

# BAR BAO

## LUNCH

### SNACKS TO SHARE

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

### BAO BUNS

1 per order / \$4 each

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

### 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*

### BENTO BOXES 15

*each order served with cup of miso soup  
choice of jasmine rice or house salad*

### STEP 1 ENTRÉE

- Beef Broccoli  
General Tso Chicken  
Bao Bun (2 pcs)  
Veggie Lomein  
Sushi Roll (2.50 upcharge)

### STEP 2 SUSHI

- \*California Roll  
\*Spicy Tuna  
Avocado Cucumber

### STEP 3 DIM SUM

*2 pcs per selection*

- Lemon Grass Chicken  
Pork  
Veggie

### DIM SUM

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

### 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

### FRIED RICE/LO MEIN

- Veggie 12  
Chicken 14  
Beef 15  
Shrimp 15  
Combo 16

*Add Egg for \$2*

### SIDES

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

### DESSERT

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

*\*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