

BAR BAO

DINNER

SNACKS TO SHARE

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| Wonton Nachos 14
Braised Short Rib, Bell Peppers, Onions,
Jalapenos, Mozzarella, Spicy Mayo | *Tuna Nachos 16
Wonton Chips, Fresh Tuna, Avocado,
Cilantro, Tobiko, Poke Sauce, Spicy Mayo |
| Calamari 12
Tossed in Sweet Chili Sauce | Veggie Eggrolls (2 pcs) 6
Served With Sweet Chili Sauce |
| Wings 11
<i>Buffalo Sweet Chili General Tso Japanese Chili Glaze</i> | Crab Rangoon 8
Served With Sweet Chili Sauce |
| Chicken Lettuce Wraps 12
Chicken, Onions, Bell Peppers, Cilantro, Scallions, Peanuts | Edamame 8
Togorachi, Salt, Furikake Seasoning |
| Bulgogi Fries 15
Bulgogi Beef, Kimchi, Mozzarella, Spicy Mayo | Crispy Brussel Sprouts 12
Sweet Chili, Crispy Shallots, Sesame Seeds |

BAO BUNS

1 per order / \$4 each

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| JFC
Fried Chicken, Japanese Chili Glaze, Cucumber | Braised Pork Belly
Cucumber, Hoison Sauce |
| *Shrimp Tempura
Bang Bang Sauce, Red coleslaw | Cauliflower
Hong Kong Sauce, Ranch, Pickle |
| Fried Tofu
Japanese Chili Glaze | Bulgogi Cheesesteak
Kimchi, Mozzarella, Bulgogi |
| Short Rib
Braised Short Rib, Eel Sauce | Hong Kong Chicken
Hong Kong Sauced, Pickle, Ranch |

DIM SUM

- Pork (Fried | Steamed) 7
- Veggie (Fried | Steamed) 7
- Lemon Grass Chicken (Fried | Steamed) 7

FRIED RICE/LO MEIN

- Veggie 12
 - Chicken 14
 - Beef 15
 - Shrimp 16
 - Combo 16
- Add egg for \$2

SALADS

- House Salad 8
Mix Greens, Tomatoes, Cucumbers,
Carrots, Soy Ginger Dressing
 - Japanese Seaweed Salad 13
Boston Lettuce, Cherry Tomatoes
Mixed Greens, Shiro Dashi Vinaigrette
 - Been Sprout Salad 12
Nuk Mam sauce, Mix Greens, Fresh Oranges, Candied Walnuts
- Add protein: Chicken 4 | Shrimp/Beef 6

SIDES

- Baby Bok Choy (GF) 5
- Jasmine Rice (GF) 5
- Fries (GF) 5

DESSERT

- Banana and Nutella Eggroll 7
- Korean Bingsoo (GF) 8
Shaved Ice, Condensed Milk, Fresh Fruit
Chocolate Drizzle
- Waffle Ice Cream 9
Hong Kong Waffle, Seasonal Fresh Fruit, Pocky Sticks

SUSHI

- *California Roll 8
Crab Stick, Avocado, Cucumber, Tobiko
- *Spicy Crunchy Tuna Roll 9
Spicy Tuna, Avocado, Cilantro, Tempura Flakes
- *Spicy Crunchy Salmon Roll 9
Spicy Salmon, Avocado, Cucumber, Tempura Flakes
- *Shrimp Tempura Roll 12
Shrimp Tempura, Cucumber, Spicy Mayo, Scallion
- *Spider Roll 13
Soft Shell Crab, Avocado, Cucumber, Tobiko,
Eel Sauce, Spicy Mayo
- *Poke Roll 12
Tuna, Avocado, Cucumber, Tobiko, Poke Sauce
- *Bar Bao Roll 13
Shrimp Tempura, Cucumber, Tobiko,
Topped with Crab Stick, Seared Mayo, Eel Sauce
- *Tuna (Nigiri | Sashimi) 6
- *Salmon (Nigiri | Sashimi) 6

ENTREES

- Hangover Soup (Lao Pho) (GF) Small 10 Large 13
Short Rib, Rice Noodles, Beef Meatballs, House Condiments
- General Tso Chicken 15
Broccoli, Onions, Jasmine Rice
- Drunken Noodle 15
Beef, Wide Rice Noodles, Bell Peppers,
Onions, Tomatoes, Thai Chili
- Crispy Beef 15
Crispy Egg Noodles Onions, Bell peppers,
Broccoli, Spicy Soy Ginger
- Crispy Chicken Sandwich 14
Asian Slaw, Japanese Chili Glaze, Lettuce
- *Sesame Poke Bowl 15
Sesame Marinated Tuna, Avocados, Seaweed Salad,
Cucumbers, Pickled Carrots, Tobiko,
Togarash, Furikake, Rice

