

SUGARCANE®

RAW BAR GRILL

SNACKS FOR THE TABLE

goat cheese croquettes
guava jam / 13

edamame
fresh soy beans, sea salt / 10

bacon wrapped dates
linguiça, manchego / 16

shishito peppers
charred lime, sea salt / 14

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

crispy pig ear
bbq spice / 13



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

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 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

SMALL PLATES



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

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

miso-marinated salmon mushroom dashi, winter vegetables / 25

steamed buns kimchee pickles, cilantro (two per order)
pork belly / 14 / portobello / 12

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

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

LARGE PLATES

whole roasted chicken
truffled potatoes, wild mushrooms / 51

duck fried rice*
shredded duck, coriander, egg, sweet soy / 26
vegetarian / 18

20oz. bone-in ribeye*
creamy polenta, mushroom demi-glace / 74

ginger scallion roasted branzino
garlic-sautéed greens / full / 48 / half / 26

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

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