

**Small Plates**

<b>Miso Butter Potatoes</b> v	12
Crispy Marble Potatoes, Miso Butter, Scallion	
<b>Edamame</b> v	11
Unagi, Togarashi	
<b>Crispy Rice Spicy Tuna*</b>	19
Spicy Tuna Tartare, Smoked Soy, Seared Rice, Serrano	
<b>Tempura Shrimp</b> GF	17
Large Shrimp, Crispy Tempura Battered, Kosho Tartar Sauce, Spicy Mayo	
<b>Lobster Shots</b> GF	8 ea.
Red Coconut Curry Soup, Lobster	
<b>Umami Corn Ribs</b> v   GF	12
Crispy Corn Ribs, Togarashi Salt Kewpie Mayo	
<b>Wagyu Tataki*</b>	28
Wagyu, Soy Pickled Tomatoes, Beech Mushroom, Pickled Fresno, Cilantro	
<b>Hamachi Jalapeño*</b>	21
Classic, Yellowtail, Ponzu, Serrano, Cilantro	
<b>Japanese Hot Rock</b>	38
Wagyu Beef, Smoked Soy, Yuzu Kosho	
<b>Karaage Chicken</b> GF	14
Crispy Fried, Mango Citrus Salt, Pickled Fresno, Sweet Chili Vinaigrette	
<b>Kaiso Seaweed Salad</b> v	12
Mushroom, Sesame, Chili	

**Sushi Bar**

<b>House Maki Rolls</b>	
<b>Tuna Tuna Tuna*</b>	24
Escolar, Ahi, Spicy Tuna, Tempura Crunch, Cilantro, Cucumber	
<b>Fallen Angel*</b>	24
Spicy Tuna, Asparagus, Torched Escolar, Tobiko, Spicy Mayo & Unagi Sauce	
<b>Yasai</b> v   GF	14
Yuzu Rice, Sweet Potato, Asparagus, Avocado	
<b>Trifecta*</b>	38
Tuna, Hamachi, Escolar, Tobiko, Soy Pearl, Avocado, Soy Wrapped	
<b>Shabu Gold</b>	35
Lobster, Avocado, Spicy Baked Crab, Asparagus	
<b>Lobster &amp; Yellowtail*</b> GF	38
Lobster, Avocado, Asparagus, Yellowtail, Spicy Mayo, Serrano, Micro Cilantro, Tobiko	
<b>King Dynamite*</b> GF	26
Spicy Tuna, Cucumber, Salmon, Tobiko	
<b>Truffle Crunch*</b>	18
Shrimp, Tempura, Cream Cheese, Truffle Mayo, Unagi Sauce	
<b>Rainbow Futomaki*</b>	26
Large Roll, Salmon, Tuna, Shrimp, Escolar, Asparagus, Unagi Inside, Unagi, Spicy Mayo, Tempura Crunch on top.	
<b>Land &amp; Sea*</b> GF	49
Wasabi Cream Cheese, Lobster, Asparagus, Wagyu, Truffle Mayo, Sriracha, Chives	
<b>Rodeo Drive*</b> GF	28
Lump Crab, Avocado, Caviar, Cucumber, Truffle Mayo	
<b>Lobster Hand Roll</b>	15 ea.
Lobster Tail, Brown Butter Ponzu, Chili Crunch	
<b>Scallop Hand Roll</b>	15 ea.
Seared Scallop, Spicy Mayo, Unagi, Ikura, served chilled	

**Composed Nigiri (2pc)**

<b>Gravlax*</b> GF	12
Yuzu Rice, Cured Salmon, Yuzu	
<b>Wagyu*</b>	20
Wagyu Beef, Truffle Shoyu, Garlic, Sriracha, Chive	
<b>Ahi*</b>	12
Tuna, Black Garlic Shoyu, Fresh Wasabi, Chive	
<b>Avocado</b> v   GF	8
Avocado, Green Yuzu, Nori Wrap	
<b>Lobster</b>	15
Chili Crisp, Chive	
<b>Toro</b>	15
Soy Marinated Ikura, Yuzu Juice	
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<b>Classic Nigiri &amp; Sashimi*</b>	
Ahi	11
Escolar	8
Salmon	9
Hamachi	10
Ikura	14
Unagi	8

**Plates**

<b>Vegetable Curry</b> v	24
Potatoes, Carrots, Edamame, Scallion, Japanese Curry over Sticky Rice	
Add Chicken Katsu	9
<b>Baru Fried Rice</b> GF	
Sticky Rice, Ginger, Garlic, Scallion, Soy, Egg, Sriracha	
Tofu (no egg) v	22
Chicken	24
Shrimp	28
Jumbo Lump Crab	34
<b>Seared Scallops</b>	36
Miso Roasted, Sake Glazed, Bok Choy, Pickled Fresno	
<b>Chirashi Don*</b> GF	
Chef's Selections of Sashimi on a Bed of Yuzu & Shiso Seasoned Rice	
Chef's Choice 45 / All Tuna 48	

**Enhancements**

<b>Fresh Japanese Wasabi</b>	10
<b>Soy Flight</b>	10

Ask about our chef paired omakase dinner available at the sushi bar. Reservations required.

**Baru**   
 Stay – Drink – Sushi

\* Ask About Our Weekly Specials: Happy Hour Monday-Friday 4-6PM + Maki & Sake Monday \*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

