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Starters

SOUPS & SALADS

- Miso*..... 4
Traditional Japanese miso soup served with tofu, seaweed & scallions
- Mixed Greens* 7
Mixed greens with homemade ginger dressing
- Seaweed Salad* 8
Traditional Japanese kaiso salad with sesame seeds
- Kani Baba Salad*..... 14
Spicy crab stick mixed with mango, cucumber, tempura crunch, masago & spicy mayo
- * *Spicy Seafood Salad*..... 17
Blend of sashimi-style seafood with seaweed salad, cucumber, masago & chili sauce

Soups & Salads



STARTERS: FROM THE KITCHEN

- Edamame* 7
Steamed soybeans garnished with sea salt
- Shumai*..... 9
Crispy, fried shrimp dumplings served with sesame tempura sauce
- Gyoza*..... 10
Crispy, fried pork dumplings, served with sesame tempura sauce
- Baba Rangoons* 14
Four crispy wontons stuffed with homemade lobster & cream cheese filling, served with sesame mango sauce
- Baked Mussels*..... 15
4 Mussels baked and topped with kabayaki sauce, Japanese mayo, masago & scallions
- Tempura*
Lightly battered & delicately fried, served with homemade tempura or sweet chili sauce
 - Vegetable** 11
 - Chicken & Vegetable**..... 13
 - Shrimp & Vegetable** 15
- Hamachi Kama*..... 19
Double-baked tender yellowtail jaw seasoned & served with our homemade teriyaki sauce

Starters: From the Kitchen

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. Prices are subject to change.

* INDICATES RAW INGREDIENTS.

Starters

STARTERS: FROM THE SUSHI BAR

* Baba's Famous Oyster Shooter..... 7

Fresh local oyster in our yuzu citrus sauce with a dash of Tabasco, black caviar, scallions & a raw quail egg

* Sumo Oysters Supreme

Local oysters on the half-shell with our homemade yuzu citrus sauce, Tabasco, black caviar & scallions

4 pieces 15

6 pieces 22

12 pieces 40

* Poke Chips 15

Chopped wild tuna and avocado, topped with homemade spicy mayo, black caviar, scallions and sesame seeds & served with chips

Sushi Spring Rolls 17

Naruto style spring rolls filled with steamed shrimp, spicy crab stick, mango, & tempura crunch, wrapped in hand-sliced cucumber, topped with masago & homemade honey wasabi miso sauce

* Jalapeño Yellowtail..... 17

Yellowtail sashimi infused with homemade yuzu citrus sauce, topped with jalapeño & black caviar

* Mango Tuna..... 20

Wild bluefin tuna seared & sliced rare, served over avocado with homemade sesame mango salsa

* Sashimi Tartare..... 20

Cubed tuna and salmon with avocado, mango & black caviar in yuzu wasabi sauce

* Tuna Tataki..... 20

Thinly sliced, seared and rare in the center served with shredded daikon, avocado slices & homemade wasabi miso



Starters: From the Sushi Bar

Entrées

ENTRÉES

Signature Fried Rice

Stir fried sushi rice with fresh Asian vegetables & our mirin hondashi sauce

Vegetable 17

Tofu 18

Chicken 19

Steak 20

Shrimp..... 20

Asian Stir Fry

Baba classic stir fried vegetables tossed with Japanese udon noodles

Vegetarian 19

Chicken & Shrimp 24

Teriyaki

Served with steamed rice

Chicken with Tempura Veggies 24

Entrées

Desserts

DESSERTS

Ice Cream 7

Please ask your server for our seasonal flavors

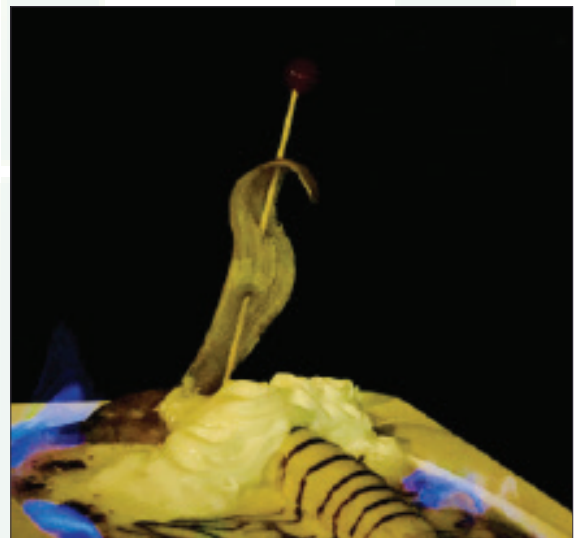
Banana Flambé..... 9

Fresh Banana drizzled with homemade banana butter cream sauce, whipped cream, & chocolate sauce, ignited at your table

