

# SUSHI BAR

<b>POKE BOWL</b>		<b>KANI BOWL</b>	<b>16</b>
<b>TUNA OR SALMON</b>	<b>19</b>	CUCUMBER, ROMAINE, CRUNCH, SPICY MAYO	
AVOCADO, ROMAINE, CUCUMBER, CHERRY TOMATO, SPICY KIMCHI SAUCE			
<b>SHISHITO PEPPERS</b>	<b>12</b>	<b>STEAMED EDAMAME</b>	<b>11</b>
SRIRACHA & SWEET CHILI DIPPING SAUCES		SRIRACHA & SWEET CHILI DIPPING SAUCES	

## NIGIRI & SASHIMI

SASHIMI 2 PIECES

<b>TUNA</b>	<b>5</b>	<b>ATLANTIC SALMON</b>	<b>5</b>	<b>YELLOWTAIL</b>	<b>5</b>	<b>IKURA</b>	<b>5</b>
<b>KANI</b>	<b>5</b>	<b>SMOKED SALMON</b>	<b>5</b>	<b>WAGYU</b>	<b>13</b>		

## ROLLS & HAND ROLLS

<b>TUNA</b>	<b>8</b>	<b>YELLOW TAIL</b>	<b>8</b>	<b>ATLANTIC SALMON</b>	<b>7</b>
<b>SPICY TUNA</b>	<b>7</b>	<b>ALASKA</b>	<b>8</b>	<b>SMOKED SALMON</b>	<b>8</b>
<b>CALIFORNIA</b>	<b>7</b>	<b>SPICY KANI</b>	<b>8</b>	<b>SPICY SALMON</b>	<b>8</b>

## VEGETABLE ROLLS

CHOICE OF 3 INGREDIENTS \$6 EACH

CUCUMBER, CARROT, AVOCADO, STRING BEANS, SWEET POTATO,  
MUSHROOM, ASPARAGUS & SPINACH

## CHEF'S SPECIAL ROLLS

<b>BAKAR SPECIAL ROLL</b>	<b>18</b>	<b>DRAGON ROLL</b>	<b>18</b>
CHILEAN SEA BASS, CUCUMBER, TUNA & AVOCADO ON TOP, SPICY MISO TERIYAKI SAUCE		SALMON, TUNA, CUCUMBER, AVOCADO ON TOP, TERIYAKI SAUCE	
<b>RAINBOW ROLL</b>	<b>17</b>	<b>FIRE DRAGON ROLL</b>	<b>17</b>
KANI, CUCUMBER INDIDE, TUNA, SALMON, YELLOWTAIL & AVOCADO ON TOP		SPICY TUNA, JALAPEÑO, AVOCADO ON TOP, SPICY MAYO	
<b>KATSU SALMON ROLL</b>	<b>19</b>	<b>MANGO ROLL</b>	<b>17</b>
KANI, AVOCADO, SUN DRIED TOMATO, PANKO SALMON, TERIYAKI TRUFFLE OIL		SPICY SALMON, MANGO, AVOCADO ON TOP, MANGO SAUCE	
<b>PRIME RIB ROLL</b>	<b>25</b>	<b>SALMON SPIDER ROLL</b>	<b>19</b>
AVOCADO, STRING BEAN, ENOKI MUSHROOM		SALMON TEMPURA, CARROT, CUCUMBER, AVOCADO, FRIED ONIONS, CHIPOTLE TERIYAKI MAYO	

## SOUP

**GRANDMA VIOLET CHICKEN SOUP** 14

BOW TIE PASTA, CARROTS, CELERY, ONIONS,  
CHICKEN BROTH

**TOFU MISO SOUP** 14

POTATOES, CARROTS, TOFU, CHIVES, MUSHROOMS,  
VEGETABLE BROTH

**BEEF RAMEN SOUP** 16

BEEF, HB EGG, SEASONAL VEGETABLES, CHIVES,  
BEEF SOY BROTH

## SALAD

**HEARTS OF PALM SALAD** 17

TOMATOES, CUCUMBERS, ARUGULA,  
SLICED ROASTED ALMONDS, GREEN APPLE,  
CITRUS BASIL OLIVE OIL DRESSING

**BAKAR MIXED SALAD** 16

MESCLUN, CHERRY TOMATOES,  
CUCUMBERS, ONIONS, RED RADISH,  
GINGER CARROT DRESSING

**NEW CLASSIC CAESAR SALAD** 17

ROMAINE, CHERRY TOMATOES,  
HB EGG, CROUTONS,  
PICKLED HOT PEPPERS,  
CAESAR DRESSING

**SMOKED DUCK SALAD** 19

MIXED BABY GREENS, STRING BEANS,  
CHIVES, DATES,  
SESAME CITRUS SOY DRESSING

## COLD APPETIZERS

**BAKAR SIGNATURE BEEF JERKY** 24

FRESH ARUGULA

**PRIME FILLET CARPACCIO** 21

RED ONIONS, PINK PEPPERCORN, CITRUS SALT,  
JALAPEÑO AIOLI, TRUFFLE OIL

**CRISPY RICE  
SPICY TUNA OR SPICY SALMON** 19

SWEET JALAPEÑO AIOLI SAUCE

**TUNA OR SALMON TARTARE** 21

TORTILLA CHIPS, BLACK TRUFFLE

**YELLOW TAIL CARPACCIO** 18

JALAPEÑO, CITRUS GINGER PONZU

**MINI TUNA PIZZA** 18

CITRUS SALT, TRUFFLE OIL, CILANTRO,  
JALAPEÑO AIOLI SAUCE

**CHARCUTERIE BOARD** 31

BRESAOLA, DRIED SALAMI, PROSCIUTTO & PEPPERONI  
SERVED WITH CORNICHONS, BLACK OLIVES,  
& WHOLE GRAIN MUSTARD  
GARLIC & HERB BAGUETTE TOAST

