

# SUSHI BAR

**POKE BOWL** 19  
**TUNA OR SALMON**  
FRESHLY CUBED FISH IN A LIVELY SPICY  
KIMCHI SAUCE WITH AVOCADO, ROMAINE,  
CUCUMBER & TOMATO OVER WARM RICE

**KANI BOWL** 17  
CRISP CUCUMBER & ROMAINE  
TOPPED WITH CREAMY SPICY CHOPPED KANI  
AND CRUNCHY TEMPURA FLAKES

## NIGIRI & SASHIMI

SASHIMI 2 PIECES

<b>TUNA</b>	<b>6</b>	<b>ATLANTIC SALMON</b>	<b>6</b>	<b>YELLOWTAIL</b>	<b>6</b>	<b>IKURA</b>	<b>6</b>
<b>KANI</b>	<b>6</b>	<b>SMOKED SALMON</b>	<b>6</b>	<b>WAGYU</b>	<b>14</b>		

## ROLLS & HAND ROLLS

<b>TUNA</b>	<b>13</b>	<b>YELLOWTAIL</b>	<b>13</b>	<b>ATLANTIC SALMON</b>	<b>13</b>
<b>SPICY TUNA</b>	<b>13</b>	<b>ALASKA</b>	<b>13</b>	<b>SMOKED SALMON</b>	<b>13</b>
<b>CALIFORNIA</b>	<b>13</b>	<b>SPICY KANI</b>	<b>13</b>	<b>SPICY SALMON</b>	<b>13</b>

## VEGETABLE ROLLS

**CHOICE OF 3 INGREDIENTS \$11 EACH**

CUCUMBER, CARROT, AVOCADO, STRING BEANS,  
SWEET POTATO, MUSHROOM OR ASPARAGUS

## CHEF'S SPECIAL ROLLS

**BAKAR SPECIAL ROLL** 18  
WARM CHILEAN SEA BASS & CUCUMBER WITH  
TUNA & AVOCADO ON TOP,  
SPICY MISO TERIYAKI SAUCE

**RAINBOW ROLL** 19  
KANI & CUCUMBER INSIDE  
TUNA, SALMON, YELLOWTAIL &  
AVOCADO ON TOP

**KATSU SALMON ROLL** 18  
KANI, AVOCADO, SUN DRIED TOMATO,  
PANKO SALMON, TERIYAKI TRUFFLE OIL

**PRIME RIB ROLL** 24  
AVOCADO, STRING BEAN, ENOKI MUSHROOM

**DRAGON ROLL** 19  
FRESH SALMON, TUNA & CUCUMBER INSIDE  
AVOCADO ON TOP, TERIYAKI SAUCE

**FIRE DRAGON ROLL** 18  
SPICY TUNA & JALAPEÑO INSIDE  
AVOCADO ON TOP, SPICY MAYO

**MANGO ROLL** 18  
SPICY SALMON & MANGO INSIDE  
AVOCADO ON TOP, MANGO SAUCE

**SALMON SPIDER ROLL** 18  
SALMON TEMPURA, CARROT, CUCUMBER,  
AVOCADO & CRISPY ONIONS  
CHIPOTLE TERIYAKI MAYO

## SOUP

**GRANDMA VIOLET'S CHICKEN SOUP** 14

SPRING VEGETABLES , PASTA & SHREDDED CHICKEN  
SLOW SIMMERED IN AN AROMATIC BROTH

**PORCINI MUSHROOM SOUP** 15

SMOOTH WILD MUSHROOM PUREE FINISHED WITH  
A TOUCH OF TRUFFLE OIL & HERBED CROUTONS

**BEEF RAMEN** 18

SLOW BRAISED KOBE BEEF, HB EGG, SEASONAL VEGETABLES  
& CHIVES IN A RICH BEEF MARROW SOY BROTH

## SALAD

**BEET "RAVIOLI" SALAD** 16

SLICED PICKLED BEETS, VEGAN CASHEW CHEESE,  
WITH SPRING MIX SALAD &  
ROASTED YELLOW PEPPER VINAIGRETTE

**BAKAR MIXED SALAD** 14

MESCLUN GREENS, CHERRY TOMATOES, FRESH  
CUCUMBERS, SLICED ONIONS & TOPPED WITH A TANGY  
GINGER CARROT DRESSING

**CLASSIC CAESAR SALAD** 14

CRISP ROMAINE HEARTS, CHERRY TOMATOES,  
HB EGG & WITH A CREAMY HOMEMADE CAESAR  
DRESSING & GARLIC CROUTONS  
**ADD CHICKEN** 11

