



BARU

\$56 | Dinner

FIRST COURSE

Choice of one-

Seaweed Salad

Mushroom, Sesame, Chili

Brussel Sprouts

Sweet Chili Vinaigrette, Baru Seasoning

Hamachi Jalapeno

Classic, Yellowtail, Ponzu, Serrano, Cilantro

SECOND COURSE

Choice of one-

Yasai Roll

Yuzu Rice, Sweet Potato, Asparagus, Avocado

Truffle Crunch

Shrimp, Tempura, Cream Cheese, Truffle Mayo, Unagi Sauce

Gravlax Roll

Gravlax, Cream Cheese, Cucumber

THIRD COURSE

Choice of one-

Veggie Curry

Potatoes, Edamame, Carrots, Scallions, Japanese Curry,
Over Sticky Rice

Wagyu Tataki

Ginger-Soy Tomatoes, Beech Mushroom, Pickled Fresno, Cilantro

Miso Roasted Scallops

Sweet Sake Glaze, Bok Choy, Pickled Fresno, Sesame Seeds

DRINK SPECIAL

The Elephant in the Room

Maker's Mark, See the Elephant, Aperol, Lemon Juice



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