## HOT APPETIZERS

**BEEF & LAMB MERGUEZ SAUSAGES** 19  
RED POTATO SALAD, MUSTARD AIOLI

**12 HOUR SAKE BRAISED  
PRIME SHORT RIBS** 29  
MASHED POTATO, MUSHROOM SOY GRAVY

**GRILLED WAGYU RIBS** 31  
ASIAN BBQ SAUCE, SPICY KIMCHI

**WAGYU BEEF BROWN RICE** 22  
CARROT, ONION, GOBO ROOT

**SIGNATURE WAGYU BEEF PIZZA** 31  
SPICY AMERICAN KOBE BEEF,  
VEGAN MOZZARELLA CHEESE,  
HOUSEMADE ROMA TOMATO SAUCE

**CRISPY SEARED SWEET BREADS** 29  
ARUGULA, GARLIC, TOMATO, ONION,  
BALSAMIC SAUCE

**YUZU MARINATED BLACK COD** 27  
STRING BEANS, ROMAINE LETTUCE

**BUFFALO CHICKEN** 19  
SWEET & SPICY AIOLI & GUACAMOLE

**SWEET ROASTED EGGPLANT** 14  
ROMAINE LETTUCE, YUZU-MISO GLAZE

**PRIME BEEF SLIDERS** 21  
PLUM TOMATO, PICKLES,  
SWEET SPICY AIOLI SAUCE

## ENTREES

**SHABU SHABU** 36  
THINLY SLICED BEEF IS SUBMERGED IN A  
SHALLOW PAN OF HOT BROTH CALLED  
DASHI & "SWISHED" BACK AND FORTH  
SEVERAL TIMES.  
SERVED WITH PONZU & SESAME DIPPING SAUCE

**BAKAR PRIME BEEF &  
BLACK TRUFFLE BURGER** 28  
LETTUCE, TOMATOES, ONIONS, PICKLES,  
THOUSAND ISLAND DRESSING

**FREE RANGE ORGANIC  
CURRY CHICKEN** 32  
SAUTEED TOMATOES, POTATOES &  
ONIONS, BOW TIE PASTA

**ROASTED BREAST OF DUCK** 45  
BOK CHOY, SHITAKE MUSHROOMS,  
ONIONS, PUMPKIN,  
GARLIC ORANGE SAUCE

**MILANESE STYLE VEAL CHOP** 74  
ZUCCHINI, TOMATOES,  
BROCCOLI, SHITAKE MUSHROOMS,  
RED WINE VINEGAR OLIVE SAUCE

**GRILLED LAMB CHOPS** 71  
MUSTARD MASHED POTATOES,  
BABY EGGPLANT, RED PEPPERS,  
PINK PEPPERCORN SAUCE

**CURED CHILEAN SEA BASS** 44  
CARROTS, ZUCCHINI,  
SPICY NAPA CABBAGE,  
YUZU-MISO SAUCE

**PEPPER BLACKED TUNA** 43  
VEGETABLE RICE, STRING BEANS,  
RED & YELLOW PEPPERS,  
GARLIC ONION SESAME SOY

**ATLANTIC SALMON FILLET** 37  
WILD MUSHROOMS, BROCCOLI, RICE,  
GINGER BALSAMIC

**LINGUINI BOLOGNESE** 26  
BEEF, ONION,  
HOUSEMADE ROMA TOMATO SAUCE

# FROM THE GRILL

ALL CUTS ARE USDA PRIME &  
AGED FOR 31 DAYS IN BAKAR'S DRY AGING ROOM.

ALL CUTS ARE SERVED WITH  
AN OVEN-ROASTED  
TOMATO

SERVED WITH RED WINE SHALLOT SAUCE  
& GARLIC CITRUS SOY SAUCE

<b>CHATEAUBRIAND</b>	<b>10OZ</b>	<b>44</b>
<b>PEPPER CRUSTED FILET</b>	<b>10OZ</b>	<b>46</b>
<b>CENTER CUT RIB EYE</b>	<b>14OZ</b>	<b>62</b>
<b>BAKAR SURPRISE RESERVE</b>	<b>10OZ</b>	<b>66</b>
<b>HANGER STEAK</b> GARLIC & HERB	<b>12OZ</b>	<b>41</b>
<b>COWBOY STEAK</b>	<b>21OZ</b>	<b>72</b>

## SIDES

10

**FRENCH FRIES**

**ROASTED ARTICHOKE**

**YUKON GOLD MASHED POTATOES**

**SAUTÉED GARLIC STRING BEANS**

**TRUFFLED ROASTED POTATOES**

**SAUTÉED ONIONS & MUSHROOMS**

**STEAMED VEGETABLES**

**GRILLED VEGETABLES**

ASK THE MASHGIACH ABOUT OUR SELECTION OF SBD PRODUCTS.

AN 18% GRATUITY WILL BE ADDED TO ALL TABLES UP TO 5 GUESTS.  
A 20% GRATUITY WILL BE ADDED TO ALL TABLES OF 6 AND MORE.

