

SUGARCANE®

• RAW BAR GRILL •

SIGNATURE BRUNCH

29 per person
tax and gratuity additional

➔ for the table ➔

duo of dips

white bean & sweet ricotta, served with crusty filone bread

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crunchy market salad

castelfranco lettuce, shaved broccoli, watermelon radish, tomato, yuzu vinaigrette

goat cheese croquettes

guava jam

bacon wrapped dates

linguiça, manchego

➔ choose one ➔

duck & waffle* crispy leg confit, duck egg, mustard maple

french toast strawberries & crème

huevos rancheros* red beans, tomato conserva, avocado cream

salmon benedict* smoked salmon, poached egg, hollandaise, filone bread

shakshuka* spicy roasted tomatoes, poached egg

market bowl sushi rice, sautéed kale, cauliflower, brussels sprouts, fried egg

avocado toast* poached egg, chili flake, extra virgin olive oil

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

chirashi* assorted sashimi, shrimp, ikura, tamago, eel sauce



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 / 8

madai* japanese snapper / 11

tako* octopus / 11

uni* sea urchin / 15

kanpachi* amberjack / 11

tamago japanese omelette / 8

SUSHI ROLLS

salmon avocado* / 12

freshwater eel avocado / 12

spicy tuna* / 12

california / 12

oshinko / 7

yellowtail jalapeño* / 12

shrimp tempura scallion,
spicy aioli / 12

alaskan king crab / 18

SPECIALTY ROLLS

crunchy tuna* avocado, spicy tempura flakes, sweet chili / 19

crispy rice* yellowtail, kimchi slaw / 18

wagyu beef* shrimp tempura, avocado, shibazuke, chimichurri soy / 21

spicy hamachi ponzu* avocado, mango, oshinko, marinated daikon / 18

torched hamachi* shrimp tempura, shiitake mushrooms,
jalapeño, kimchi sriracha, sweet soy / 19

all veggie kabocha squash, avocado, cucumber, shibazuke / 17

RAW BAR

OYSTERS

selection of seasonal oysters*

half / 18 dozen / 34

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

sugarcane seafood tower* / 120

CEVICHE & CRUDO

hokkaido scallop* compressed apple,
black truffle, lime, jalapeño / 17

yellowfin tuna tartare* yuzu kosho,
avocado purée, sesame rice cracker / 18

local fluke ceviche* ají amarillo, sweet
potato, crispy maiz cancha / 15

shrimp ceviche* jumbo shrimp, mango,
celery, cucumber, red onion, passion fruit ají,
cassava chip / 15

nagasaki hamachi* yuzu soy, serrano
onion relish / 17

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