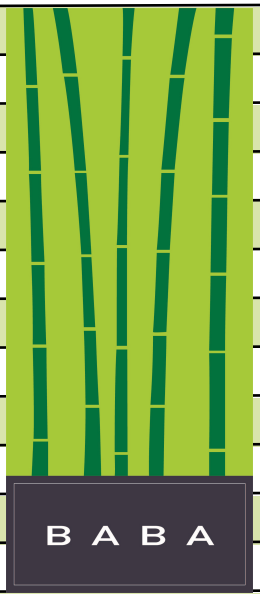
Fresh Baked, Local Dessert..... 10

Please ask your server for available options

Desserts



NIGIRI	SASHIMI	NIGIRI: 2 Pieces per order. SASHIMI: 4 Pieces per order <i>except for Uni, Ikura, & Tobiko.</i>	
10	13	Maguro*	Tuna
8.75	11.75	Sake*	Salmon
8.75	11.75	Hamachi*	Yellowtail
10	13	Unagi	Eel
8.25	11.25	Ebi	Shrimp
9.25	12.25	Hotate*	Scallop
8.25	11.25	Suzuki*	Striped Bass
8.25	11.25	Tobiko*	Flying Fish Roe <i>(with quail egg 2 extra)</i>
9.75	12.75	Ikura*	Salmon Roe <i>(with quail egg 2 extra)</i>
9.25	12.25	Tako	Octopus
8.25	11.25	Kunnei-Sake*	Smoked Salmon
8.25	11.25	Shiro Maguro*	Escolar
M/P	M/P	Uni*	Sea Urchin <i>(with quail egg 2 extra)</i>
M/P	M/P	Kani	Alaskan King Crab



QTY	SET MENU	SELECTION OF THE CHEF'S CHOICE. <i>Extra charge for substitutions.</i>
40	Maki Deluxe	3 rolls; spicy tuna, rainbow & dragon eel
42	Nigiri Deluxe	8 pieces of nigiri & spicy tuna roll
50	Sashimi Deluxe	12 pieces of sashimi & rainbow roll
62	Party for 1	8 pieces of nigiri, 9 pieces of sashimi, spicy tuna roll, California roll
96	Party for 2	12 pieces of nigiri, 12 pieces of sashimi, dragon eel roll, rainbow roll, spicy fish roll
122	Party for 3	16 nigiri, 18 sashimi, shrimp tempura roll, spicy tuna roll, rainbow roll, dragon eel roll

