

SUGARCANE®

• RAW BAR GRILL •

SNACKS FOR THE TABLE

goat cheese croquettes
guava jam / 14

bacon wrapped dates
linguiça, manchego / 17

pork belly bao
pickled carrots, red chiles, shaved radish,
toasted sesame seeds / 16 for two

edamame
fresh soy beans, sea salt / 7

bone marrow
sweet braised cheek / 18

american angus sliders*
tonkatsu, fried quail egg,
mushrooms, caramelized onions
/ 17 for two

crispy beef empanada
cilantro aioli / 14 for two

**szechuan shrimp
& pork dumplings**
spicy chili oil, scallions,
szechuan peppercorn / 17



RAW BAR

OYSTERS

daily selection of east and west coast oysters* half / 29 dozen / 55

IN THE SHELL

king crab leg alaska / mkt

hard shell lobster maine / mkt

jumbo shrimp cocktail three pieces / 10

snow crab cocktail / 15

shellfish tower* / 100

sugarcane seafood tower* / 175

HAND ROLLS

hamachi scallion* / 7

crab & kimchi / 8

california / 7

CRUDOS, CEVICHE & CRISPY RICE

hokkaido scallop* compressed apple, black truffle, lime, jalapeño / 18

yellowfin tuna tartare* yuzu kosho, avocado purée,
sesame rice cracker / 21

west coast snapper ceviche* aji amarillo, sweet potato,
crispy maiz cancha / 17

shrimp ceviche* jumbo shrimp, mango, celery, cucumber, red onion,
passion fruit aji, cassava chip / 20

hamachi crudo* serrano onion relish, sea asparagus, japanese chili lime,
soy / 17

salmon poke* hijiki seaweed, sesame, soy / 17

smoked salmon pizza lemon dill cream cheese,
everything bagel spice / 17

spicy tuna crispy rice* chives, japanese spice, spicy aioli / 17

spicy hamachi crispy rice* chives, japanese spice, truffle oil / 17

avocado crispy rice red onion, cilantro, goat cheese / 15

lobster taquito lobster, guacamole, kimchi aioli / 9

SHARED PLATES



duck & waffle* crispy leg confit, duck egg, mustard maple syrup / 25

caesar hearts of romaine, hearts of palms, avocado,
horseradish caesar / 16

wedge salad blue cheese, tomato, bacon, onions / 16

heirloom tomato & burrata salad olive caper vinaigrette / 16

farm fresh green salad shaved vegetables, crumbled goat cheese / 15

add to any salad chicken +9 shrimp +10 salmon +13 skirt steak* +14

tempura rock shrimp sriracha aioli, japanese pickles / 16

thai-style crab cake smoked ponzu aioli / 14

pig ear pad thai papaya salad / 15

FROM THE OPEN FIRE GRILL

skirt steak* chimichurri / 24

chicken breast yakitori / 16

beef short ribs* traditional korean-style cut, kimchi pickles / 23

chicken thigh gem lettuce wrap, sweet soy / 15

spanish octopus aji panca / 18

grilled shrimp sweet garlic, smoked paprika, charred bread / 20

australian grilled lamb chops* pomegranate, za'atar yogurt / 28

grilled bacon wrapped scallop carrot and kimchi purée,
sauté shaved brussels sprouts, sesame / 22

LARGE PLATES

whole roasted chicken
truffled potatoes, wild mushrooms / 48

duck fried rice
shredded duck, coriander, sweet soy / 28
+ foie gras / 12

24oz. bone-in dry-aged ribeye*
foie gras-wild mushroom cream,
creamy polenta / 96

asian whole branzino
garlic greens, kaffir lime soy / 42

16 oz. kc new york strip steak
shiso chimichurri, pickled vegetables / 65

dan dan noodles
ground pork, pickled mustard greens,
toasted peanuts / 18

FROM THE MARKET

brussels sprouts
orange, sweet soy / 14

sweet potato
maple soy, candied walnuts / 13

asparagus
lemon aioli, mint gremolata / 14

sweet corn
spicy mayo, cotija cheese, lime, salt / 13

crispy smashed potato
rustic herb oil, roasted pepper purée / 14

seasonal mushrooms
sweet soy / 15

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