

STARTERS

MILK MONKEY BREAD 9

Maple Butter

WOK CHARRED EDAMAME 10

Soy • Togarashi • Sesame

GOAT CHEESE CROQUETTES 10

Almond Crust • Red Chili Guava

KOREAN FRIED CHICKEN BITES 14

Gochujang Glaze • Cilantro Yuzu Aioli

GRILLED OCTOPUS 21

Gigande Bean • Olive • Tomato
Piquillo • Salsa Verde

MAPLE GLAZED THICK CUT BACON 11

KALE & SPINACH SALAD 17

Fennel • Crispy Quinoa • Candied Walnuts
Mango Thai-Curry Vinaigrette

LOCAL BURRATA 19

Heirloom Tomato • Prosciutto Gastrique
Angry Garlic Salsa • Red Pepper Pesto
Grilled Ciabatta

FRITES 9

Parmesan Aioli • Fresh Herbs

SEASONAL FRUIT 12

Watermelon & Guava Juice • Grapes
Whipped Cream



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BRUNCH

HOMEMADE DOUGHNUTS 9

GREEK YOGURT PARFAIT 13

Assorted Berries • Granola

ALMOND CRUSTED FRENCH TOAST 18

Strawberry & Banana Pudding
Whipped Cream • Cinnamon

S3 BENEDICT 19

English Muffin • Maple-Glazed Nueske's Bacon
Spinach • White Miso Hollandaise • Spiced Potatoes

STEAK & EGGS* 34

7 oz NY Strip • Boulangère Potatoes
Parmesan Fondue

MIXED MUSHROOM OMELET 15

Fontina Cheese • Spinach
Spiced Potatoes

STEAK BURRITO 19

Three Cheese Blend • Roasted Peppers & Onions
Caldo Jus • Scrambled Eggs
Avocado Crema • Spiced Potatoes

SHRIMP & GRITS 18

Pepperjack Grit Cake • Green Tomato Relish
Andouille-Okra Jambalaya • Sunny Egg

HUEVOS RANCHEROS TOSTADAS* 24

Carne Asada • Black Beans
Ranchero Sauce • Guacamole

SEAFOOD

OAK GRILLED FISH SANDWICH 17

Cajun Remoulade • Fried Green Tomato
Lettuce • Red Onion

PIBIL SEAFOOD TACOS

SHRIMP 21 • LOCAL FISH 22

Grilled Pineapple • Escabeche Vegetables • Avocado
Adobo Sauce • Cilantro • Garlic Yucca Fries

POKE PLATE*

SALMON 22 • TUNA 24 • HAMACHI 28

Furikake Sushi Rice • Seaweed & Edamame Salad
Tempura Nori • Benishoga Ginger • Truffle Yuzu Ponzu
Avocado Purée • Scallions

SALMON BOWL 32

Glazed Salmon • White Rice • Pickled Onion • Cucumber
Pickled Ginger • Seaweed Salad • Arare Pearls

STEAK

FILET MIGNON 8oz 44

SKIRT STEAK 10oz 48

NEW YORK STRIP 14oz 52

All Steaks with Black Garlic Yakiniku Glaze
Kimchi Guava Shishitos

CHOICE OF SAUCE:

MISO HOLLANDAISE 4 • CHIMICHURRI 3
COGNAC DEMI 4

S3 BURGER 18

Cheddar • Crispy Onion • Pickle • Lettuce
Tomato • House Sauce
Add House Smoked Bacon +2, Sunny Side Farm Egg +2



General Manager: Indy Wright
Executive Chef: Carlos Rodriguez
Sushi Chef: Ped Phommavong
@S3SunSurfSand
S3Restaurant.com
SUMMER 2024

18% gratuity added to parties of five or more.
*Consuming raw or undercooked meats, poultry, seafood,
or eggs may increase your risk of foodborn illness.

CRUDOS*

TUNA NIKKEI 21

Garlic Sauce • Tobikko • Potato Crunch
Shallot • Chive • Lemon Zest

FLAMED SALMON 19

Aji Amarillo Tiradito • Black Garlic Reduction
Lime • Seaweed • Phyllo • Micro Cilantro

HAMACHI TIRADITO 21

Jalapeño • Truffle Ponzu • Korean Chili Threads

ORA KING SALMON CONES 19

Avocado Mousse • Spicy Mayo • Chives

CRISPY RICE CAKES*

Spicy Tuna 16 / Ora King Salmon 18

OMAKASE*

All Fish Overnighthed From
Tokyo's Toyosu Fish Market
Priced per person

SASHIMI BOX 60

14 Pieces
7 Varieties

NIGIRI BOX 60

10 Pieces
10 Varieties

SUPREME BOX 95

6 Pieces Sashimi
8 Pieces Nigiri
6 Pieces Roll

SASHIMI & NIGIRI

Lightly Brushed with Japanese Umai Shoyu & Akazu Rice
Add Ossetra Caviar to any Nigiri - 15

TUNA • AKAMI* 12

Pickled Wasabi

BLUEFIN FATTY TUNA • TORO* 22

Fresh Wasabi

SALMON • SAKE* 11

Honey Truffle

ORA KING SALMON • ORA SAKE* 13

Yuzu Kosho

YELLOWTAIL • HAMACHI* 14

Char-Kissed • Nikkei Criollo

KIN MADAI* 18

Lemon Zest

SALMON ROE • IKURU* 14

Shoyu Marinade

SHRIMP • SHIRO EBI 9

Lemon Slice

BBQ EEL • UNAGI 12

Classic

A5 WAGYU STEAK 28

Rayu Crunchy Garlic • Soy Demi

MADAI SNAPPER* 16

Gari Truffle

BLUEFIN TUNA & FOIE GRAS* 28

Maldon Salt • Lime

KAMPACHI* 16

Yuzu Chili

CLASSIC ROLLS

SPICY TUNA ROLL* 17

Avocado • Jalapeño • Wasabi Tobiko

THAI TUNA ROLL* 18

Coconut • Macadamia • Jalapeño • Avocado

ARROWHEAD ROLL* 22

Tuna • Yellowtail • Salmon • Krab • Masago
Avocado • Spicy Mayo • Sriracha

DRAGON ROLL 21

Tempura Shrimp • Crab • Cucumber • Spicy Mayo
Mango • Avocado • Red Tobiko

ANGRY HAMACHI ROLL* 18

Furikake • Jalapeño • Togarashi • Spicy Mayo

DYNAMITE ROLL 20

Tempura Shrimp • Crab • Asian Pear • Avocado • Kanikama
Spicy Mayo • Tempura Flake • Spicy Eel Sauce

SIGNATURE ROLLS

MANHATTAN* 25

Ora King Salmon 2x • Avocado
Cream Cheese • Ikura Roe

NEO TOKYO* 28

Spicy Bluefin Toro • Aburi Toro • Asian Pear
Shiitake Kimchi Sauce • Tempura Crunch

LUCKY ROLL* 28

Blue Crab • Madai Snapper • Avocado
Shiso • Garlic Truffle

A5 "SURF & TURF" ROLL 34

King Crab • A5 Wagyu • Avocado
Garlic Crunch Rayu

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