



BARU

\$56 | Dinner

First Course

Choice of one

Wagyu Tataki

Wagyu, Soy Pickled Tomatoes, Beech Mushroom, Pickled Fresno, Cilantro

Tokyo Wedge

Iceberg Lettuce, Tricolor Carrots, Soy Pickled Tomatoes, Cucumber, Miso Ginger Dressing

Crispy Rice Spicy Tuna

Spicy Tuna Tartare, Smoked Soy, Seared Rice, Serrano

Second Course

Choice of one

Chef's Nigiri Flight

Composed Salmon - Olive Oil, Red Kosho, Crispy Shallot

Composed Escolar - Torched Spicy Mayo, Unagi Sauce, Tobiko

Composed Avocado - Avocado, Green Yuzu, Nori Wrap

Truffle Crunch Roll

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

Yellowtail Yuzu Roll

Yuzu Rice, Hamachi, Avocado, Sesame Seeds

Third Course

Choice of one

Vegetable Curry

Potatoes, Carrots, Edamame, Mushroom, Scallion, Japanese Curry, Sticky Rice

Baru Shrimp Fried Rice

Sticky Rice, Ginger, Garlic, Scallion, Soy, Egg, Sriracha

Chicken Katsu

Golden Panko Chicken, Sticky Rice, Cucumber & Carrot Salad, Sesame, Ginger Dressing, Unagi Mayo

Drink Special

Baru Breeze \$12

Tito's, St. Germain, Lime Juice, Simple Syrup, Pineapple Juice



SCAN ME



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BENEFITTING:

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