

# SUGARCANE®

• RAW BAR GRILL •

## SNACKS FOR THE TABLE

**goat cheese croquettes**  
guava jam / 9

**american wagyu sliders\***  
tonkatsu, fried quail egg, mushrooms,  
caramelized onions / 7 each

**edamame**  
fresh soy beans, sea salt / 7

**shishito peppers**  
charred lime, sea salt / 11

**crispy pig ear**  
bbq spice / 10

**bacon wrapped dates**  
linguiça, manchego / 14

**hamachi taquito\***  
yellowtail, avocado cream, charred corn,  
ginger garlic soy / 14 for three



## RAW BAR

### OYSTERS

**selection of seasonal oysters\***  
half / 18 dozen / 34

### IN THE SHELL

**king crab leg** bering sea, alaska / 28

**shrimp cocktail** / 5 per piece

**hard shell lobster** maine  
half / 16 / whole / 30

**sugarcane seafood tower\*** / 120

## SUSHI

**nigiri selection\*** / 30 • **sashimi selection\*** / 38 • **chirashi\*** / 24

### SUSHI & SASHIMI (two per order)

**maguro\*** tuna / 9

**hamachi\*** yellowtail / 9

**sake\*** salmon / 8

**hotate\*** scallop / 8

**unagi\*** freshwater eel / 10

**hirame\*** fluke / 9

**ikura\*** salmon roe / 11

### SUSHI ROLLS

**salmon avocado\*** / 10

**freshwater eel** avocado / 12

**spicy tuna\*** / 10

**california** / 10

**oshinko** / 6

**yellowtail jalapeño\*** / 10

**shrimp tempura** scallion,  
spicy aioli / 12

## CEVICHE & CRUDOS

**hokkaido scallop\*** compressed apple, black  
truffle, lime, jalapeño / 14

**yellowfin tuna tartare\*** yuzu kosho,  
avocado purée, sesame rice cracker / 14

**florida snapper ceviche\*** aji amarillo, sweet  
potato, crispy maiz cancha / 14

**shrimp ceviche\*** jumbo shrimp, mango,  
celery, cucumber, red onion, passion fruit aji,  
cassava chip / 14

## SPECIALTY ROLLS

**crunchy tuna\*** avocado, spicy tempura flakes, sweet chili / 15

**crispy rice\*** yellowtail, kimchi slaw / 16

**wagyu beef\*** shrimp tempura, avocado, shibazuke, chimichurri soy / 21

**night crab** snow crab, shrimp tempura, caper mayo / 13

**habanero salmon\*** shrimp tempura, snow crab, tomato, crispy yuca,  
habanero aioli / 16

**aji hamachi\*** yellowtail, aji amarillo cream, spicy hijiki, japanese  
pickled cucumber, avocado / 18

## SMALL PLATES



**duck & waffle\*** crispy leg confit, duck egg, mustard maple / 23

**carrot soup** red curry, coconut milk, almonds, chili oil / 12

**farm fresh green salad** shaved vegetables, crumbled goat cheese / 9

**wedge salad** blue cheese, tomato, bacon, onions / 12

**heirloom tomato & strawberry salad** house whipped ricotta,  
fried hazelnuts / 12

**roasted beets & arugula salad** pink grapefruit, mascarpone / 11

*add to any salad* chicken +6 salmon +9 skirt steak\* +12

**pan-seared sea scallops\*** hazelnut brown butter, pea hummus / 18

**bone marrow** veal cheek marmalade / 21

**red curry shrimp** coconut milk, kaffir lime, zak the baker sourdough / 21

### FROM THE ROBATA GRILL

**chicken thigh** gem lettuce wrap, sweet soy / 12

**skirt steak\*** chimichurri / 18

**squid** lemon aioli, romesco / 15

**spanish octopus** aji panca / 16

**beef short ribs** traditional korean-style cut, kimchi pickles / 18

**chicken breast** yakitori / 9

**lamb chops** pomegranate, za'atar yogurt / 24

**catch of the day** quinoa, roasted peppers, tomato confit, crispy leeks / 22

## LARGE PLATES

**whole roasted chicken**  
truffled potatoes, wild mushrooms / 36

**duck fried rice**  
shredded duck, coriander, egg, sweet soy / 19  
*vegetarian* / 16

**cast iron bone-in ribeye\***  
rustic mashed potatoes & asparagus, english  
pea demi-glace / 62

**whole roasted branzino**  
fennel, cherry tomatoes, olives / 34

**open fire grilled chamoy spare ribs**  
charred avocado salad / 22

## FROM THE MARKET

*choose three* / 26

**brussels sprouts** orange, sweet soy / 9

**sweet potato** maple soy / 10

**asparagus** lemon, bonito flakes / 10

**sweet corn** spicy mayo, cotija cheese,  
lime, salt / 7

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