

Cane Bar

Executive Chef Jacques Chretien in collaboration with Chef Ramces Castillo has created this Asian-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.

The chef's signature creations combine traditionally Asian preparations with Mediterranean, Mexican and South American flavors in dishes that are as unique as they are delicious.

Catch of the Day

Sashimi	Nigiri	Roll	Cone
140gr	2pcs	6pcs	1pc

Unagi / Fresh Water Eel

Kanikama / Crab Stick

Hotategai / Sea Scallop

Kani /Crab

Kihada/Yellow fin Tuna

Ika Mongo/Cuttlefish

Onno / Kingfish

Mahi Mahi

Ikura/Salmon Roe

Kajiki / Blue Marlin

Ebi/Shrimp

Tako /Octopus

Tobiko/Flying Fish Roe

Marinated Seaweed

Sake / Fresh Salmon

Tamago/Sweet Omelet

Signature Dishes

Misoshiru

Light Miso Soup, Spring Onion
Wakame Seaweed & Tofu

Sautéed Edamame

Shallots, Butter, Togarashi-Ponzu, Katsuo Flakes

Tuna Wonton Tostadas

Scallions, Avocado, Pickled Onion, Yuzu-Soy Sauce

Sushi Cake – 4 Pieces

Crispy Rice, Spicy Tuna, Seaweed Salad

Homemade Gyozas

Sautéed Shrimp & Scallops Ravioli
Shallots, Garlic, Ginger, Cilantro

Sanmi Age

Deep-Fried Tempura, Stuffed Shrimp with Crab
Sesame-Ginger Sauce

Seared Angus Beef Tenderloin Nigiri

Teriyaki Sauce, Scallions

Grilled Cuttlefish

Tobiko, Scallions, 100% Yuzu Juice Drops
Serranito Sauce

Signature Dishes

Seafood Salad

Assorted Local Mixed Greens, Tomato, Enoki Mushrooms
Fresh Seafood, Ginger-Sesame Dressing

Shrimp & Seasonal Vegetables Tempura

Warm Tenshoyu Sauce

Cilantro Charred Sashimi

Sesame Seeds, Avocado, Cilantro Sauce, White Fish

Black & White

Sesame Crusted Tuna, Garlic Chips, Ponzu Sauce
Flying Fish Roe, Scallions

Sashimi Tuna Noodles

Seaweed Salad, Cucumber, Micro Rúcula
Shallot-Nitsume Sauce

Yuzu Salmon Sashimi

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

Sashimi Serranito

100% Yuzu Juice, Serranito Sauce, Serrano Pepper

Kabayaki Don

Sushi Rice Bowl, Grilled Fresh Water Eel
Roasted Sesame Seeds, Nori, Eel Sauce, Tamagoyaki

Sushi Rolls (8Pcs)

Spicy Tuna Roll

Scallions, Spicy Mayonnaise, Flying Fish Roe

Rainbow Roll

Shrimp, Cucumber, Avocado, Fresh Fish

Flying Fish Roe

Caribe Roll

Stuffed with Spicy Stone Crab Meat, Cucumber

Mixed Greens, Mango

Green Kingfish

Tempura Asparagus, Avocado, Creamy Cilantro Sauce

Seaweed Salad Topping

Kiss of Fire

Shrimp Tempura, Tuna, Serrano Pepper

Yuzu-Soy Sauce

Tempura Roll

Shrimp, Avocado, Cream Cheese, Eel Sauce

Spicy Tempura Cuttlefish Roll

Spicy Mayo Kanikama, Avocado, Cucumber

Super Crunchy Roll

Cuttlefish, Tempura Chips, Tobiko, Eel Sauce

Cane Bar Special Roll

Kanikama Tempura, Mango, Cucumber, Cilantro, Ikura

Soy Paper, Creamy Yuzu Sauce

Black Dragon Roll

Shrimp Tempura, Avocado, Grilled Eel, Eel Sauce

Dessert

**Deep Fried Tempura Coconut Ice Cream
Strawberry-Red Wine Reduction**

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

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

Prices Are Subject To 10% Service Charge and 10% VAT.
All Prices Are Quoted In United States Dollars.