

SUGARCANE®

• RAW BAR GRILL •

SNACKS FOR THE TABLE

goat cheese croquettes

guava jam / 14

american angus sliders*

tonkatsu, fried quail egg, mushrooms, caramelized onions / 17 for two

edamame

fresh soy beans, sea salt / 7

bone marrow

sweet braised cheek / 18

bacon wrapped dates

linguiça, manchego / 17

crispy beef empanada

cilantro aioli / 14 for two



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

caviar russian beluga/sterlet with traditional accompaniments / 150

CEVICHE & CRUDOS

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

SHARED PLATES



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

crunchy market salad castelfranco lettuce, shaved broccoli, watermelon radish, tomato, yuzu vinaigrette / 14

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

kale & apple caesar salad chopped celery, walnuts, parmesan / 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 salmon +13 skirt steak* +14

tempura rock shrimp sriracha aioli, japanese pickles / 16

thai-style crab cake smoked ponzu aioli / 14

seared sea scallops* celery root purée, pomegranate seeds / 25

pig ear pad thai papaya salad / 15

sizzling cast-iron petit filet toban* asparagus, mushrooms, truffle ponzu / 4oz. for 26

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

spicy pork shoulder kimchi pickles / 15

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

japanese pork meatball miso lacquer / 14

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

LARGE PLATES

whole roasted chicken

truffled potatoes, wild mushrooms / 48

foie gras fried rice

shredded duck, coriander, sweet soy / 32

24oz. bone-in dry-aged ribeye*

foie gras-wild mushroom cream, creamy polenta / 96

whole roasted branzino

fennel, cherry tomatoes, olives / 42

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.