

SUGARCANE®

♦ RAW BAR GRILL ♦

LUNCH SPECIALS

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

avocado toast charred corn, whipped goat cheese / 12

free range chicken salad sandwich hazelnuts, watercress, potato bun, french fries / 12

le classic double burger* two beef patties, american cheese, thousand island sauce, potato bun, french fries / 14

chirashi bowl assorted sashimi, shrimp, ikura, tamago, eel sauce / 24
sub quinoa / 2

daily fish a la plancha market greens / 21

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

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

Chef Partner Timon Balloo
Chef de Cuisine Carlos Zheng