RAW BAR

IN THE SHELL*

middle neck clams east coast / 2
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
akaushi beef carpaccio* shishito pepper, bone marrow vinaigrette / 14

SUSHI & SASHIMI

two pieces per order

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

SUSHI ROLLS

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

SPECIALTY SUSHI ROLLS

crunchy tuna* avocado, spicy tempura flakes, sweet chili / 15
night crab snow crab, shrimp tempura, caper mustard / 13
spicy hamachi ponzu* avocado, mango, oshinko, marinated daikon / 16
crispy rice* kimchi slaw, yellowtail / 16
maine lobster 'blt' smoked bacon, chipotle mayo / 18
wagyu beef roll* shrimp tempura, avocado, shibazuke, chimichurri soy / 21
miso salmon* steamed shrimp, avocado, jalapeño, red onion, tofu miso sauce / 16
midtown rainbow roll* spicy octopus, avocado, tuna, salmon, yellowtail / 21
torched hamachi* shrimp tempura, shiitake mushrooms, jalapeño, kimchi sweet soy / 18

BRUNCH

house-baked bread basket / 7

vanilla bean beignets hazelnut ganache / 7

carrot soup red curry, coconut milk, almonds & chili oil / 10

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, herb hollandaise, brioche / 12

steak 'n' eggs benedict oxtail stew, poached egg, sherry-splashed hollandaise / 12

"fat boy" hash sunny side up eggs, bacon jam, potato hash brown, truffle hollandaise / 16

grilled cheese manchego, smoked beef cheek / 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 / 19

creamy carbonara egg yolk, heritage bacon, shaved parmesan / 16

yucas bravas chorizo crumble, tomato conserva / 9

wedge salad blue cheese, tomato, bacon, onions / 10

roasted beets & arugula salad pink grapefruit, mascarpone / 11

heirloom tomato & strawberry salad house whipped ricotta, fried hazelnuts / 12

bacon wrapped dates linguiça, manchego / 13

goat cheese croquettes membrillo marmalade / 9

brussels sprouts orange, sweet soy / 9

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

le classic double burger* two beef patties, american cheese, thousand island sauce / 14

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 / 16

sweet potatoes maple soy / 9

squid lemon aioli / 15

japanese eggplant sweet soy & chives / 10

octopus aji panca / 14

seasonal mushrooms sweet soy / 14

beef short ribs korean style / 17

chicken breast yakitori sauce / 9

cobia quinoa salad, pomegranate molasses / 22

lamb chops pomegranate, za'atar yogurt / 24

asparagus lemon, katsuobushi / 9

sweet corn chipotle mayo, lime salt / 7

lamb kefta za'atar, greek yogurt / 18

kama oshinko / mrkt / upon availability

SIDES

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

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

BRUNCH