

# 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 Coulis • Thai-Curry Vinaigrette

## FRESH 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



D  
I  
N  
N  
E  
R

# 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

## LOBSTER RAVIOLI 39

Kosho & Sake Bisque • Cauliflower & Spinach Foam • Fried Basil  
Scallion Ash • Anchovy Crumbs

## CHILEAN SEA BASS 49

Fingerling Potatoes • Asparagus • Caramelized Onions • Sweet Corn Dashi Cream

# STEAK

## FILET MIGNON 8oz 46

## 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

## SHORT RIB 38

Fava Bean Purée • Yuzu Charred Leeks  
Crispy Garlic Relish • Piquant Sauce

# 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

WINTER 2025

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 65

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

### KINMEDAI\* 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 • Shiso • 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 • Avocado  
Shiso • Gari Truffle

### A5 "SURF & TURF" ROLL 34

King Crab • A5 Wagyu • Avocado  
Garlic Crunch Rayu

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.