

SUSHI BAR

SEARED TUNA CARPACCIO 18

Red Onions, Cucumbers, Micro Greens & Truffle Oil-Ponzu Sauce

SPICY TUNA OR SALMON TARTAR SCOOPES 18

Creamy Spicy Tuna or Salmon Served on Crispy Rice Bites Topped with Tobiko

BAKAR CEVICHE 19

24 Hours Cured in Lemon Fresh Water Assorted Fish & Yuzu Avocado Cucumber Salad

NIGIRI & SASHIMI

Sashimi 2 Pieces

TUNA 8 | YELLOW TAIL 8 | SMOKED SALMON 6 | SALMON 8 | WAGYU 16

ROLLS AND HAND ROLLS

Cucumber 6	Avocado 7	California 8
Tuna Avocado 9	Yellow Tail Cucumber 9	Spicy Tuna 9
Salmon Avocado 9	Smoked Salmon Cucumber 8	Spicy Salmon 9

VEGETABLE ROLL 14

*String Beans, Cucumber, Avocado, Carrots & Asparagus
(Choice of Black or White Rice)*

CHEF'S SPECIAL ROLLS

RAINBOW ROLL 19

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

FUSION ROLL 21

*Tuna & Salmon, Yellowtail and Avocado,
Wrapped in Cucumber*

BAKAR'S SPECIAL ROLL 23

*Warm Chilean Sea Bass, Cucumber,
Torched Salmon, Avocado & Reduction
of Teriyaki Sauce*

TROPICAL ROLL 21

*Spicy Crab, Avocado, Cucumber Wrapped
with Mango & Mango Reduction Sauce*

SALMON PHOENIX ROLL 23

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

WAGYU ROLL 28

*Cucumber, Asparagus and Avocado
Topped with Seared Wagyu, Truffle Oil &
Daikon Sprouts*

SOUPS

CHICKEN SOUP 18

*Fresh Seasonal Vegetables, Shredded Chicken
Simmered in an Aromatic Broth*

MUSHROOM SOUP 16

*Smooth Mushroom Purée Finished with a Touch of Truffle Oil,
Herbed Croutons*

BEEF RAMEN SOUP 26

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

COLD APPETIZERS

EDAMAME OR SHISHITO PEPPERS 9

Steamed or Deep Fried & Sprinkled with Sea Salt

CLASSIC CAESAR SALAD 16

Romaine Hearts, Cherry Tomatoes, Hard-Boiled Egg, Garlic Croutons & Homemade Cesar Dressing

BAKAR HOUSE SALAD 18

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

SEASONAL SALAD 19

*Mixed Greens, Cucumbers, Roasted Tomatoes, Green Olives, Carrots, Grilled Asparagus, Pumpkin Seeds
& Lemon Honey Dressing*

DUCK SALAD 33

*Duck Legs, Mixed Greens, Cherry Tomatoes, Walnuts, Dried Cranberries, Roasted Carrots & Reduced
Balsamic Red Wine Vinaigrette*

36 DAY'S AGED BEEF FILET MIGNON CARPACCIO 36

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

BAKAR SIGNATURE BEEF JERKY 57

Smokey Tender Cuts of Seasoned Dried Beef; Plain, Spicy & Teriyaki Flavors

CHARCUTERIE BOARD 57

*Selection of Homemade Cured & Dried Meats Bresaola, Dried Salami's, Prosciutto, Basturma &
Pepperoni Served with Hummus, Cornichons, Black Olives, Garlic & Herb Toasted Baguette, and Whole
Grain Mustard Sauce*

HOT APPETIZERS

BUFFALO CHICKEN 25

Sweet & Spicy Chicken Bites Over House Made Guacamole

DRY AGED BEEF SLIDERS 27

Sized Mini Burger Bites Served with Plum Tomato, Pickles & Thousand Island Dressing

24 HOURS BRASED CHIPOTLE & BBQ PULLED BEEF TACOS (3 PIECES) 31

Served in Crunchy Tortilla with Pico de Gallo, House Made Guacamole & Salsa Verde

SHORT RIBS CIGAR OR BAKAR DRY MEAT CIGAR 25

Crispy Rolls Stuffed with BBQ Sauce Braised Short Ribs or Cured Meat with House Made Guacamole

BEEF & LAMB MERGUEZ SAUSAGES 28

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

BEEF TONGUE 39

Grilled Tongue, Portobello Mushrooms, Asparagus and Cherry Tomatoes & Oregano Vinaigrette Reduction

BABY RIBS BEEF BBQ 47

Lamb Ribs served over Mashed Potatoes & Whole Grain Truffle Sauce

SIGNATURE WAGYU BEEF GRILLED SHORT RIBS (5 PIECES) 49

Slices of Marbled Marinated Beef

SWEET BREADS 49

Pan Seared Sweet Bread Medallions with Sautéed Lemon Artichoke & Peas

BONELESS SHORT RIBS (4 PIECES) 52

Tender Meat Cubes Served with mashed potato, Grilled Asparagus, Roasted Tomatoes Drizzled with Red Wine BBQ Demi sauce

ENTRÉES

BAKAR'S BBQ SMOKED BEEF DINO RIB 59

Served with Crispy Onions, Mashed potato & Homemade BBQ Glaze

SIGNATURE BLACK TRUFFLE BURGER (10 OZ) 39

Juicy Burger Topped with Crispy Pastrami & Black Truffle Paste with Classic Garnish Lettuce, Tomatoes, Onions, Pickles and Chips & Thousand Island Dressing

DUCK BREAST 56

Served with Roasted Red Potatoes, Carrots, Broccoli & Special Bakar Sauce

HERB CRUSTED FREE RANGE CHICKEN 39

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

WHOLE BRANZINO 39

Seasonal Sautéed Vegetables, Roasted Truffle Potatoes & Garlic Pepper Reduced Lime Sauce

SCOTTISH SALMON 39

Pan Roasted Filet with Couscous, Vegetables & Lemon Garlic Sauce

CHILEAN SEA BASS 45

Flakey Succulent Seared White Fish, sauteed vegetables, Mashed potato & lemon garlic sauce

FROM THE GRILL

Served with sauteed or steamed vegetable & Roasted or mashed Potatoes

Choice of Peppercorn Sauce or Red Wine Shallot Sauce

(All Cuts are USDA Prime, Aged for 36 Days)

VEAL CHOPS BREADER	13 OZ	66
FILET MIGNON	11 OZ	65
CENTER CUT RIB-EYE	14 OZ	76
BAKAR'S SURPRISE	11 OZ	74
COWBOY STEAK	24 OZ	87
HANGER STEAK	11 OZ	64
FILLET SPLIT	11 OZ	53
BABY LAMB CHOPS	4 PIECES	85

EXTRA SIDES

Truffle parsley Fries 12

Truffle Mashed potato 12

Grilled Garlic Herb Portobello Mushrooms 12

Vegetables – Steamed or Herb Grilled 12

Steamed string Bean 12

Steamed Asparagus 12

Steamed broccoli 12

DESSERTS

FRENCH NAPOLEON 17

CHOCOLATE LAVA 17

APPLE STRIPPED 17

TIRAMISU 17

TRIPLE CHOCOLATE 17

PISTACHIO CHOCOLATE TART 17

ASK THE MASHGIACH ABOUT OUR SELECTION OF SBD PRODUCTS