
shaved kale & gala apple salad toasted walnut vinaigrette / 11
bacon wrapped dates linguica, manchego / 14
goat cheese croquettes membrillo marmalade / 9
brussels sprouts orange, sweet soy / 10
truffled toad in the hole brioche, sunny side up egg,
melted robiola, truffle oil, honey, black truffle / 13
grilled cheese manchego, smoked beef cheek / 13
buttermilk waffle maple braised apple, vanilla crème / 10
salmon benedict house gravlox, herb hollandaise, brioche / 15
steak 'n' eggs benedict oxtail stew, poached egg,
sherry-splashed hollandaise / 16
"fat boy" hash sunny side up eggs, bacon jam, potato hash
brown, truffle hollandaise / 16
duck & waffle crispy leg confit, duck egg, mustard maple / 20
free range chicken salad sandwich hazelnuts, watercress,
potato bun / 14
le classic double burger* two beef patties, american cheese,
thousand island sauce, potato bun / 16

OPEN FIRE GRILL

chicken thigh gem lettuce wrap, sweet soy / 12
chicken breast yakitori sauce / 9
skirt steak* chimichurri / 21
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

SIDES

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|----------------------|-----------------------|
| organic egg / 2 each | mixed berries / 5 |
| smoked bacon / 4 | housemade sausage / 4 |
| french fries / 6 | |

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