SUGARCANE®
RAW BAR GRILL

LUNCH SPECIALS

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

daily flatbread market fresh ingredients / 16

free range chicken salad sandwich brioche, almonds, watercress / 12

le classic double burger* two beef patties, american cheese, thousand island sauce / 13

chirashi bowl salmon, tuna, hamachi, shrimp, tamago, ikura, house vegetables / 24 / *sub quinoa 2*

daily fish a la plancha market greens / 21

poke bowl tuna, wakame, cucumber, japanese pickle, ginger garlic / 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