

SUSHI BAR

SEARED TOGARASHI TUNA CARPACCIO 16

Ponzu, Truffle Oil, Red Onions, and Micro Greens

SPICY TUNA OR SALMON TARTAR 17

Creamy Spicy Salmon Served on Crispy Rice Bites with Tobiko

KOREAN POKE BOWL 22

Freshly Cubed Fish in a Lively Sweet & Spicy Chili Pepper Sauce Served with Kani, Avocado, Romaine, Edamame, Cucumber, Tobiko

NIGIRI & SASHIMI

Sashimi 2 Pieces

TUNA 8 | YELLOW TAIL 8 | SMOKED SALMON 8 | SALMON 8 | WAGYU 15

ROLLS AND HAND ROLLS

Cucumber 6

Avocado 6

California 7

Tuna Avocado 8

Yellow Tail Cucumber 8

Spicy Tuna 8

Salmon Avocado 8

Smoked Salmon
Cucumber 8

Spicy Salmon 8

VEGETABLE ROLLS

Choice of 3 Ingredients, 7 Each

Cucumber, Avocado, Mushroom or Asparagus

CHEF'S SPECIAL ROLLS

RAINBOW ROLL 16

California Roll, Topped with Tuna, Salmon, Yellowtail and Avocado

KATSU SALMON ROLL 17

Panko Salmon, Kani, Avocado, Cucumber, Teriyaki Truffle Oil

FUSION ROLL 16

*Salmon, Yellowtail and Avocado Roll
Topped with Tuna*

SALMON PHOENIX ROLL 16

*Salmon, Cucumber Topped with
Avocado, Spicy Tuna, Tempura Flakes,
Teriyaki Sauce & Wasabi Mayo*

BAKAR'S SPECIAL ROLL 17

*Warm Chilean Sea Bass, Cucumber
Topped with Tuna, Avocado & Teriyaki
Sauce*

WAGYU ROLL 24

*Cucumber, Asparagus and Avocado Roll
Topped with Sear Wagyu, Truffle Oil,
Teriyaki & Daikon Sprouts*

SOUPS

VIOLET'S CHICKEN SOUP 13

*Carrots, Onions, Celery, Pasta, Shredded
Chicken Simmered in an Aromatic Broth*

PORCINI MUSHROOM SOUP 14

*Smooth Wild Mushroom Purée Finished with a Touch
of Truffle Oil, Herbed Croutons & Crispy Onions*

BEEF RAMEN SOUP 17

*Slow Braised Beef, Hard-Boiled Egg, Cremini
Mushrooms, String Beans & Cilantro in a Rich Beef
Marrow Soy Broth*

COLD APPETIZERS

EDAMAME 9

Steamed Soybeans Sprinkled with Salt

CLASSIC CAESAR SALAD 11

Crisp Romaine Hearts, Cherry Tomatoes, Kosher Cheese, Garlic Croutons

BAKAR HOUSE SALAD 12

*Mixed Greens, Cucumbers, Cherry Tomatoes, Chickpeas, Red Onions, Red Wine
Oregano Vinaigrette*

SPECIAL SALAD 15

*Mixed Greens, Cucumbers, Roasted Tomatoes, Green Olives, Carrots, Grilled
Asparagus, Pumpkin Seeds, Lemon Beurre Blanc Sauce*

DUCK SALAD 23

*Duck Breasts, Mixed Greens, Cherry Tomatoes, Walnuts, Dried Cranberries, Balsamic
Vinaigrette Sauce*

BEEF FILET MIGNON CARPACCIO 26

*Mixed Greens, Cherry Tomatoes, Red Onions, Avocado, Lemon Dijon Vinaigrette
Served with Herb Crostini*

BAKAR SIGNATURE BEEF JERKY 37

Smokey Tender Cuts of Seasoned Dried Beef

CHARCUTERIE BOARD 36

*Selection of House Cured & Dried Meats Bresaola, Dried Salami, Prosciutto,
Pepperoni Served with Cornichons, Black Olives, Garlic & Herb Toasted Baguette,
Whole Grain Mustard Sauce*

