

BRUNCH

## RAW BAR

### IN THE SHELL\*

middle neck clams east coast / 2  
king crab leg bering sea, alaska / mkt  
shrimp cocktail / 7 per piece  
hard shell lobster maine / half / 24 / whole / 48

### OYSTERS\*

selection of seasonal oysters half / 18 dozen / 34

sugarcane tower / 120

## CRUDOS

yellowfin tuna tartare\* yuzu kosho, avocado purée, sesame rice cracker / 18  
local fluke ceviche\* aji amarillo, sweet potato, crispy maiz cancha / 15  
nagasaki hamachi\* yuzu soy, serrano onion relish / 17  
hokkaido scallop\* compressed apple, black truffle, lime, jalapeño / 17  
kombu marinated fluke\* red grapes, charred onions, sesame seeds / 15

## SUSHI & SASHIMI

two pieces per order

maguro* tuna / 9	sake* salmon / 8
madai* japanese snapper / 11	hotate* scallop / 8
hamachi* yellowtail / 9	unagi* freshwater eel / 8
tako* octopus / 11	kanpachi* amberjack / 11
uni* sea urchin / 15	tamago japanese omelette / 8

### SUSHI ROLLS

salmon avocado* / 12	spicy tuna* / 12
freshwater eel avocado / 12	california / 12
shrimp tempura scallion, spicy aioli / 12	oshinko / 7
alaskan king crab / 18	yellowtail jalapeño* / 18

sushi nigiri selection / 30

sashimi selection / 38

## SPECIALTY SUSHI ROLLS

crunchy tuna\* avocado, spicy tempura flakes, sweet chili / 19  
spicy hamachi ponzu\* avocado, mango, oshinko, marinated daikon / 18  
crispy rice\* kimchi slaw, yellowtail / 18  
maine lobster 'blt' smoked bacon, chipotle mayo / 20  
wagyu beef roll\* shrimp tempura, avocado, shibazuke,  
chimichurri soy / 21  
torched hamachi\* shrimp tempura, shiitake mushrooms,  
jalapeño, kimchi-sriracha, sweet soy / 19

## BRUNCH

butternut squash soup sunflower seeds, porcini dust, tajin / 11

salmon benedict house gravlox, herb hollandaise, rustic country  
bread / 15

steak 'n' eggs benedict oxtail stew, poached egg,  
sherry-splashed hollandaise, rustic country bread / 18

"fat boy" hash sunny side up eggs, bacon jam, potato hash  
brown, truffle hollandaise / 16

grilled cheese manchego, smoked beef cheek, brioche,  
french fries / 13

buttermilk waffle maple braised apple, vanilla crème / 14

duck & waffle crispy leg confit, duck egg, mustard maple / 24

baby arugula & endive salad shaved vegetables,  
crispy shallots, sherry vinaigrette / 11

wedge salad blue cheese, tomatoes, bacon, onions / 12

kale & gala apple salad walnut anchovy vinaigrette,  
parmesan cheese / 12

bacon wrapped dates linguica, manchego / 14

goat cheese croquettes guava jam / 9

brussels sprouts orange, sweet soy / 10

free range chicken salad sandwich hazelnuts, watercress,  
potato bun, french fries / 14

le classic double burger\* two beef patties, american cheese,  
thousand island sauce, potato bun, french fries / 16

chirashi bowl assorted sashimi, shrimp, ikura, tamago,  
eel sauce / 24

poke bowl tuna, wakame, oshinko, cucumber, spicy ponzu,  
eel sauce / 18

## OPEN FIRE GRILL

chicken thigh gem lettuce wrap, sweet soy / 12

chicken breast yakitori / 11

skirt steak\* chimichurri / 24

squid lemon aioli / 15

spanish octopus aji panca / 16

beef short ribs korean style / 25

lamb chops pomegranate, za'atar yogurt / 26

asparagus lemon, bonito flakes / 10

sweet corn spicy mayo, cotija cheese, lime salt / 9

caulilini sweet stem cauliflower, ginger soy butter, crispy shallots / 10

sweet potato maple soy, brown butter crumble, marshmallow / 12

## SIDES

organic egg / 2 each  
smoked bacon / 4  
french fries / 6

seasonal fruit / 5  
housemade sausage / 4

SUGARCANE raw bar grill proudly supports local farmers & sustainability efforts.

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

Chef Partner Timon Balloo