



BRUNCH

# 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

## THAI CHOPPED SALAD 17

Crisp Cabbage & Mixed Greens  
Snow Peas Onions • Fresh Herbs • Avocado  
Nori Dukkha • Tamarind-Mint Vinaigrette  
Black Sesame Tahini Sauce

## FRESH BURRATA 19

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

### ADD TO ANY SALAD:

**GRILLED SHRIMP 12**

**CRISPY CHICKEN 9 • STEAK TIPS 14**

# BRUNCH

## BAG OF DONUTS 14

Cinnamon-Sugar Doughnuts • Cherry Preserve  
Spiced Rum Dulce De Leche • Crème Anglaise

## OVERNIGHT OATS 13

Vanilla-Maple Chia Pudding • Mango Compote  
Rum-Brûléed Pineapple • Berries • Granola

## CHURRO FRENCH TOAST 18

Salted Dulce De Leche • Banana Mascarpone  
Banana Compote • Whipped Cream  
Toasted Almonds

## \$3 BENEDICT\* 19

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

## STEAK & EGGS\* 34

7 oz NY Strip • Spiced Breakfast Potatoes  
Parmesan Fondue

## MIXED MUSHROOM OMELET 15

Fontina Cheese • Spinach  
Spiced Breakfast Potatoes

## STEAK BURRITO 19

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

## \$3 BREAKFAST CROISSANT 21

Furikake Croissant Sandwich  
Crispy Bacon • Avocado  
Scrambled Eggs • Cheddar  
Spicy Mayo • Spiced Breakfast Potatoes

## HANGOVER STEAK BOWL 24

Charbroiled Steak Tips • Eggs • Avocado  
Adobo Vinaigrette  
Roasted Pepper & Caramelized Onions  
Potato Hash

# 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**

## \$3 BURGER 18

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

# SEAFOOD

## 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 • Avocado Crema

# SIDES

## CRISPY BACON 11

## SPICED BREAKFAST POTATOES 10

## TWO EGGS 8

## DUCK FAT ONION RINGS 12

Citrus Chive Aioli

## FRITES 9

Parmesan Aioli • Fresh Herbs

18% gratuity added to parties of five or more. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us of any food allergies.

## 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 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

### 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

BBlue Crab • Madai • Avocado  
Shiso • Gari Truffle

### A5 "SURF & TURF" ROLL 34

King Crab • A5 Wagyu • Avocado  
Garlic Crunch Rayu



General Manager: Indy Wright

Executive Chef: Carlos Rodriguez

Sushi Chef: Ped Phommavong

S3Restaurant.com | @S3SunSurfSand

SPRING 2025

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