

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* creamy smoked polenta, asparagus,
hon shimeji mushroom, balsamic vinegar reduction / 18

five spice & honey spare ribs coriander & chilis / 16

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.