

MENU

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APPETIZERS & BITES

Tom yum Chicken Gyoza	\$16.00	Lentil soup	\$12.00
Dumplings filled with chicken and scallions, drizzled with Tom Yum reduction and Thai basil oil. *Choice of steamed or fried.		served with: vegetables, tofu and thin strips of chili and wonton	
Veggie Gyoza	\$14.00	Duck Breast Crostini	\$18.00
Dumplings filled with vegetables, served with dipping sauce		Seared duck breast on toasted crostini	
Spicy Tuna Tartare	\$19.00	Salmon Sashimi	\$20.00
Fresh tuna mixed with spicy mayo, topped with creamy avocado and sesame		Fresh, tender slices of premium salmon served with soy sauce	
Beef Carpaccio	\$25.00	Feta & Walnut Salad	\$15.00
Sliced Tenderloin topped with Mesclun, Parmesan, olive oil, balsamic reduction and roasted peanuts		Frisée lettuce, crumbled feta, toasted walnuts, honey, and a hint of ginger	
Bang Bang Carpaccio	\$25.00	Umami Cucumber Toss	\$10.00
Homemade Smoked Bang Bang with toasted pistachio, chili, granadilla vinaigrette, roasted carrot foam and wasabi mayonnaise		Crisp Chinese cucumbers tossed in chili oil, sesame oil, yuzu mandarin gastrique, and soy sauce	
Zucchini Carpaccio	\$22.00	Kushi Beef Bites	\$20.00
Served with toasted pumpkin seeds, feta cheese, poached tomato, green apple compote and lemon vinaigrette		Grilled Wagyu ribeye marinated in sesame oil, honey, pear, and soy sauce, *served with grissini.	
Edamame	\$10.00	Calamari Medley	\$15.00
Steamed young soybeans in the pod, lightly salted		served with: vegetables, tofu and thin strips of chili and wonton	
Spicy Edamame	\$10.00	Noix de Sucre	\$20.00
		Sweet potato hummus with hazelnuts and pumpkin seeds, served with brioche slices.	
Dynamite shrimp	\$16.00	Yakitori	\$16.00
Crispy shrimp tempura served with a tangy Gochujang gastrique		Grilled chicken skewers glazed with homemade teriyaki sauce, seasoned with salt and pepper	
Egg Plant Tempura	\$14.00		
Eggplant coated in a Light and Cripsy Tempura served with Gochujang Gastrique			

Not all ingredients are listed and dishes may contain raw or undercooked meats, poultry, seafood, shellfish or eggs. Please alert your server if you have any food allergies.

A service charge of 10% will be added to your final bill



MAIN COURSES

TRUFFLE PASTA \$35.00

ADD ONS: Chicken \$10/ Beef \$15 Shrimp \$15

SHRIMP FRIED RICE \$45.00

served with poached egg

LAMBCHOP A LA MILANES \$52.00

Served with green salad, parmesan cheese, candied tomato and gochujang vinaigrette, honey and ginger

Crepe Gratin \$30.00

Filled with Bok Choy, ricotta cheese and chicken

CITRUS HORIZON \$40.00

Grilled salmon served with smoky charred bok choy, a velvety black garlic purée, tangy yuzu beurre blanc, and sesame ginger crisp

MEADOW'S EMBRACE \$40.00

Lamb rack with a rich Tamarind infused Lamb Jus complemented with Garbanzo Puree

CHARCOAL SYMPHONY \$75.00

Wagyu ribeye, with a savory soy-ginger sauce, topped with sautéed mushrooms

CHIMICHURRI \$40.00

EMERALD OCEAN DELIGHT

Bang Bang coated in a rich kombu-infused green curry, paired with Savory Bojo

SHRIMP SUPREME \$35.00

Grilled Jumbo Shrimp served with homemade Herb Butter and paired with a Crisp flavorful Cabbage side

ROOTED HARMONY (VEG) \$32.00

Seasonal harvest purée, served with grilled vegetables, tofu, and chili broth

SPRINGTIME SPIRALS (VEG) \$30.00

Vegetarian linguini pasta al olio, served with fresh tomatoes and vegetables

MAIN COURSE SPECIALS

Wagyu Tagliata \$125.00

Served with freshly ground red wine salt, green salad, parmesan and lemon vinaigrette spheres

Sugar Platter \$100.00

Skirt steak served with Chimichurri
Lobster Croquettes, Smoked Salmon Crustini, Mini Yakitori

Emperor's Cut \$200.00

Tomahawk steak carved table side by our chef, paired with a fresh salad, fried rice, perfectl grilled vegetables, and zesty chimichurri sauce

SIDES:

Plain fries \$8.00

Chunky Truffle Potato Mash \$15.00

Truffle fries \$12.00

Fried Jasmine rice \$10.00

Creamy Spinach \$12.00

Sautéed vegetables \$10.00

DESSERT:

Traditional Crème Brûlée \$15.00

Tuscan Trifle \$20.00

Lychee Crepe Suzette \$45.00

Cheesecake \$15.00

Lava Cake \$15.00

Crème Glacée \$10.00

Flavors of Sugar \$25.00

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