

Cane Bar

Our Chefs have 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.

Our Chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable ingredients in all our cuisine. We hope you enjoy the taste of St. Lucia!

All our restaurants are known for their market-driven cuisine full of bold flavours. Our suppliers work in an ethical and sustainable manner which allows for a natural, organic and free-range food menu focus.

Small Dishes

Sautéed Edamame 9
Shallots, Butter, Togarashi-Ponzu, Dancing Katsuo Flakes

GF **Traditional Sashimi Moriware** 18
Fresh Fish Selection, Shredded Daikon

Wonton Tuna Tostadas - 2 Pieces 18
Scallions, Pickled Red Onion, Avocado, Yuzu-Soy Sauce

Gyozas - 4 Pieces 22
Steamed & Sautéed Shrimp Ravioli, Shallots, Garlic, Ginger

Salads

Kaisen 27
Fresh Seafood of the Day, Heirloom Tomato, Ginger Dressing
Avocado, Roasted Sesame Seeds

Tori Yaki 25
Teriyaki Chicken Breast, Lotus Root Chips, Avocado
Sesame Dressing, Fried Vermicelli, Shiitake Mushrooms



Signature Sushi

	Arroz Pegao - 2 Pieces	12
	Crispy Rice, Topped with Spicy Tuna, Avocado Seaweed Salad, Green Onion	
	Kiss of Fire - 8 Pieces	29
	Shrimp Tempura, Tuna, Avocado, Serrano Pepper Slices Scallions, Yuzu-Soy Sauce	
	Cilantro - 8 Pieces	25
	Charred White Fish, Avocado, Roasted Sesame Seeds Cilantro Sauce	
	Pan Y Tomate - 8 Pieces	26
	Thinly Sliced Sashimi, Tomato Brunoise, Toasted Panko Flakes Truffle-Jalapeño Vinaigrette, Scallions, Shiso-Sea Salt Flakes	
	Lemon-Dragon Roll - 8 Pieces	28
	Shrimp Tempura, Cucumber Kanikama, Yellowfin Tuna Topped with Lemon-Yuzu Oil	
Ⓞ	Black & White Tuna - 8 Pieces	26
	Sesame Crusted Tuna, Hajikami Ginger Lilly Sprouts Scallions, Roasted Garlic Oil, Tobiko, Local Souski	
Ⓞ	Yuzu Salmon Curricanes - 8 Pieces	27
	Thin Sashimi Stuffed with Kanikama, Spicy Mayo Avocado, Salmon Roe, Creamy Yuzu-Miso Sauce	

Sushi

Catch of the Day	Sashimi 140gr	Nigiri 2pcs	Roll 6pcs
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
Flying Fish Roe		17	
Eel Kabayaki		19	19
Seared Beef Nigiri		18	




Rolls

* Cane Bar Lobster Roll - 8 Pieces	45
Spicy Lobster, Avocado, Ikura, Cucumber Cilantro, Wrapped with Soy Paper, Creamy Yuzu Sauce <i>AI/ MAP Supplement Charge 15</i>	
Smoked Salmon Roll - 8 Pieces	22
Cucumber, Chives, Cream Cheese	
Green Roll - 8 Pieces	27
Asparagus Tempura, Seared White Fish, Avocado Topped with Seaweed Salad, Roasted Sesame Seeds Creamy Cilantro Sauce	
  Yasai Roll - 8 Pieces	22
Blanched Asparagus, Cucumber, Seaweed Salad Wrapped in Soy Paper, Cilantro Sauce, Lotus Root Chips	
Spicy Tempura Cuttlefish Roll - 8 Pieces	26
Kanaikama, Avocado, Cucumber	
Black Dragon Roll - 8 Pieces	34
Avocado, Cuttlefish Tempura, BBQ Eel, Black Tobiko	

Fried Dishes

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

Chirashi Sushi

-   **Yasai** 14
Chef's Selection Vegetarian Sushi Bowl
-  **Cane Bar** 21
Chef's Selection Fresh Seafood Sushi Bowl

Dessert

- Coconut Tapioca Pudding** 14
Peculiar Lychee Sorbet, Mango Coulis
- Hot Chocolate & Green Tea Cake** 14
Morello Sorbet
- Deep-Fried Vanilla Tempura** 14
Strawberry Reduction

*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.

 Vegetarian

 Gluten Free

All items subject to market availability
* 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.