

Small Plates

Miso Butter Potatoes ^v	12
Crispy Marble Potatoes, Miso Butter, Scallion	
Edamame ^v	11
Unagi, Togarashi	
Brussel Sprouts ^v	13
Crispy Fried, Sweet Chili Vinaigrette, Baru Seasoning	
Crispy Rice Spicy Tuna*	19
Spicy Tuna Tartare, Smoked Soy, Seared Rice, Serrano	
Tempura Shrimp ^{GF}	17
Large Shrimp, Crispy Tempura Battered, Kosho Tartar Sauce, Spicy Mayo	
Lobster Shots ^{GF}	8 ea.
Red Coconut Curry Soup, Lobster	
Umami Corn Ribs ^{v GF}	12
Crispy Corn Ribs, Togarashi Salt Kewpie Mayo	
Tebasaki Chicken	18
5 Crispy Fried Wings, Sweet Ginger Soy Glaze, served with Yuzu Ranch	
Wagyu Tataki*	28
Wagyu, Soy Pickled Tomatoes, Beech Mushroom, Pickled Fresno, Cilantro	
Hamachi Jalapeño*	21
Classic, Yellowtail, Ponzu, Serrano, Cilantro	
Japanese Hot Rock*	35
Wagyu Beef, Smoked Soy, Yuzu Kosho	
Karaage Chicken ^{GF}	14
Crispy Fried, Mango Cirtus Salt, Pickled Fresno, Sweet Chili Vinaigrette	
Kaiso Seaweed Salad ^v	12
Mushroom, Sesame, Chili	

Sushi Bar

Gravlax*	17
Cured Salmon, Wasabi Cream Cheese, Cucumber, Everything Seasoning	
Tuna Tuna Tuna*	24
Escolar, Ahi, Spicy Tuna, Tempura Crunch, Cilantro, Cucumber	
Tuna Fire Crunch*	19
Spicy Tuna, Avocado, Tempura Crunch Spicy Mayo, Sesame Seeds	
Fallen Angel*	24
Spicy Tuna, Asparagus, Torched Escolar, Tobiko, Spicy Mayo & Unagi Sauce	
Yasai ^{v GF}	14
Yuzu Rice, Sweet Potato, Asparagus, Avocado	
Shabu Gold	35
Lobster, Avocado, Spicy Baked Crab, Asparagus	
Yellowtail Yuzu*	20
Yuzu Rice, Hamachi, Avocado, Sesame Seeds	
Lobster & Yellowtail* ^{GF}	38
Lobster, Avocado, Asparagus, Yellowtail, Spicy Mayo, Serrano, Micro Cilantro, Tobiko	
King Dynamite* ^{GF}	26
Spicy Tuna, Cucumber, Salmon, Spicy Mayo, Tobiko	
Truffle Crunch*	18
Shrimp, Tempura, Cream Cheese, Truffle Mayo, Unagi Sauce	
Rainbow Futomaki*	26
Large Roll, Salmon, Tuna, Shrimp, Escolar, Asparagus, Unagi Inside, Unagi, Spicy Mayo, Tempura Crunch on top.	
Rodeo Drive* ^{GF}	28
Lump Crab, Avocado, Caviar, Cucumber, Truffle Mayo	
Red Tiger*	21
Spicy Tuna, Cucumber Inside, Ahi Tuna, Sesame Seeds, Sriracha Outside	
Lobster Hand Roll	15
Lobster Tail, Brown Butter Ponzu, Chili Crunch	
Scallop Hand Roll	15
Seared Scallop, Spicy Mayo, Unagi, Ikura, served chilled	
Spicy Tuna Hand Roll*	13
Spicy Tuna, Avocado, Cucumber, Radish Greens	
Tempura Shrimp Hand Roll	14
Fried Tempura Shrimp, Avocado, Cream Cheese, Chili Crisp	

Composed Nigiri (2pc)

Gravlax* ^{GF}	12
Yuzu Rice, Cured Salmon, Yuzu	
Wagyu*	20
Wagyu Beef, Truffle Shoyu, Garlic, Sriracha, Chive	
Ahi*	12
Tuna, Black Garlic Shoyu, Fresh Wasabi, Chive	
Salmon*	9
Olive Oil, Red Yuzu, Crispy Shallots	
Mackerel*	10
Yuzu Juice, Grated Ginger, Chives	
Escolar*	9
Torched, Spicy Mayo, Unagi Sauce, Tobiko	
Eel*	10
Torched, Yuzu Rice, Avocado, Sesame Seeds	
Avocado ^{v GF}	8
Avocado, Green Yuzu, Nori Wrap	
Lobster	15
Chili Crisp, Chive	
Toro*	15
Soy Marinated Ikura, Yuzu Juice	

Classic Nigiri & Sashimi*

Ahi	11
Escolar	8
Salmon	9
Hamachi	10
Ikura	14
Unagi	8

Plates

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

Enhancements

Fresh Japanese Wasabi	10
Soy Flight	10

Ask about 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.