

# SUGARCANE®

• RAW BAR GRILL •

## SIGNATURE BRUNCH

29 per person  
tax and gratuity additional

➔ for the table ➔

### duo of dips

white bean & sweet ricotta, served with filone bread

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### crunchy market salad

castelfranco lettuce, shaved broccoli, watermelon radish, tomato, yuzu vinaigrette

### crispy artichokes

lemon aioli

### summer corn

esquites style, chipotle aioli,  
cotija cheese, paprika

➔ choose one ➔

**duck & waffle\*** crispy leg confit, duck egg, mustard maple

**french toast** strawberries & crème

**huevos rancheros\*** red beans, tomato conserva, avocado cream

**salmon benedict\*** smoked salmon, poached egg, hollandaise, filone bread

**shakshuka\*** spicy roasted tomatoes, poached egg

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

**avocado toast\*** poached egg, chili flake, extra virgin olive oil

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

**chirashi\*** assorted sashimi, shrimp, ikura, tamago, eel sauce



## SUSHI

**nigiri selection\*** / 32 • **sashimi selection\*** / 40 • **chirashi\*** / 26

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 yellowtail, truffle oil, maldon sea salt / 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 & CRUDO

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

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

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

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

**nagasaki hamachi\*** yuzu soy, serrano  
onion relish / 19

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