


# Cane Bar

## Small Dishes

	<b>Sautéed Edamame</b>	9
	Shallots, Butter, Togarashi-Ponzu, Dancing Katsuo Flakes	
	<b>Traditional Sashimi Moriwase</b>	18
	Fresh Fish Selection	
	<b>Wonton Tuna Tostadas - 2 Pieces</b>	18
	Scallions, Pickled Red Onion, Avocado, Yuzu-Soy Sauce	
	<b>Gyozas - 4 Pieces</b>	22
	Steamed & Sautéed Shrimp Ravioli, Shallots, Garlic, Ginger	

## Salads

	<b>Kaisen</b>	27
	Fresh Seafood of the Day, Heirloom Tomato, Ginger Dressing Avocado, Roasted Sesame Seeds	
	<b>Tori Yaki</b>	25
	Teriyaki Chicken Breast, Avocado Sesame Dressing, Fried Vermicelli	

## Fried Dishes

	<b>Arroz Fritos</b>	22
	Fried Egg, Chicken, Prawns, Fried Rice	
	<b>Seasonal Vegetables Tempura</b>	14
	Shiso-Sea Salt, Ponzu sauce	
	<b>Shrimp Tempura</b>	25
	Shiso-Sea Salt, Ponzu Sauce	

# Signature Sushi

<b>Arroz Pegao - 2 Pieces</b>	<b>12</b>
Crispy Rice, Topped with Spicy Tuna, Avocado Seaweed Salad, Green Onion	
<b>Kiss of Fire - 8 Pieces</b>	<b>29</b>
Shrimp Tempura, Tuna, Avocado, Seasoning Pepper Scallions, Yuzu-Soy Sauce	
<b>Cilantro - 8 Pieces</b>	<b>25</b>
Charred White Fish, Avocado, Roasted Sesame Seeds Cilantro Sauce	
<b>Pan Y Tomate - 8 Pieces</b>	<b>26</b>
Thinly Sliced Sashimi, Tomato Brunoise, Toasted Panko Flakes Truffle-Jalapeño Vinaigrette, Scallions, Shiso-Sea Salt Flakes	
<b>Lemon-Dragon Roll - 8 Pieces</b>	<b>28</b>
Shrimp Tempura, Cucumber Kanikama, Yellowfin Tuna Topped with Lemon-Yuzu Oil	
<b>GF</b> <b>Black &amp; White Tuna - 8 Pieces</b>	<b>26</b>
Sesame Crusted Tuna, Organic Microgreens Scallions, Roasted Garlic Oil, Tobiko, Local Souski	

## Sushi

<b>Catch of the Day</b>	<b>Sashimi</b>	<b>Nigiri</b>	<b>Roll</b>
	<b>140gr</b>	<b>2pcs</b>	<b>6pcs</b>
Blue Marlin	22	13	15
Mahi Mahi	23	14	16
Yellowfin Tuna	21	13	15
Fresh Salmon	26	17	19
Shrimp		17	19
Marinated Seaweed		11	
Crab Stick		11	11
Eel Kabayaki		19	19

## Rolls

<b>Caribe Roll</b>	27
Spicy Kanikama, Cucumber, Eel Sauce, Sriracha, Mango	
<b>Smoked Salmon Roll - 8 Pieces</b>	22
Cucumber, Chives, Cream Cheese	
<b>Green Roll - 8 Pieces</b>	27
Asparagus Tempura, Seared White Fish, Avocado Topped with Seaweed Salad, Roasted Sesame Seeds Creamy Cilantro Sauce	
  <b>Yasai Roll - 8 Pieces</b>	22
Roasted Pumpkin, Cucumber, Seaweed Salad Wrapped in Soy Paper, Cilantro Sauce	
<b>Spicy Tempura Cuttlefish Roll - 8 Pieces</b>	26
Kanaikama, Avocado, Cucumber	
<b>Black Dragon Roll - 8 Pieces</b>	34
Avocado, Cuttlefish Tempura, BBQ Eel, Black Tobiko	

## Dessert

 <b>Matcha Green Tea &amp; White Chocolate Parfait</b>	12
Coconut Tuiles, Popcorn Ice Cream	
<b>Miso &amp; Caramel Cheesecake</b>	12
Miso Chocolate Cake, Miso Caramel, Coconut Sorbet	
 <b>Selection of Homemade Sorbets &amp; Ice Cream</b>	12
<b>Ice Cream</b> Matcha Green Tea, Yuzu & White Chocolate Popcorn, Chocolate	
 <b>Sorbet</b>	
Coconut, Mango, Pineapple & Chili, Guava	

For guests on AI/MAP/LDM meal plans, included dishes are limited to three items per person. Additional items will be charged.

 Indicates Vegetarian option.

 Gluten Free

\* Indicate a Supplement Charge for The AI/MAP meal plan  
Prices Are Subject To 10% Service Charge and 10% VAT.  
All Prices Are Quoted In United States Dollars.