

RESTAURANT WEEK



\$78 PER COUPLE (\$39 per additional person)

A FIVE COURSE SELECTED MENU THAT IS DESIGNED TO BE SHARED SO EACH GUEST CAN EXPERIENCE AS MANY FLAVORS AND UNIQUE DISHES AS POSSIBLE. THIS IS AN OPPORTUNITY FOR THE GUESTS TO EXPERIENCE THE BAKU MULTIPLE COURSE SHARRING MENU AT A VERY SPECIAL PRICE.

SMALL PLATES

(CHOOSE ONE PER PERSON)

- PORK DUMPLINGS | green onion, ginger and sesame oil
- CRISPY CALAMARI | ginger
- EDAMAME with sweet chili sauce garlic, green chili and lime
- COAL ROASTED SHISHITO PEPPERS | shaved bonito, sesame chili soy
- SAKE GLAZED CHICKEN WINGS | lime and sancho salt flake
- ROASTED BEET | baby spinach, green apple, honey and ground sesame
- BAKU SALAD | cabbage, spring mix, candied pecans, chives and umeboshi dressing
- RED MISO SOUP | smoked tofu, wild mushroom and wakame

SUSHI SELECTION

(CHOOSE ONE TO BE SHARED PER COUPLE)

- SALMON BELLY NIGIRI | apple wood smoke, maple glaze and yuzu tobiko
- CHIRASHI | assorted fresh sashimi, rice, white asparagus, avocado and sweet chili soy
- BUTTERFISH | shiso pesto, yuzu and white asparagus
- YELLOWTAIL SASHIMI | pickled smoky onion, and truffle oil ponzu
- SPICY GOKUJO TUNA* | blue fin tuna, shichimi pepper, cucumber, yuzu
- YELLOWTAIL* | cucumber, serrano pepper and avocado
- FORBIDDEN | black rice, white asparagus, shiso, yuzu mayo and micro celery

ROBATA ENTREES

(CHOOSE ONE PER PERSON)

- TEMPURA TIGER PRAWNS | yuzu shichimi dressing, tentsuyu
- BABY BACK RIBS | star anise, cinnamon, sweet chili glaze and cashews
- JIODORI CHICKEN BREAST | mugi miso and soy glaze
- WILD KING SALMON | sweet teriyaki glaze and cucumber salad*
- CERTIFIED ANGUS SKIRT STEAK | Freshly Ground Wasabi, Mustard Shiso Sauce*
- TEMPURA DAY BOAT GROUPER BITES | pickled onion and green tea salt

ROBATA VEGETABLES

(CHOOSE ONE PER PERSON)

- SWEET POTATO | honey and cinnamon
- KIMCHI | Napa cabbage and Korean Chili
- ZUCCHINI | sweet soy and sesame seeds

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BABY BELLA MUSHROOMS | garlic soy

BAKU SIGNATURE DESSERT PLATTER

(ONE BOWL PER TABLE ESPECIALLY CRAFTED TO FIT THE NUMBER OF GUESTS AT THE TABLE FEATURING OUR ACCLAIMED SIGNATURE DESSERTS, FRESH FRUITS AND HOUSE MADE ICE CREAMS AND SORBETS)

