

Cane Bar

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.

The first section features a range of traditional Japanese dishes utilizing time-honored techniques and ingredients and market-fresh selections plucked straight from the crystal Caribbean Sea off St Lucia.

The chef's signature creations can be found in the second section which combines traditionally Asian preparations with Mediterranean, Mexican and South American flavors in dishes that are as unique as they are delicious.

Traditional Menu



Misoshiru

Light Miso Soup, Spring Onion
Wakame Seaweed & Tofu

Sunomono

Shrimp & Octopus Seaweed Salad
Pickle Vegetables

Homemade Smoked Salmon- Ikura Hoshi-Sushi

Kansai's Pressed Sushi (No Seaweed)

Kabayaki Don

A Bowl of Rice with Grilled Fresh Water Eel
Roasted Sesame Seeds, Nori & Eel Sauce

Crayfish & Seasonal Vegetables Tempura

Warm Tenshoyu Sauce

Kani Katakuriage, Onsen-Tamago

Soft Shell Crab, Warm Egg Yolk-Soy Sauce

Homemade Gyozas

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

Signature Dishes

Sautéed Edamame

Shallots, Butter, Togarashi-Ponzu, Katsuo Flakes

Sashimi Salad

Mixed Greens, Heirloom Tomato, Enoki Mushrooms, Avocado
Ginger Vinaigrette

Tuna Wonton Tostadas

Scallions, Pickled Onion, Avocado, Yuzu-Soy Sauce

Sushi Cake – 6 Pieces

Crispy Rice, Spicy Tuna, Seaweed Salad

Seared Angus Beef Tenderloin Nigiri

Teriyaki Sauce, Scallions

Cilantro Charred Sashimi

Sesame Seeds, Avocado, Cilantro Sauce, White Fish

Black & White

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

Maguro Noodles

Tuna Sashimi, Seaweed Salad, Cucumber, Micro Rúcula
Shallot-Nitsume Sauce

Yuzu Salmon Sashimi

Creamy Yuzu-Miso Sauce, Crab Meat, Avocado, Spicy Mayo
Ikura, Curry Oil

Fresh Scallops Yuzu Aguachile

Serrano Pepper, Cucumber, Cilantro, Pickled Onion

Kanpachi Serranito

Fine slice of our Fresh Wild Yellowtail

100% Yuzu Juice drops Serranito Sauce

Sushi Rolls

Spicy Tuna Roll

Scallions, Spicy Mayonnaise, Flying Fish Roe

Rainbow Roll

Shrimp, Cucumber, Avocado

Topped with Fresh Fish, Orange Tobiko

Philadelphia Roll

Smoked Salmon, Cream Cheese, Flying Fish Roe

Green Kingfish

Tempura Asparagus, Creamy Cilantro Sauce

Seaweed Salad Topping

Kiss of Fire

Shrimp Tempura, Kanpachi, Serrano Pepper

Yuzu-Soy Sauce

Tempura Roll

Shrimp, Avocado, Cream Cheese, Nitsume Sauce

Spicy Tempura Cuttlefish Roll

Spicy Mayo Crabmeat, Cucumber, Avocado

Black Dragon Roll

Shrimp Tempura, Grilled Eel, Avocado, Eel Sauce

Spider Roll

Deep Fried Soft Shell Crab, Cucumber
Black Flying Fish Roe, Spicy Mayo

Super Crunchy Roll

Tempura Cuttlefish, Tempura Chips
Orange Tobiko, Nitsume Sauce

Cane Bar Special Roll

Spicy Crabmeat, Mango, Cilantro, Ikura
Wrapped in Soy Paper Served on Mustard Sauce & Curry Oil

Dessert

Deep Fried Tempura Coconut Ice Cream
Strawberry-Red Wine Reduction

Japanese Beer

Kirin Ichiban
Asahi Super Dry

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.