

SUSHI BAR

SEARED TUNA CARPACCIO 18

Red Onions, Cucumbers, 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

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

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*

SOUPS

CHICKEN SOUP 20

*White Meat, fresh Seasonal Vegetables, Shredded Chicken
Simmered in an Aromatic Broth*

MUSHROOM SOUP 19

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

BEEF RAMEN SOUP 28

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

COLD APPETIZERS

STEAMED EDAMAME 13

Sprinkled with Sea Salt

CLASSIC CAESAR SALAD 18

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

BAKAR HOUSE SALAD 20

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

SEASONAL SALAD 20

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

DUCK SALAD 36

*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
toasted bread*

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 27

Sweet & Spicy Chicken Bites Over House Made Guacamole

CHICKEN LOLLIPOP 21

Deep fried served with Orange Honey sauce

DRY AGED BEEF SLIDERS 30

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

24 HOURS BRAISED CHIPOTLE &BBQ PULLED BEEF TACOS (3 PCS) 36

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 29

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

BEEF TONGUE 47

Grilled Tongue, Portobello Mushrooms, Asparagus and Cherry Tomatoes & sweet red wine reduction

BABY RIBS BEEF BBQ (4 PCS) 47

Baby beef Ribs served over Mashed Potatoes & BBQ sauce

SIGNATURE WAGYU BEEF GRILLED SHORT RIBS (5 PIECES) 50

Slices of Marbled Marinated teriyaki Beef

SWEET BREADS 50

Pan Seared Sweet Bread Medallions with Sautéed Lemon Artichoke & Peas

BONELESS SHORT RIBS (4 PCS) 56

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

LAMB RIBLETS (4 PCS) 54

Lamb Ribs served over mashed potato & whole grain ruffle sauce

LAMB MEATBALL (5PCS) 25

Marinated lamb with fresh parsley, onion, pepper served with chimichurri sauce

ENTRÉES

BAKAR'S BBQ SMOKED BEEF DINO RIB 70

Served with Crispy Onions, Mashed potato & Homemade BBQ Glaze

SIGNATURE BLACK TRUFFLE BURGER (10 OZ) 43

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

DUCK BREAST 60

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

HERB CRUSTED FREE RANGE CHICKEN 44

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 42

Pan Seared Filet with Mashed potato, Vegetables & Lemon Garlic Sauce

CHILEAN SEA BASS 50

Pan Seared Fillet, sauteed vegetables, Mashed potato & lemon garlic sauce

FROM THE GRILL

*Served with sauteed or steamed vegetable & Roasted or mashed Potatoes
Peppercorn Sauce & Red Wine Shallot Sauce
(All Cuts are USDA Prime, Aged for 36 Days)*

VEAL CHOPS BREADER	13 OZ	72
FILET MIGNON	11 OZ	70
CENTER CUT RIB-EYE	16 OZ	82
BAKAR'S SURPRISE	11 OZ	78
COWBOY STEAK	26 OZ	94
HANGER STEAK	11 OZ	70
FILLET SPLIT	11 OZ	60
BABY LAMB CHOPS	4 PIECES	90

EXTRA SIDES

Truffle parsley Fries 13
Truffle Mashed potato 13
Grilled Garlic Herb Portobello Mushrooms 13
Vegetables – Steamed or Herb Grilled 13
Steamed string Bean 13
Steamed Asparagus 13
Steamed broccoli 13

DESSERTS

FRENCH NAPOLEON 17

TIRAMISU 17

TRIPLE CHOCOLATE 17

ASK THE MASHGIACH ABOUT OUR SELECTION OF SBD PRODUCTS