

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

BANG BANG SHRIMP 18

Crispy • Sweet & Spicy Glaze • Citrus Aioli

GRILLED OCTOPUS 21

Gigande Bean • Olive • Tomato Piquillo • Salsa Verde

GRILLED CAESAR 12

Pecorino • Prosciutto • Pistou
White Beans • Sherry • Croutons

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

SEAWEED SALAD 9

6 Varieties of Seaweed • Cucumber
Peppers • Carrot • Avocado Mousse
Rice Crackers • Sesame Vinaigrette

WAGYU TARTARE* 21

Smoked Onion • Caper • Cured Egg
Bone Marrow Crostini



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SEAFOOD

SALMON BOWL 32

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

CRISPY WHOLE BRANZINO 45

Boneless • Garlic Citrus Fish Sauce • Charred Castelfranco Radichio
Aromatic Herb Salad • Macadamia • Cilantro Aioli

FLAMING LOBSTER "AL AJILLO" 65

1.5 lb Broiled Maine Lobster • Lemon Butter • Garlic Chips • Tempura Flakes • Cilantro

CHILI KING CRAB 70

Half Pound Grilled • Rayu Marinade • Onion Relish

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

ZULU PORK RIBS 35

Half Rack • Yaki Sauce • Cilantro • Scallion • Sesame

DRY-AGED DUCK BAO BOARD

Half 70 / Full 125

Aged-Smoked Duck Breast & Duck Confit
Hoisin • Quick Pickles • Chile Kosho • Sea Salt

SIDES

FRIED RICE "STONE BOWL" 16

Shiitake • Snap Peas • Sushi Rice • Egg
Add Grilled Shrimp +12,
Crispy Chicken +9, Steak Tips +14

LO MEIN NOODLE WOK 18

Cabbage • Mushrooms
Peppers • Soy Reduction
Add Grilled Shrimp + 12,
Crispy Chicken +9, Steak Tips + 14

DUCK FAT ONION RINGS 12

Citrus Chive Aioli

GARLIC ASPARAGUS 9

Black Garlic Glaze • Garlic Chips

FRITES 9

Parmesan Aioli • Fresh Herbs

GRATINÉE

MASHED POTATOES 9



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 foodborne 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 Overnighted 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 Umami 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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