

SUGARCANE®

RAW BAR GRILL

SNACKS FOR THE TABLE

whipped white bean dip
fall vegetables, country bread, za'atar
spice, extra virgin olive oil / 13

goat cheese croquettes
guava jam / 13

bacon wrapped dates
linguiça, manchego / 16



BRUNCH

huevos rancheros red beans, tomato
conserva, avocado cream / 14

salmon benedict smoked salmon,
poached egg, hollandaise, filone bread / 18

avocado toast poached egg, chili flakes,
extra virgin olive oil / 14

shakshuka spicy roasted tomatoes,
poached egg / 14

french toast strawberries & crème / 14

market bowl sushi rice, sautéed kale,
cauliflower, brussels sprouts, fried egg / 15

le classic double burger* two beef patties,
american cheese, thousand island, potato bun,
french fries / 18

chirashi* assorted sashimi, shrimp, ikura,
tamago, eel sauce / 24

wild mushroom frittata cheddar, green
onions, roasted mushrooms, potatoes / 18

steak & eggs 7oz. skirt steak, chimichurri,
two eggs sunny side up / 29

chicken cobb salad mesclun mix, avocado,
tomatoes, red onions, hard boiled egg, bacon,
sherry vinaigrette / 14

free range chicken salad sandwich
hazelnuts, watercress, potato bun,
french fries / 16

SMALL PLATES

carrot soup red curry, coconut milk, almonds, chili oil / 10

crunchy market salad mesclun mix, watermelon radish, tomato,
yuzu vinaigrette / 14

kale & apple caesar salad chopped celery & walnuts, parmesan / 13

add to any salad chicken +8 salmon +11 skirt steak* +14

steamed buns kimchee pickles, cilantro (two per order)

pork belly / 14 / portobello / 12

mushroom lasagna portobello, shiitake & crimini, ricotta,
oven-roasted tomatoes, mushroom cream / 18

FROM THE ROBATA GRILL

chicken thigh bibb lettuce wrap, sweet soy / 14

grilled squid lemon aioli / 17

spanish octopus aji panca / 19

beef short ribs traditional korean-style cut, kimchi pickles / 28

skirt steak* chimichurri / 28

FROM THE MARKET *choose three / 30*

brussels sprouts orange, sweet soy / 12

caulilini sweet stem cauliflower, soy garlic, crispy shallots / 12

asparagus lemon, bonito flakes / 12

sweet corn spicy mayo, cotija cheese, lime, salt / 11

warm cabbage green goddess, salsa verde, crispy onions, anchovy / 11



duck & waffle crispy leg confit, duck egg, mustard maple / 26

SUSHI

nigiri selection / 32 • sashimi selection / 40

SUSHI & SASHIMI (two per order)

maguro* tuna / 11

hamachi* yellowtail / 11

sake* salmon / 10

hotate* scallop / 10

unagi* freshwater eel / 10

madai* japanese snapper / 13

tako* octopus / 13

uni* sea urchin / 17

kanpachi* amberjack / 13

tamago japanese omelette / 10

SUSHI ROLLS

salmon avocado* / 14

freshwater eel avocado / 14

spicy tuna* / 14

california / 14

oshinko / 9

yellowtail jalapeño* / 14

shrimp tempura scallion,
spicy aioli / 14

alaskan king crab / 20

SPECIALTY ROLLS

crunchy tuna* avocado, spicy tempura flakes, sweet chili / 21

crispy rice* spicy tuna, tobiko, eel sauce / 20

wagyu beef* shrimp tempura, avocado, shibazuke, chimichurri soy / 23

spicy hamachi ponzu avocado, mango, oshinko, marinated daikon / 20

torched hamachi* shrimp tempura, shiitake mushrooms, jalapeño, kimchi
sriracha, sweet soy / 21

all veggie kabocha squash, avocado, cucumber, shibazuke / 19

salmon ceviche red onion, cilantro, avocado, sesame soy paper, yuzu / 20

RAW BAR

OYSTERS

selection of seasonal oysters*
half / 20 dozen / 38

IN THE SHELL

middle neck clams* east coast / 4

king crab leg* bering sea, alaska / mkt

shrimp cocktail / 9 per piece

hard shell lobster maine
half / 26 / whole / 50

sugarcane seafood tower / 130

CEVICHE & CRUDOS

hokkaido scallop* compressed apple, black
truffle, lime, jalapeño / 20

yellowfin tuna tartare* yuzu kosho, avocado
purée, sesame rice cracker / 20

local fluke ceviche* aji amarillo, sweet potato,
crispy maiz cancha / 17

shrimp ceviche* jumbo shrimp, mango, celery,
cucumber, red onion, passion fruit aji, cassava
chip / 17

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