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. | GF - Gluten Free

COCKTAILS

Asian Old Fashioned 12
Toki Japanese whiskey, Chinese Bitters,
Orange Zest

Uzamaki Manhattan 12
Toki Japanese Whiskey,
Plum Wine, 5 Spice Syrup

Lychee Lotus 11
Macchu Pisco, Lychee, Lime

Pen-apple Cream 11
Skyy Pineapple Vodka, Pineapple
Juice, Peach Liqueur,
Coconut Lychee Foam

Mochi Paradise 11
Captain Morgan Coconut,
Pineapple, Ginger Beer, Mochi

Japanese Mule 12
Toki whiskey, Chinese Bitters, Lime,
Homemade Ginger Beer

Star Dragon 11
Apple Brandy, Lime, Pomegranate,
Star Anise

Kama Sutra 10
Coconut Rum, Mango Purée,
Peach Schnapps, Pineapple Juice

88 Temples 12
Toki Japanese Whiskey,
Peach-Tea Syrup, Lemon

Kiwi, Do You Love Me? 11
Macchu Pisco, Kiwi-Mint Syrup, Lime

DRAFTS

XX 6
MEX / 4.7%

Stella Artois 6
Pale Lager / BE / 5.2%

Victory Golden Monkey 9
Belgium Tripel / PA / 9.5%

Kirin Ichiban 7
Lager / JAP / 5%

Bold Rock 7
Cider / NC / 5%

Guinness 7
Stout / IRE / 4.2%

Dog Fish Head 7
SeaQuench Sour / DE / 4.9%

Sam Adams 7
Seasonal / MA / 5.3%

Deschutes 8
Freshly Squeezed IPA / OR / 6.4%

Avery White Rascal 7
Witbier / CO / 5.6%

Stone 8
IPA / CA / 6.9%

ASK YOUR SERVER ABOUT
OUR ROTATING BEER

BOTTLES

Bud Light 5.50
Light Lager / MI / 4.2%

Heineken 6.50
Pale Lager / NL / 5.0%

Tecate 6
Lager / MEX / 4.5%

Budweiser 5.50
Lager / MI / 5%

Michelob Ultra 5.50
Light Lager / MI / 4.2%

Sapporo Tall Boy 10
Lager / JP / 4.9%

White Claw (GF) 7
Hard Seltzer / Cherry, Mango, Lime

BEVERAGES

Orange Juice 4
Hot tea, Coffee, Espresso 4
Double Espresso, Cappuccino 6

SAKE/SOJU

Hakushika Tanuki 8 by the glass
Dry With A Refreshingly Crisp Finish
Junmai / 150 ml

Kikusui Organic 32
*Medium Bodied / Aromas Of Honeysuckle
& Banana / Hints Of Honeydew*
Junmai Ginjo / 300 ml

Kikusui 28
*Light And Comfortably Dry / Aromas Of
Cantaloupe & Banana / Mandarin Orange
Overtones*
Junmai Ginjo / 300 ml

Kikusui Funaguchi 12
*Unpasteurized & Undiluted / Rich &
Full-Bodied With A Clean Finish / Fruity Finish*
Honjozo / 200 ml (can)

Hana-Kohaka 22
Mildly Sweet With A Pleasant Citrus Finish
Plum Sake / 300 ml

Hakushika Snow Beauty 22
*Creamy With A Mild Sweetness / Scents Of
Mildly Steamed Rice*
Nigori / 300 ml

Kikusui Perfect Snow 26
*Unfiltered / Full-Bodied And Mildly Sweet /
Crisp Finish*
Nigori Genshu / 300 ml

Hakkisan 30
Lightly Sweet / Crisp & Refreshing
Sparkling Nigori / 360 ml

Born Gold 75
*Medium Bodied / Elegant Aromas Of
Green Apple & Peach*
Junmai Daiginjo / 720 ml

Apple Chum Churum 13
Soju / 375 ml

Saan 13
Soju / 375 ml

WHITE WINE

Greystone 2017 9/35
Chardonnay / California

13 Celcius 2017 9/35
Sauvignon Blanc / New Zealand

Lunardi 2017 10/40
Pinot Grigio / Italy

Kung Fu 2017 10/40
Riesling / Washington State

RED WINE

Kenwood 2014 10/40
Merlot / California

Dona Paula 2016 10/44
Malbec / Argentina

Greystone 2016 9/35
Cabernet Sauvignon / California

Firesteed 2016 10/44
Pinot Noir / Willamette Valley

ROSE

Chapoutier Belleruche 2017 8/35
Rosé / France