**WARM DUCK SALAD** 23

DUCK CONFIT CROQUETTE,  
MESCLUN GREENS, CHERRY TOMATOES,  
CUCUMBER, SHREDDED CARROTS & BEETS WITH A  
REDUCED FIG DRESSING

## COLD APPETIZERS

**BAKAR SIGNATURE BEEF JERKY** 32  
SMOKEY TENDER CUTS OF SEASONED DRIED BEEF

**PRIME FILLET CARPACCIO** 27  
THIN SLICES OF DIJON & HERB CRUSTED FILLET  
WITH AN AVOCADO SALAD &  
REDUCED HERB BALSAMIC VINAIGRETTE

**CRISPY RICE** 21  
**SPICY TUNA OR SPICY SALMON**  
CREAMY SPICY FISH OVER CRISPY RICE SQUARES,  
SWEET JALAPEÑO AIOLI SAUCE

**TUNA OR SALMON TARTARE** 25  
HAND CHOPPED AND LACED WITH CITRUS JUICES,  
SERVED WITH HOUSEMADE TORTILLA CHIPS

**RAINBOW CARPACCIO** 21  
FRESHLY SLICED WHITE FISH, TUNA & SALMON  
WITH DICED JALAPEÑO  
IN A BATH OF CITRUS GINGER & PONZU SAUCE

**CHARCUTERIE BOARD** 36  
A SELECTION OF HOUSE CURED & DRIED MEATS  
BRESAOLA, DRIED SALAMI, PROSCIUTTO & PEPPERONI  
SERVED WITH CORNICHONS, BLACK OLIVES,  
WHOLE GRAIN MUSTARD WITH  
GARLIC & HERB TOASTED BAGUETTE

## HOT APPETIZERS

### **CRISPY BEEF TONGUE** 27

SLICED TENDER BREADED TONGUE WITH A ROASTED YELLOW PEPPER SAUCE, BALSAMIC REDUCTION & MICRO GREENS

### **BEEF & LAMB MERGUEZ SAUSAGE** 25

JUICY HOUSEMADE SAUSAGES OVER MEDITERRANEAN COUSCOUS WITH ROASTED PEPPERS & GARLIC AIOLI

### **12 HOUR SAKE BRAISED** 41

#### **PRIME SHORT RIBS**

DECADENT SLOW COOKED BEEF OVER MASHED POTATO WITH A SAVORY MUSHROOM GRAVY

### **GRILLED WAGYU RIBS** 34

SLICES OF MARBLED MARINATED BEEF WITH SPICY KIMCHI & ASIAN BBQ SAUCE

### **WAGYU BEEF BROWN RICE** 21

STEAMED TERIYAKI RICE & SELECTED FRESH VEGETABLE

### **SIGNATURE WAGYU BEEF PIZZA** 32

FLAKEY HOUSEMADE DOUGH TOPPED WITH ROMA TOMATO SAUCE, VEGAN MOZZARELLA CHEESE, CRISPÍ CARAMELISED SHALLOTS & TENDER SLICES OF AMERICAN WAGYU BEEF

