



# BAIKU

— SUSHI LOUNGE —

## STARTERS

### EDAMAME 5

sea salt  
add sriracha-mirin dipping sauce +1

### SHISHITO PEPPERS 7

ponzu, sriracha, mirin, garlic butter

### CRISPY CALAMARI 11

flash fried, scallions, wasabi aioli

### TEMPURA ASPARAGUS 9

served with a ginger-soy sauce and wasabi aioli  
add tempura shrimp +4

### CRAB RANGOON 9

sweet and sour chili sauce

### SHIITAKE POTSTICKERS 8

stuffed with napa cabbage, ginger, shiitake mushrooms, Chinese black vinegar sauce

### LETTUCE CUPS

mirin pickle, sriracha aioli, bibb lettuce, green onion  
flash fried gulf shrimp 12  
tofu tempura 9

## CRUDO

### SUZUKI CARPACCIO 17

striped bass carpaccio, shaved asparagus, yuzu tobiko, kaiware, white truffle ponzu

### TUNA POKÉ BOWL 17

tuna dressed in a spicy miso sauce, with cucumber, maui onion, wakame, kimchi furikake, on rice

### HAMACHI TARTARE 16

minced Japanese yellowtail, yuzu toasted garlic soy, wasabi tobiko, quail egg

### TUNA TIRADITO 18

bigeye tuna, tobiko, kaiware sprouts, ponzu, truffled-chive oil, nori furikake

### WAGYU BEEF SLIDERS 12

3 sliders soy-ginger glaze, mirin pickles, onion crisps on mini Hawaiian sweet rolls; side of wasabi aioli and kimchi ketchup

### MISO SOUP 4

scallions, tofu, seaweed

### WAKAME SALAD 6

marinated seaweed, Japanese vegetables, sesame

### IKA SANSAI SALAD 7

smoked calamari salad tossed in sesame dressing with Japanese mountain vegetables

### BAIKU HOUSE SALAD 7

mixed greens, carrots, daikon, snap peas, miso ginger vinaigrette

### NAPA CASHEW SALAD 7

shredded cabbage, carrots, green onion, mandarin orange, cashews, crispy wontons, soy-miso vinaigrette

## FROM THE KITCHEN

### PAD THAI 12

wide rice noodles, shiitake mushrooms, scallions, bean sprouts, cilantro, lime, topped with crushed peanuts

### GRILLED SALMON 24

pineapple sticky rice, snap peas, broccoli, bell peppers, bok choy, orange ginger glaze, crispy shiitake mushrooms, kaiware sprouts

### BAIKU NOODLES 14

fresh ramen noodles, carrots, shiitake mushrooms, baby bok choy, broccoli, bell peppers, sesame hoisin

tofu 2                      char siu pork 3  
chicken 3                  shrimp 4

### PRIME TENDERLOIN 35

8 oz tenderloin with wasabi potatoes, sugar snap peas, pepper-hoisin demi glaze, fresno pepper, lotus chips

## NIGIRI + SASHIMI

NIGIRI 2 pc per order

SASHIMI 5 pc per order

TUNA [Maguro] 8 / 17

SALMON [Sake] 7 / 15

COLD SMOKED SALMON 7 / 15

YELLOWTAIL [Hamachi] 8 / 17

ALBACORE [Bincho] 7 / 15

OCTOPUS [Tako] 7 / 15

MACKEREL [Saba] 6 / 13

CUTTLE FISH [Ika] 6 / 13

SCALLOP [Hotate] 8

EEL [Unagi] 7.50

SHRIMP [Ebi] 5

SWEET SHRIMP [Ama Ebi] 10

TAMAGO 4

STRIPED BASS [Suzuki] 7 / 15

SASHIMI COMBO 12 pc 24

Chef's choice of assorted sashimi

FLYING FISH ROE [Tobiko] 5\*

WASABI TOBIKO 5\*

SMELT ROE [Masago] 5\*

SALMON ROE [Ikura] 7\*

YUZU TOBIKO 5\*

SEA URCHIN [Uni] (MP)\*

\*add quail egg +1.25

## CLASSIC ROLLS

### TEKKA 7

6 pc tuna roll

### UME SHISO 5

6 pc cucumber, plum paste, shiso

### NEGI-HAMA 7

6 pc yellowtail scallion roll

### CALIFORNIA 7

8 pc crab, cucumber, avocado, sesame seeds, masago

### SPICY TUNA 8

8 pc scallions, cucumber, avocado, yama gobo, kaiware sprouts

### SPICY SALMON 8

8 pc masago, scallions, cucumber, kaiware sprouts, yama gobo, tempura crunch, spicy mayo

### PHILLY 7

8 pc cold smoked salmon, cream cheese, avocado, sesame seeds

### VEGETABLE FUTOMAKI 7

6 pc cucumber, avocado, asparagus, yama gobo, oshinko, kampyo, enoki mushrooms, kaiware sprouts

### SALMON AVOCADO 7

6 pc

### SHIITAKE 6

6 pc tempura fried, yama gobo, sweet soy reduction, wasabi mayo

### TEMPURA ASPARAGUS 7

6 pc wasabi mayo

### UNAGI 7

6 pc freshwater eel, cucumber, avocado, sweet soy reduction

### SPICY SCALLOP 8

6 pc cucumber, kaiware sprouts, jalapeño, yama gobo, masago, rayu oil

### SHRIMP TEMPURA 8

6 pc tempura fried shrimp, masago, spicy mayo, cucumber, avocado, sweet soy reduction

### SPIDER 15

10 pc tempura fried soft shell crab, masago, cucumber, avocado, yama gobo, kaiware sprouts, spicy mayo, sweet soy reduction

### RAINBOW 12

8 pc crab, cucumber, avocado, topped with tuna, salmon, hamachi, shrimp, avocado

## SPECIALTY ROLLS

### SERPENT 15

8 pc shrimp tempura, cucumber, topped with eel, avocado, scallions, sweet soy reduction

### CLOVER 12

6 pc yellowtail, avocado, cilantro, jalapeño, wasabi tobiko, wrapped in soy paper

### KAMIKAZE 14

8 pc spicy tuna, asparagus, yama gobo, topped with albacore tuna, ginger garlic ponzu, scallions

### HI ROLLER 14

8 pc salmon, yuzu-garlic crab, asparagus, kaiware sprouts, shiso, truffled-yuzu mayo

### MAGIC MUSHROOM 12

6 pc salmon, snow crab, avocado, enoki mushrooms, yama gobo, with spicy mayo and lightly baked topped with house cured ikura, scallions and sweet soy reduction

### GODZILLA ROLL 14

6 pc snow crab, unagi, smoked salmon, masago, cream cheese, tempura fried

### FISHER-SAN 15

8 pc spicy yuzu-garlic crab, cucumber, avocado, yama gobo, topped with striped bass, jalapeño, spicy mayo, seared with a torch, ponzu, tobiko, scallions

### RED DRAGON 15

8 pc shrimp tempura, cucumber, avocado, topped with spicy tuna, spicy mayo, sweet soy reduction, scallions, tobiko, wasabi mayo

### GREEN DRAGON 12

8 pc cucumber, avocado, enoki mushrooms, yama gobo, topped with avocado, toasted garlic soy, chive oil, scallions, jalapeño, kaiware sprouts