

SMALL PLATES

PORK BELLY LETTUCE WRAPS* 14

SX Kimchi, Crispy Pork Belly, Bibb Lettuce, Fermented Pepper Aioli

GRILLED OYSTERS 16

Coconut Creamed Spinach, Togarashi Bread Crumbs

ELOTE CORN DIP 14

Roasted Corn, Cotija Cheese, Lime & Cilantro, Corn Chips

KENTUCKY FRIED CAULIFLOWER 16

Blue Cheese, Shaved Carrots, Celery Leaves, Buffalo Sauce

HEIRLOOM CARROTS 14

Blistered Baby Carrots, Salsa Verde, Goat Yogurt,
Carrot Nage, Almond Soil

TUNA POKE* 18

Ginger & Soy Vinaigrette, Avocado Purée, Garlic
& Ginger Crackling, Cucumber

LAMB RIBS* 22

Red Curry, Cucumber Sonomano, Mint & Thai Basil

BEEF YAKITORI* 17

King Trumpet Mushrooms, Scallions, Soy Miso Mustard

CHICKEN YAKITORI 15

Scallions, Sweet Chili Glaze

BLISTERED SHISHITO PEPPERS 12

Chinese Long Beans, Coconut Caramel,
Bonito Flakes, Pickled Shallots

SX SHRIMP* 20

Tempura Shrimp, Butter Ponzu, Lemon Zest,
Serrano, Horseradish

Chef De Cuisine Christopher Suzuki

This menu is served Monday-Friday 2PM-11PM / Saturday 11AM-11PM / Sunday 11AM-11PM
Late Night Sunday-Friday 11PM-1AM / Saturday 11PM-2AM

21% Service Fee Added to Groups of 6+

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness.

SALADS

CUCUMBER & HEIRLOOM TOMATO 14

Compressed Cucumber, Macerated Tomato, Whipped Feta,
Bibb Lettuce, Lemon Tahini Dressing, Spiced Cashews

BABY BEET & GRAIN* 15

Roasted Beets, Forbidden Black Rice, Toasted Faro, Smoked Salmon,
Everything Bagel Crumble, Lemon & Dill Crème Fraiche

ASPARAGUS EXPERIENCE* 14

Asparagus Purée, Prosciutto, Crusty Country Bread,
Soft Boiled Egg, Tempura Asparagus Tips,
Preserved Lemon Vinaigrette

SANDWICHES & TACOS

SKY BAR SLIDERS* 20

Japanese Charcoal Grilled Beef, Bone Marrow Aioli,
Braised King Trumpet Mushrooms

CHICKEN MILANESE 16

Grilled Chicken, Bibb Lettuce, Heirloom Tomato, Smashed Avocado,
Roasted Jalapeno Aioli

BAJA FISH TACO* 16

Tempura Fish, Charred Salsa, Cabbage Slaw, Lime
& Cilantro Crème

DUCK CONFIT CARNITAS 15

Avocado Salsa Verde, Apple & Radish Slaw

HIBACHI PORK* 16

Braised & Grilled Pork, SX Kimchi, Toasted Sesame

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SUSHI

MAKIMONO (Sushi Rolls)

ZUKE SALMON* 14
Citrus Soy, Ginger, Salmon Skin

CHILI TUNA* 14
Spicy Tuna, Seared Hamachi, Sesame Cucumber, Pickled Radish

UNAKYU* 14
(Barbecued Eel)
Asparagus, Unagi Sauce

TUNA POKE ROLL* 14
Big Eye Tuna, Avocado, Cucumber, Jicama

TEMPURA SHRIMP ROLL* 14
Cucumber, Spicy Mayo, Scallions

NIGIRI* 6 PER PIECE
Scallop, Hamachi, Big Eye Tuna, Pink Snapper,
Unagi-Broiled Eel, Salmon

SIGNATURE BITES

TUNA TATAKI* 15
Seared Tuna, Matsuhisa Dressing, Crispy Shallots, Radish &
Endive

SCALLOP TIRADITO* 15
Burnt Orange, Aji Amarillo, Cilantro & Mint, Cucumber

HAMACHI SASHIMI* 15
Dried Miso Dust, Scallion, Evo, Pickled Wasabi

DESSERT

ALMOND & LEMON SPONGE CAKE 10
Passion Fruit Curd, Coconut Sorbet, Coconut Almond Crumble, Mint

CARROT CAKE 10
Yuzu Cream Cheese Frosting, Brown Butter Walnut Soil, Carrot Gel,
Crystallized Ginger Semifredo

CHOCOLATE GANACHE 10
Compressed Strawberries, Salted Pretzel, Cocoa Nip Dentil

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