### **SMOKED WAGYU SHELL ROAST** 38

SLICED TENDER WAGYU BEEF WITH A GRILLED ROMAINE SALAD AND SWEET POTATO PUREE

### **CRISPY SWEET BREADS** 36

CRISP & SILKY SWEETBREAD MEDALLONS WITH GARLIC TOMATOES, ONION, MICRO GREENS & BALSAMIC SAUCE

### **BAKAR CIGAR** 21

CRISPY ROLLS STUFFED WITH BRAISED SHORT RIBS WITH HOUSEMADE GUACAMOLE & SPICY BBQ SAUCE

### **BUFFALO CHICKEN** 23

SWEET & SPICY CHICKEN BITES OVER COOL HOUSEMADE GUACAMOLE

### **DRY AGED BEEF SLIDERS** 22

BITE-SIZED MINI BURGERS WITH PLUM TOMATO, PICKLES & CHIPOTLE AIOLI

### **CRISPY CHICKEN DRUMMETTES** 21

SWEET CHILLI, HOUSE SPICY BBQ SAUCE & SWEET POTATO PUREE

## ENTREES

### **BAKAR SIGNATURE** 36

#### **BLACK TRUFFLE BURGER**

OUR BIG & JUICY BEEF BURGER TOPPED WITH CRISPY PASTRAMI AND CLASSIC GARNISH: LETTUCE, TOMATOES, ONIONS, PICKLES, HOUSEMADE POTATO CHIPS & THOUSAND ISLAND DRESSING  
**ADD AN EGG 4**

### **BABY BACK RIBS** 32

SMOKEY BBQ GLAZED BEEF RIBS WITH TRUFFLED MASH & HIME MADE POTATO CHIPS

### **HERB CRUSTED** 31

#### **FREE RANGE CHICKEN**

FRENCH CUT HALF CHICKEN WITH ROASTED POTATOES, SAUTÉED VEGETABLES & ROSEMARY JUS

### **CHICKEN PAILLARD** 28

THINLY POUNDED GRILLED CHICKEN BREAST WITH FIELD GREENS, MASHED POTATOES HOUSEMADE GUACAMOLE, PICO DE GALLO & ROSEMARY JUS

### **ROASTED BREAST OF DUCK** 39

RICH, SEASONED SLICED DUCK WITH SHITAKE MUSHROOMS, ONIONS, PUMPKIN & PIQUANT GARLIC-ORANGE SAUCE

### **LAMB RIBLETS** 44

BONE-IN BABY LAMB GLAZED WITH A SMOKEY POMEGRANATE BBQ SAUCE & SERVED WITH A HOT CHICKPEA BOWL

### **CHILEAN SEA BASS** 41

FLAKEY & SUCCULENT SEARED WHITE FISH WITH SAUTÉED ENOKI MUSHROOMS, ROASTED POTATOES, ROASTED SEASONAL VEGETABLES & SAFFRON AIOLI

### **BLACKENED AHÍ TUNA** 38

SPICE DUSTED SUSHI GRADE TUNA WITH BLACK RICE, STRING BEANS, & CRISPY RICE NOODLES FINISHED WITH AN ORANGE MISO SAUCE

### **SCOTTISH SALMON** 38

PAN ROASTED WHOLE FILLET WITH WILD MUSHROOMS, BROCCOLI FLORETS, HERB ROASTED POTATOES, CRISPY CAPERS & EDAMAME CREAM 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,  
CRISPY ONIONS, & OUR HOUSE SAUCES  
RED WINE SHALLOT, BEARNAISE & PEPPERCORN

<b>CHATEAUBRIAND</b>	<b>10oz</b>	<b>49</b>
<b>PEPPER CRUSTED FILET</b>	<b>10oz</b>	<b>52</b>
<b>CENTER CUT RIB EYE</b>	<b>14oz</b>	<b>61</b>
<b>BAKAR SURPRISE RESERVE</b>	<b>10oz</b>	<b>69</b>
<b>COWBOY STEAK</b>	<b>21oz</b>	<b>72</b>
<b>HANGER STEAK</b> GARLIC & HERB	<b>12oz</b>	<b>49</b>
<b>WAGYU SPLIT FILET</b>	<b>11oz</b>	<b>69</b>
<b>VEAL CHOP</b>	<b>10oz</b>	<b>59</b>

## SIDES

<b>SEA SALT FRENCH FRIES</b>	<b>10</b>
<b>VEGETABLES</b> STEAMED OR HERB GRILLED	<b>10</b>
<b>TRUFFLED POTATO PUREE</b>	<b>11</b>
<b>GARLIC ROASTED STRING BEANS</b>	<b>11</b>
<b>SAUTÉED ONIONS &amp; MUSHROOMS</b>	<b>11</b>
<b>TRUFFLED HERB ROASTED POTATOES</b>	<b>11</b>
<b>EDAMAME</b>	<b>13</b>
<b>CAJUN TEMPURA SHISHITO PEPPERS</b>	<b>15</b>
<b>ROASTED ARTICHOKEs</b>	<b>13</b>

**EXECUTIVE CHEF JESUS VILLAFAN**

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.