

## RAW BAR

### 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

### OYSTERS\*

selection of seasonal oysters half / 18 dozen / 34  
sugarcane tower / 120

## CRUDOS

yellowfin tuna tartare\* yuzu kosho, avocado purée, sesame rice cracker / 18  
local fluke ceviche\* aji amarillo, sweet potato, crispy maiz cancha / 15  
nagasaki hamachi\* yuzu soy, serrano onion relish / 17  
hokkaido scallop\* compressed apple, black truffle, lime, jalapeño / 17  
kombu marinated fluke\* red grapes, charred onions, sesame seeds / 15

## SUSHI & SASHIMI

two pieces per order

maguro* tuna / 9	sake* salmon / 8
madai* japanese snapper / 11	hotate* scallop / 8
hamachi* yellowtail / 9	unagi* freshwater eel / 8
tako* octopus / 11	kanpachi* amberjack / 11
uni* sea urchin / 15	tamago japanese omelette / 8

### SUSHI ROLLS

salmon avocado* / 12	spicy tuna* / 12
freshwater eel avocado / 12	california / 12
shrimp tempura scallion, spicy aioli / 12	oshinko / 7
alaskan king crab / 18	yellowtail jalapeño* / 12

sushi nigiri selection / 30

sashimi selection / 38

## SPECIALTY SUSHI ROLLS

crunchy tuna\* avocado, spicy tempura flakes, sweet chili / 19  
spicy hamachi ponzu\* avocado, mango, oshinko,  
marinated daikon / 18  
crispy rice\* kimchi slaw, yellowtail / 18  
maine lobster 'blt' smoked bacon, spicy mayo / 20  
wagyu beef roll\* shrimp tempura, avocado, shibazuke,  
chimichurri soy / 21  
torched hamachi\* shrimp tempura, shiitake mushrooms,  
jalapeño, kimchi-sriracha, sweet soy / 19

## SMALL PLATES

edamame fresh soy beans, sea salt / 7

shishito peppers charred lime, sea salt / 11

butternut squash soup sunflower seeds, porcini dust, tajin / 11

baby arugula & endive salad shaved vegetables,  
crispy shallots, sherry vinaigrette / 11

wedge salad blue cheese, tomatoes, bacon, onions / 12

kale & gala apple salad walnut anchovy vinaigrette,  
parmesan cheese / 12

brussels sprouts orange, sweet soy / 10

cauliflower tahini charred purée / 14

goat cheese croquettes guava jam / 9

duck & waffle crispy leg confit, duck egg, mustard maple / 24

bacon wrapped dates linguica, manchego / 14

american wagyu sliders\* tonkatsu, quail egg, mushrooms,  
caramelized onions / 16 (two per order)

duck fried rice shredded duck, coriander, egg, sweet soy / 24

bone marrow beef cheek marmalade / 28

pan-roasted salmon "almondine" capers, fingerling potatoes / 23

## OPEN FIRE GRILL

chicken thigh gem lettuce wrap, sweet soy / 12

chicken breast yakitori / 11

skirt steak\* chimichurri / 24

squid lemon aioli / 15

spanish octopus aji panca / 16

beef short ribs korean style / 25

lamb chops pomegranate, za'atar yogurt / 26

asparagus lemon, bonito flakes / 10

sweet corn spicy mayo, cotija cheese, lime salt / 9

caulilini sweet stem cauliflower, ginger soy butter, crispy shallots / 10

sweet potato maple soy, brown butter crumble, marshmallow / 12

## LARGE PLATES

rosemary & lemon roasted half chicken braised greens,  
grapes / 26

roasted branzino blistered tomato sauce vierge  
half 24 / whole 46

20oz. bone-in ribeye\* creamy polenta, mushroom  
demi-glaze / 72

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