HOT APPETIZERS

BUFFALO CHICKEN 17

Sweet & Spicy Chicken Bites Over House Made Guacamole

BAKAR CIGAR 19

Crispy Rolls Stuffed with BBQ Sauce Braised Short Ribs with House Made Guacamole, Green Sauce & Pickled Red Onion

DRY AGED BEEF SLIDERS 17

Bite-Sized Mini Burgers with Plum Tomato, Pickles

BEEF & LAMB MERGUEZ SAUSAGES 22

Juicy House Made Sausages Over Saffron Couscous, Roasted Pepper & Onions

BEEF TONGUE 30

Grilled Tongue with grilled mushroom and Asparagus

LAMB RIBLETS (5 BONES) 35

SWEET BREADS 38

Pan Seared Sweet Bread Medallions with Sautéed Lemon Artichoke & Peas

SIGNATURE WAGYU BEEF GRILLED SHORT RIBS (5 PIECES) 40

Slices of Marbled Marinated Beef with Grilled Vegetables

BONELESS SHORT RIBS (4 PIECES) 48

Served with Gnocchi, Grilled Asparagus, Roasted Tomatoes Drizzled with Red Wine BBQ Demi Garnished with Crispy Sweet Potato

ENTRÉES

MARINATED CHICKEN BURGER (10 OZ) 23

Lettuce, Tomatoes, Onions, Prime Sauce

BAKAR SIGNATURE BLACK TRUFFLE BURGER (10 OZ) 29

*Juicy Beef Burger Topped with Crispy Pastrami & Classic Garnish
Lettuce, Tomatoes, Onions, Pickles, French Fries, Thousand Island Dressing*

HERB CRUSTED FREE RANGE CHICKEN 33

French Cut Half Chicken with Paprika Roasted Potatoes, Served with Mushroom, Asparagus, Cherry Tomatoes Chicken Demi Glaze Sauce

BABY BACK RIBS 35

Smokey BBQ Glazed Beef Ribs with Truffle Mashed Potatoes, Crispy Onions, Pickled Red Onions

SCOTTISH SALMON 30

*Pan Roasted Whole Filet with Truffle Potato Purée, Broccoli Florets & Crispy Capers
Served with Lemon Pea Cream Sauce*

CHILEAN SEA BASS 35

Flakey Succulent Seared White Fish with Sautéed Cremini Mushrooms & String Beans

DUCK BREAST 44

Served with Roasted Red Potatoes and Sautéed Mushrooms & String beans

SEARED LAMB CHOPS (4 PIECES) 60

Served with Mashed Potatoes, Sautéed String Beans, Pickled Red Onions

FROM THE GRILL

Served with Assorted Grilled Vegetables & Your Choice of Mashed Potatoes, Fries or Salad

FILET MIGNON	11 OZ	52
BAKAR'S RESERVE CUT	11 OZ	58
PRIME FILET SPLIT	11 OZ	42
HANGER STEAK	11 OZ	48
PRIME RIBEYE	14 OZ	56
VEAL CHOPS	14 OZ	58
LAMB CHOPS-4 PIECES	11 OZ	60
COWBOY STEAK	22 OZ	68

EXTRA SIDES

Sea Salt French Fries 9

Vegetables – Steamed or Herb Grilled 9

Truffle Potato Puree 9

Sautéed Onions & Mushrooms 9

Truffle Herb Roasted Potatoes 9

DESSERTS

MOLTEN CHOCOLATE CAKE 13

CARROT CAKE 13

APPLE TART 13

CHOCOLATE BROWNIE 13

ASK THE MASHGIACH ABOUT OUR SELECTION OF SBD PRODUCTS

18% Gratuity Will Be Added to All Tables Of 6 Guests & Up

20% Gratuity Will Be Added to All Tables Of 9 & Up