

BRUNCH

RAW BAR

IN THE SHELL*

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

OYSTERS*

blackboard selection of seasonal oysters
 half / 18 dozen / 34

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
 salmon tiradito* yuzu white soy, orange supreme, crispy garlic / 14
 shrimp ceviche* jumbo shrimp, mango, celery, cucumber, red onion,
 aji passion fruit, cassava chip / 14
 hamachi taquito* yellowtail, avocado cream, charred corn,
 ginger garlic soy / 14 (three per order)

SUSHI & SASHIMI

two pieces per order

maguro* tuna / 9	hotate* scallop / 8
hamachi* yellowtail / 9	unagi* freshwater eel / 10
sake* salmon / 8	hirame* fluke / 9
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
 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
 aji hamachi* yellowtail, aji amarillo cream, spicy hijiki, japanese pickled
 cucumber / 18

BRUNCH

house-baked bread basket / 7
 vanilla bean beignets hazelnut ganache / 7
 tom yum pumpkin soup coconut cream, thai basil, cilantro / 12
 avocado toast charred corn, whipped goat cheese / 12
 truffled toad in the hole sunny side up egg, melted robiola, black truffle,
 truffle oil, brioche / 11
 salmon benedict house gravlox, poached egg, herb hollandaise,
 zak the baker sourdough / 12
 steak 'n' eggs benedict oxtail stew, poached egg,
 sherry-splashed hollandaise, zak the baker sourdough / 12
 "fat boy" hash sunny side up eggs, bacon jam, potato hash brown,
 truffle hollandaise / 16
 grilled cheese manchego, smoked beef cheek, brioche / 11
 buttermilk waffle berries, vanilla crème / 10
 candied walnut pancakes banana, bourbon maple / 10
 huevos rancheros red beans, tomato conserva, avocado cream / 14
 duck & waffle crispy leg confit, duck egg, mustard maple / 23
 pork ragù stewed pork, poached egg, smoked polenta, parmesan / 16
 yucas bravas chorizo aioli, tomato conserva / 9
 wedge salad blue cheese, tomato, bacon, onions / 12
 roasted beets & arugula salad pink grapefruit, mascarpone / 11
 heirloom tomato & strawberry salad house whipped ricotta,
 fried hazelnuts / 12
 bacon wrapped dates linguica, manchego / 14
 goat cheese croquettes guava jam / 9
 brussels sprouts orange, sweet soy / 9
 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
 poke bowl* tuna, wakame, oshinko, cucumber, spicy ponzu, eel sauce / 18

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

OPEN FIRE GRILL

chicken thigh gem lettuce wrap, sweet soy / 12
 flap steak* chimichurri / 18
 sweet potato maple soy / 10
 squid lemon aioli, romesco / 15
 japanese eggplant sweet soy, chives / 10
 spanish octopus aji panca / 16
 maitake mushrooms raclette fondue, herbed gremolata / 17
 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

SIDES

organic egg / 2 each	mixed berries / 5
smoked bacon / 4	housemade sausage / 4
french fries / 6	



JUICE BAR



fresh squeezed / 5
 beet / carrot / apple / grapefruit / orange / pineapple / kale



house blends / 7
 ginger / beet / carrot
 pineapple / fresh passionfruit / cardamom
 pineapple / apple / kale / lemon
 orange / grapefruit / carrot / rosemary honey