

Cane Bar

Executive Chef Jacques Chretien in collaboration with Chef Ramces Castillo has created this Japanese-inspired menu to showcase the freshest island ingredients in dishes created with the precision of the orient, and creations with a fusion of Latin flair.

Utilizing time-honored techniques and market-fresh selections plucked straight from the crystal Caribbean Sea off St Lucia.

Appetizers

Sautéed Edamame

Shallots, Butter, Togarashi-Ponzu, Dancing Katsuo Flakes

Misoshiru

Light Miso Soup, Scallions, Wakame, Enokitake, Tofu

Gyu Tataki Nigiri - 2 Pieces

Seared Beef Nigiri, Teriyaki Sauce, Scallions, Wasabi-Mayo

Wonton Tuna Tostadas - 2 Pieces

Scallions, Ruby Onions, Avocado, Yuzu-Soy Sauce

Sushi Cake - 4 Pieces

Crispy Rice, Spicy Tuna, Seaweed Salad

Sanmi Age - 4 Pieces

Deep-Fried Tempura, Spicy Kanikama, Stuffed Shrimp
Sesame-Ginger Sauce

Traditional Sashimi Moriwase

Fresh Fish Selection, Shredded Daikon

Salads

Kaisen

Fresh Seafood of the Day, Heirloom Tomato, Avocado
Ginger Dressing, Micro Shiso

Tori Yaki

Teriyaki Chicken Breast, Lotus Root, Avocado
Sesame Dressing, Fried Vermicelli

Master Sushi Pieces

Tuna Tataki

Ginger Lily Sprouts, Scallions Kaiware, Local Souski Sauce

Charred Mahi Mahi

Roasted Sesame Seeds, Cilantro Sauce

Charred Cuttlefish

Onion Salsa, Lotus Root Chips

Salmon Ikura

Yuzu-Shiso Powder, Sea Salt Flakes

Eel Kabayaki

Scallions, Pickled Vegetables, Chiles Toreados

Signature Sashimi

Cilantro Sashimi

Charred White Fish, Avocado, Roasted Sesame Seeds
Cilantro Sauce

Sashimi Ribbons

Seaweed Salad, Cucumber Noodles, Microgreens
Nitsume Sauce

Yuzu Salmon Curricanes

Creamy Yuzu-Miso Sauce, Kanikama, Spicy Mayo
Avocado, Salmon Roe, Curry Oil

Pan Y Tomate

Thinly Sliced Sashimi, Tomato, Toasted Panko, Fleur de Sel
Extra Virgin Olive Oil, Daikon Cress, Chives

Sashimi Serranito

Thinly Sliced Sashimi, Serrano Pepper, Fresh Yuzu Juice
Scallions, Pickled Japanese Plum

Black & White

Sesame Crusted Tuna Sashimi, Scallions, Garlic Chips
Flying Fish Eggs, Ponzu Sauce

Sushi

Catch of the Day

Sashimi

Nigiri

Roll

Cone

140gr

2pcs

6pcs

1pc

Blue Marlin

Mahi Mahi

Yellowfin Tuna

Cuttlefish

Fresh Salmon

Octopus

Shrimp

Marinated Seaweed

Crab Stick

Flying Fish Roe

Eel Kabayaki

Chirashi Sushi

Yasai

Chef's Selection Vegetarian Sushi Bowl

Cane Bar

Chef's Selection Fresh Seafood Sushi Bowl

Unagi

BBQ Fresh Water Eel Sushi Bowl, Avocado, Sesame Seeds

Signature Rolls (8Pieces)

Caribe Roll

Spicy Kanikama, Cucumber, Eel Sauce, Srirasha, Mango

Green Roll

Asparagus, White Fish, Avocado, Seaweed Salad Topping
Wasabi-Sesame Seeds, Creamy Cilantro Sauce

Kiss of Fire

Shrimp Tempura, Tuna, Serrano Pepper, Avocado
Yuzu-Soy Sauce

Spicy Tempura Cuttlefish Roll

Kanikama, Avocado, Cucumber

Super Crunchy Roll

Fresh Salmon, Cream Cheese, Tenkasu Chips
Tobiko-Eel Sauce

Tempura Roll

Cream Cheese, Avocado, Shrimp

Black Dragon

Shrimp Tempura, BBQ Eel, Avocado, Black Tobiko

Yasai Roll

Blanched Asparagus, Avocado, Cucumber
Soy Paper, Cilantro Sauce

Homemade Dim Sum

Gyozas - 4 Pieces

Sautéed Shrimp Ravioli, Shallots, Garlic, Ginger, Cilantro

Tempura

Seasonal Vegetables Tempura

Shiso-Sea Salt, Ponzu Sauce

Shrimp Tempura

Shiso-Sea Salt, Ponzu Sauce

Crispy Rice Crusted Shrimp & Mushrooms

Chiles Toreados Sauce

Dessert

Local Grapefruit Salad

Campari Jelly, Lime Sorbet

Smooth Matcha Tiramisu

Fine Sweet Raspberry Sorbet

Deep Fried Coconut Tempura

Strawberry Reduction

Coconut Tapioca Pudding

Peculiar Lychee Sorbet, Mango Coulis

Hot Chocolate & Green Tea Cake

Morello Sorbet

*Only a genuine professional sushi chef can reach your heart.
Itadakimasu!*

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.



Indicates Gluten Free option.

*** 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.