

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 16

Gochujang Glaze • Cilantro Yuzu Aioli

BANG BANG SHRIMP 18

Crispy • Sweet & Spicy Glaze • Citrus Aioli

GRILLED OCTOPUS 21

Gigante Bean • Olive • Tomato
Piquillo • Salsa Verde

SMOKED WAGYU CARPACCIO* 22

Scallion Aioli • Lemon Gel • Crispy Garlic &
Parmesan • Radishes • Arugula • Scallion Ash

KOSHO HUMMUS 13

Feta Foam • Pomegranate • Nori Dukkah
Sumac Pita Bread

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 Dukkah • 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

GRILLED CHICKEN 9 • STEAK TIPS 14



D
I
N
N
E
R

SIGNATURES

FRIED RICE "STONE BOWL" 18

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

LO MEIN NOODLE WOK 19

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

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

SEAFOOD

SALMON BOWL 32

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

LOBSTER RAVIOLI 39

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

CRISPY WHOLE BRANZINO 48

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

CHILEAN SEA BASS 49

Fingerling Potatoes • Asparagus
Caramelized Onions • Sweet Corn Dashi Cream

STEAKS

NEW YORK STRIP 58

House Dry Aged • Soubise
Artichokes "A la Plancha" • Cognac Sauce

FILET MIGNON 56

Duck Fat Potato Pave • Catalan Al'ioli
Sauce Périgueux

WAGYU STEAK DIANE 45

House Dry Aged • Truffle Frites
Wild Mushroom Sauce Diane

ADD GRILLED SHRIMP TO ANY STEAK 12

SIDES

GARLIC ASPARAGUS 9 FRITES 9

GRATINÉE MASHED POTATOES 9 DUCK FAT ONION RINGS 12



General Manager: Indy Wright
Executive Chef: Carlos Rodriguez
Sushi Chef: Ped Phommavong

@S3SunSurfSand
S3Restaurant.com
FALL 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*

HAMACHI TIRADITO 21
Jalapeño • Truffle Ponzu • Korean Chili Threads

ORA KING SALMON CONES 19
Avocado Mousse • Spicy Mayo • Chives

TUNA CRISPY RICE CAKES* 17
Spicy Tuna

SALMON CRISPY RICE CAKES* 19
Ora King Salmon

RAINBOW TOWER 24
Ahi • Salmon • Hamachi • Avocado • Wasabi Aioli
Nori Rice Chips

OMAKASE*

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

SASHIMI BOX 65
14 Pieces
7 Varieties

NIGIRI BOX 68
10 Pieces
10 Varieties

SUPREME BOAT 145
10 Pieces Sashimi • 12 Pieces Nigiri
16 Pieces Roll • 8 Crispy Rice Cakes
4 Ora King Salmon Cones

SASHIMI & NIGIRI

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

TUNA • AKAMI* 7
Pickled Wasabi

BLUEFIN FATTY TUNA • TORO* 11
Fresh Wasabi

SALMON • SAKE* 6
Honey Truffle

ORA KING SALMON • ORA SAKE* 8
Dry-Aged Yuzu Kosho

YELLOWTAIL • HAMACHI* 7
Char-Kissed • Nikkei Criollo

KINMEDAI* 9
Lemon Zest

SALMON ROE • IKURA* 6
Shoyu Marinade

OMELETTE • TAMAGO 6
Dashi Egg

SHRIMP • SHIRO EBI 5
Lemon Slice

BBQ EEL • UNAGI 7
Classic

A5 WAGYU STEAK 14
Rayu Crunchy Garlic • Soy Demi

MADAI SNAPPER* 8
Gari Truffle

**BLUEFIN TUNA
& FOIE GRAS* 14**
Maldon Salt • Lime

HALIBUT • HIRAME* 8
Yuzu Chili

OCTOPUS • TAKO* 8
Criollo Relish

CLASSIC ROLLS

SPICY TUNA ROLL* 18
Avocado • Jalapeño • Wasabi Tobiko

ANGRY HAMACHI ROLL* 18
Furikake • Jalapeño • Togarashi • Shiso • Spicy Mayo

VEGGIE ROLL 14
Avocado • Cucumber • Asparagus • Yamagobo

SHRIMP TEMPURA ROLL 15
Asparagus • Avocado • Soy Demi

THAI TUNA ROLL* 18
Coconut • Macadamia • Jalapeño • Avocado

DYNAMITE ROLL 20
Tempura Shrimp • Crab • Asian Pear • Avocado • Kanikama
Spicy Mayo • Tempura Flake • Spicy Eel Sauce

DRAGON ROLL 21
Tempura Shrimp • Crab • Cucumber • Spicy Mayo
Mango • Avocado • Red Tobiko

SIGNATURE ROLLS

S3 ROLL 26
Shrimp Tempura • Filet Steak • Ora King Salmon
Avocado • Jalapeño • Red Miso Sauce
Black Garlic Demi Sauce

MANHATTAN* 27
Ora King Salmon 2x • Avocado
Cream Cheese • Ikura Roe

ARROWHEAD ROLL* 23
Tuna • Yellowtail • Salmon • Krab • Masago
Avocado • Spicy Mayo • Sriracha

NEO TOKYO* 29
Spicy Bluefin Toro • Aburi Toro • Asian Pear
Shiitake Kimchi Sauce • Tempura Crunch

LUCKY ROLL* 28
Shiromi Katsu • Mango • Jalapeño • Cream Cheese
Aburi Salmon • Spicy Umami Glaze • Furikake

A5 "SURF & TURF" ROLL 36
King Crab • A5 Wagyu • Avocado
Garlic Crunch Rayu

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.