

SMALL PLATES

**CUCUMBER
& HEIRLOOM TOMATO SALAD 14**
Compressed Cucumber, Macerated Tomato, Feta,
Bibb Lettuce, Lemon Tahini Dressing, Spiced Cashews

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

Chef De Cuisine Christopher Suzuki
This menu is served: Monday-Friday 2PM-11PM / Saturday & Sunday 3PM-11PM

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.

S M A L L P L A T E S

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

S A N D W I C H E S & T A C O S

SKY BAR SLIDERS* 20

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

CHICKEN MILANESE 16

Breaded Chicken, Corn Slaw, Heirloom Tomato,
Smashed Avocado, Roasted Jalapeño Aioli

BAJA FISH TACO* 16

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

DUCK CONFIT CARNITAS 15

Salsa Verde, Apple & Radish Slaw

HIBACHI PORK* 16

Braised & Grilled Pork, SX Kimchi, Toasted Sesame

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SUSHI

MAKIMONO (Sushi Rolls)

CHILI TUNA* 15

Spicy Tuna, Seared Hamachi, Sesame Cucumber, Pickled Radish

TUNA POKE ROLL* 14

Big Eye Tuna, Avocado, Cucumber, Jicama

TEMPURA SHRIMP ROLL* 16

Cucumber, Spicy Mayo, Scallions

NIGIRI* 4 PER PIECE

Hamachi, Big Eye Tuna

SIGNATURE BITES

TUNA TATAKI* 15

Seared Tuna, Matsuhisa Dressing, Crispy Shallots,
Radish & Tomato

HAMACHI SASHIMI* 15

Dried Miso Dust, Scallion, Evo, Fresh Horseradish

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,
Crystalized Ginger Semifredo

CHOCOLATE GANACHE 10

Compressed Strawberries, Salted Pretzel, Cocoa Nip Dentil

Chef De Cuisine Christopher Suzuki

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