

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 / 120

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

SMALL PLATES

edamame fresh soy beans, sea salt / 7

shishito peppers charred lime, sea salt / 11

crispy pig ear bbq spice / 10

tom yum pumpkin soup coconut cream, thai basil, cilantro / 12

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

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

roasted beets & arugula salad pink grapefruit, mascarpone / 11

kale & apple caesar salad chopped celery & walnuts, parmesan cheese / 11

bacon wrapped dates linguica, manchego / 14

goat cheese croquettes guava jam / 9

brussels sprouts orange, sweet soy / 9

cauliflower tahini charred purée / 12

chicken & pork meatballs charred cauliflower purée,
golden raisin & almond gremolata / 12

pan seared sea scallops* creamy smoked polenta, asparagus,
hon shimeji mushroom, balsamic vinegar reduction / 18

bone marrow veal cheek marmalade / 21

red curry shrimp coconut milk, kaffir lime, zak the baker sourdough / 21

duck fried rice shredded duck, coriander, kecap manis / 19

five spice & honey spare ribs coriander & chilis / 16

duck & waffle crispy leg confit, duck egg, mustard maple / 23

american wagyu slider* tonkatsu, quail egg, mushrooms,
caramelized onions / 7 each

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



LARGE PLATES



whole roasted chicken truffle fingerling potatoes, wild mushrooms / 36

whole snapper jalea shaved red onion, tomato, cilantro, lime,
ginger garlic soy / 34

cast iron bone-in ribeye* rustic mashed potatoes & asparagus,
english pea demi-glace / 62

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