

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

WAGYU TARTARE* 21

Smoked Onion • Caper • Cured Egg
Bone Marrow Crostini

GRILLED CAESAR 12

Pecorino • Prosciutto • Pistou
White Beans • Sherry • Croutons

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

SEAWEED SALAD 9

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

ADD TO ANY SALAD:

GRILLED SHRIMP 12

CRISPY CHICKEN 9 • STEAK TIPS 14



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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

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
SPRING 2025

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

Blue Crab • Madai • Avocado
Shiso • Gari Truffle

A5 "SURF & TURF" ROLL 34

King Crab • A5 Wagyu • Avocado
Garlic Crunch Rayu

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