

## RAW BAR

### IN THE SHELL\*

king crab leg bering sea, alaska / 28  
jumbo shrimp cocktail / 5  
hard shell lobster maine / half / 16 whole / 30

### OYSTERS\*

blackboard selection of seasonal oysters  
half / 18 dozen / 34

shellfish tower / 70  
SUGARCANE tower / 90

## 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  
kimchi beef tartare\* quail egg, crispy potato / 13  
shrimp ceviche\* jumbo shrimp, mango, celery, cucumber, red onion,  
aji passion fruit, cassava chip / 14  
salmon tiradito\* yuzu white soy, orange supreme, crispy garlic / 14

## SUSHI & SASHIMI

two pieces per order

maguro* tuna / 9	hotate* scallop / 8
hamachi* yellowtail / 9	unagi* freshwater eel / 10
sake* salmon / 8	uni* sea urchin / 15
ikura* salmon roe / 11	

### SUSHI ROLLS

salmon avocado* / 10	yellowtail jalapeño* / 10
freshwater eel avocado / 12	spicy tuna* / 10
shrimp tempura scallion, spicy aioli / 9	california / 10
	oshinko / 6

## SPECIALTY SUSHI ROLLS

crunchy tuna\* avocado, spicy tempura flakes, sweet chili / 15  
night crab snow crab, shrimp tempura, caper mayo / 13  
spicy hamachi ponzu\* avocado, mango, oshinko, marinated daikon / 16  
crispy rice\* kimchi slaw, yellowtail / 16  
wagyu beef roll\* shrimp tempura, avocado, shibazuke, chimichurri soy / 21  
midtown rainbow roll\* spicy octopus, avocado, tuna, salmon,  
yellowtail / 21  
habanero salmon\* shrimp tempura, snow crab, tomato, crispy yuca,  
habanero aioli / 16

## SMALL PLATES

edamame fresh soy beans, sea salt / 7  
shishito peppers charred lime, sea salt / 11  
crispy pig ear bbq spice / 10  
calabaza soup crème fraîche, truffle honey / 12  
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  
kale & gala apple salad walnut anchovy vinaigrette, parmesan cheese / 11  
bacon wrapped dates linguica, manchego / 14  
goat cheese croquettes guava jam / 9  
brussels sprouts orange, sweet soy / 9  
cauliflower tahini charred purée / 12  
chicken & pork meatballs charred cauliflower purée,  
golden raisin & almond gremolata / 12  
pan seared sea scallops\* creamy smoked polenta, asparagus,  
hon shimeji mushroom, balsamic vinegar reduction / 18  
bone marrow veal cheek marmalade / 21  
red curry shrimp coconut milk, kaffir lime, zak the baker sourdough / 21  
foie gras fried rice shredded duck, coriander, kecap manis / 23  
five spice & honey spare ribs coriander & chilis / 16  
duck & waffle crispy leg confit, duck egg, mustard maple / 23  
american wagyu slider\* tonkatsu, quail egg, mushrooms,  
caramelized onions / 7 each

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  
Chef de Cuisine Carlos Zheng



## LARGE PLATES



whole roasted chicken truffle fingerling potatoes, wild mushrooms / 36  
pan seared snapper chili ponzu, tomato relish / 32  
cast iron bone-in ribeye\* rustic mashed potatoes & asparagus,  
english pea demi-glace / 62

## OPEN FIRE GRILL

chicken thigh gem lettuce wrap, sweet soy / 12  
flap steak\* chimichurri / 18  
sweet potato maple soy / 10  
squid lemon aioli / 15  
japanese eggplant sweet soy & chives / 10  
spanish octopus aji panca / 16  
maitake mushrooms raclette fondue, herbed gremolata / 16  
beef short ribs korean style / 18  
chicken breast yakitori sauce / 9  
catch of the day quinoa, roasted peppers, tomato confit,  
crispy leeks / 22  
lamb chops pomegranate, za'atar yogurt / 24  
asparagus lemon, bonito flakes / 10  
sweet corn spicy mayo, cotija cheese, lime salt / 7  
hamachi collar pickled onion, chili ponzu, japanese cucumber / 24