

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

TUNA	6	ATLANTIC SALMON	6	YELLOWTAIL	6	IKURA	6
KANI	6	SMOKED SALMON	6	WAGYU	14		

ROLLS & HAND ROLLS

TUNA	13	YELLOWTAIL	13	ATLANTIC SALMON	13
SPICY TUNA	13	ALASKA	13	SMOKED SALMON	13
CALIFORNIA	13	SPICY KANI	13	SPICY SALMON	13

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 12

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

BEEF RAMEN 16

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

SALAD

BEEF "RAVIOLI" SALAD 14

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

BAKAR MIXED SALAD 12

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, SHAVED CARROTS & BEETS WITH A
REDUCED FIG DRESSING

COLD APPETIZERS

BAKAR SIGNATURE BEEF JERKY 32

SMOKEY TENDER CUTS OF SEASONED DRIED BEEF

PRIME FILLET CARPACCIO 22

THIN SLICES OF DIJON & HERB CRUSTED FILLET
WITH AN AVOCADO SALAD &
HERB BALSAMIC VINAIGRETTE

CRISPY RICE 18

SPICY TUNA OR SPICY SALMON
CREAMY SPICY FISH OVER CRISPY RICE BITES,
SWEET JALAPEÑO AIOLI SAUCE

TUNA OR SALMON TARTARE 22

HAND CUBED, CITRUS DRIZZLE, WITH
HOUSEMADE TORTILLA CHIPS

RAINBOW CARPACCIO 21

FRESH SLICED WHITE FISH, TUNA & SALMON
WITH DICED JALAPEÑO, PLACED OVER
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** 23
SLICED TENDER BREADED TONGUE WITH A ROASTED
YELLOW PEPPER SAUCE, BALSAMIC REDUCTION & MICRO
GREENS
- BEEF & LAMB MERGUEZ SAUSAGE** 19
JUICY HOUSEMADE SAUSAGES OVER MEDITERRANEAN
COUSCOUS WITH ROASTED PEPPERS & GARLIC AIOLI
- 12 HOUR SAKE BRAISED
PRIME SHORT RIBS** 36
DECADENT SLOW COOKED BEEF OVER
MASHED POTATO WITH A SAVORY MUSHROOM GRAVY

SIGNATURE WAYGU BEEF

- GRILLED WAGYU RIBS** 34
SLICES OF MARBLED MARINATED BEEF WITH
SPICY KIMCHI & ASIAN BBQ SAUCE
- WAGYU BEEF FLATBREAD** 30
FLAKEY CRUST TOPPED WITH ROMA TOMATO SAUCE,
VEGAN MOZZARELLA CHEESE, CARAMELIZED
SHALLOTS & TENDER SLICES OF 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 AND BALSAMIC JUS
- BAKAR CIGAR** 18
CRISPY ROLLS STUFFED WITH BRAISED SHORT RIBS
WITH HOUSEMADE GUACAMOLE & SPICY BBQ SAUCE
- BUFFALO CHICKEN** 16
SWEET & SPICY CHICKEN BITES
OVER COOL HOUSEMADE GUACAMOLE
- DRY AGED BEEF SLIDERS** 18
BITE-SIZED MINI BURGERS WITH PLUM TOMATO,
PICKLES & CHIPOTLE AIOLI

ENTREES

- BAKAR SIGNATURE
BLACK TRUFFLE BURGER** 29
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** 26
SMOKEY BBQ GLAZED BEEF RIBS WITH TRUFFLED
MASH & HOMEMADE POTATO CHIPS
- HERB CRUSTED
FREE RANGE CHICKEN** 29
FRENCH CUT HALF CHICKEN WITH
ROASTED POTATOES, SAUTÉED VEGETABLES &
ROSEMARY JUS
- ROASTED BREAST OF DUCK** 39
RICH, SEASONED SLICED DUCK WITH
SHITAKE MUSHROOMS, ONIONS, PUMPKIN &
PIQUANT GARLIC-ORANGE SAUCE
- LAMB RIBLETS** 36
BONE-IN BABY LAMB GLAZED WITH A
SMOKEY POMEGRANATE BBQ SAUCE &
SERVED WITH A HOT CHICKPEA BOWL
- PISTACHO CRUSTED BABY LAMB CHOP** 62
SUNCHOKE COUSCOUS AND A SAVORY
BOURDELAISE JUS
- CHILEAN SEA BASS** 40
FLAKEY & SUCCULENT SEARED WHITE FISH WITH
SAUTEED 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** 35
PAN ROASTED WHOLE FILET 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 GARNISHED WITH AN OVEN-ROASTED TOMATO,
ROASTED POTATO WEDGES & FRIED ONIONS OUR HOUSE STEAK SAUCES

FILET MIGNON	10oz	48
HANGER STEAK	11oz	45
GARLIC & HERB		
BAKAR SURPRISE RESERVE	11oz	56
CENTER CUT RIB EYE	14oz	52
COWBOY STEAK	21oz	62
VEAL CHOP	10oz	59
WAGYU SPLIT FILLET	10oz	59
BBQ PLATTER		32

SHISH KEBAB & CHICKEN KEBAB AND BEEF KUFTA KEBAB WITH ISRAELI SALAD

SIDES

SEA SALT FRENCH FRIES	11
VEGETABLES	11
STEAMED OR HERB GRILLED	
TRUFFLED POTATO PUREE	11
GARLIC ROASTED STRING BEANS	11
SAUTÉED ONIONS & MUSHROOMS	11
TRUFFLED HERB ROASTED POTATOES	11
EDAMAME	11
ROASTED ARTICHOKE	11

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 UP