MAKI ROLL	HAND ROLL	NAME	MAKI: A roll sliced into bite size pieces HANDROLL: Cone shape filled ingredients, one piece per order
12	13	Spicy Tuna*	Chopped bluefin tuna, cucumber, spicy mayo, masago & scallion, topped with tuna
11.50	12.50	Spicy Salmon*	Chopped salmon, cucumber, spicy mayo, masago & scallion, topped with salmon
11.50	12.50	Spicy Yellowtail*	Chopped yellowtail, cucumber, spicy mayo, masago & scallion, topped with yellowtail
11.50	12.50	Spicy Scallop*	Chopped Hokkaido scallop, cucumber, spicy mayo, tempura crunch, masago & scallion
9.50	10.50	Crunchy Maki	Crab stick, spicy mayo, tempura crunch, masago & scallion
11	12	Tuna Avocado*	Tuna with avocado
10.50	11.50	Salmon Avocado*	Salmon with avocado
11	12	Unagi Avocado	Unagi with avocado topped with kabayaki sauce
8.50	9.50	California	Crab stick, cucumber & avocado
9.50	10.50	Philly*	Smoked salmon, cucumber & cream cheese
9.50	10.50	Alaskan*	Smoked salmon, cucumber & avocado
10.50	11.50	Shrimp Tempura	Tempura shrimp, cucumber, avocado, mixed greens, masago, Japanese mayo & kabayaki sauce
11	12	Park Ave Maki	Shrimp and asparagus tempura, cream cheese & kabayaki sauce
7	8	Veggie Maki*	Choice of: Cucumber, avocado, sweet potato tempura OR asparagus tempura
13.50	N/A	Spider	Tempura soft shell crab, cucumber, avocado, mixed greens, masago, Japanese mayo & kabayaki sauce
16.50	N/A	Scorpion	Eel, cucumber, topped with steamed shrimp, avocado, masago & kabayaki sauce
15.50	N/A	Caterpillar	Eel, cucumber, topped with avocado, masago & kabayaki sauce
16.50	N/A	Dragon Eel	Tempura shrimp, cucumber, topped with eel, avocado, masago & kabayaki sauce
15.50	N/A	Godzilla*	Spicy tuna, banana, tempura encrusted, topped with spicy mayo, kabayaki sauce, scallions & masago
16.50	N/A	Rainbow*	California roll topped with tuna, salmon, white fish, shrimp, avocado, scallion & masago
16	N/A	Tiger Eye*	Wild tuna, salmon, avocado, tempura encrusted, topped with spicy mayo, kabayaki sauce, scallions & masago
15	N/A	Torch Maki*	Torched spicy tuna roll topped with black caviar & spicy aioli
M/P	N/A	Baba Maki	Spicy Alaskan king crab, cucumber & masago

BUILD YOUR OWN VEGGIE MAKI!
MAKI STARTING AT 7
HANDROLLS STARTING AT 8

1st. vegetable 7, each additional choice as marked.
Add for \$1.50 each, circle choices: avocado, cucumber, mango, mixed greens, scallions, asparagus tempura, sweet potato tempura, cream cheese
Sauces: chili sauce, eel sauce, spicy mayo

**All items with an asterisk will contain one or more raw ingredient. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Also, before placing your order, please inform your server if anyone in your party has a food allergy. All maki rolls contain rice and nori unless otherwise stated.*



BABASUSHI

HOUSE SPECIAL MAKI ROLLS

QTY		
	Angel Maki	20.50
	Lobster tail tempura and sweet potato, topped with crab stick & Japanese mayo	
	Rock & Roll Maki*	17.50
	Shrimp tempura and cucumber topped with spicy tuna & kabayaki sauce	
	Dragon's Breath Maki* 🌶️	18.50
	Spicy scallop roll, topped with toasted Japanese mayo, slices of jalapeño & hot chili sauce	
	Fancy Maki*	15.50
	Smoked salmon, cream cheese, and asparagus tempura, wrapped in soy, topped with avocado & kabayaki sauce	
	Lucky Jade Maki	20.50
	Lobster tail tempura and cucumber, topped with avocado & kabayaki sauce	
	Celtic Maki* 🌶️	17.50
	Shrimp tempura and cucumber, topped with spicy tuna, avocado, hot chili & kabayaki sauce	
	Crown Maki	M/P
	Lobster tempura, spicy Alaskan king crab, avocado, and masago, wrapped in soy	
	King Maki	M/P
	Spicy Alaskan king crab, avocado, and masago, tempura style, topped with kabayaki sauce	
	Lion King Maki*	M/P
	Spicy tuna and tempura crunch, topped with tempura Alaskan king crab & kabayaki sauce	
	Sushi Sandwich*	20.50
	Layered tuna, salmon, sushi rice & nori with wasabi miso sauce	
	Volcano Maki	17.50
	California roll topped with baked chopped Hokkaido scallop, masago, crab stick & spicy mayo with scallion garnish	
	Holiday Maki* 🌶️	19.50
	Spicy tuna, fresh mango, mixed greens, avocado, and cucumber in a rice paper wrap, topped with spicy mayo & hot chili sauce	
	Peacock Maki*	15.50
	Wild tuna, salmon, white fish, asparagus, no rice, tempura encrusted, topped with scallion, masago, kabayaki sauce & spicy mayo	
	Ocean's Heart Maki	M/P
	Spicy Alaskan king crab, asparagus tempura, and steamed shrimp, wrapped in soy, topped with avocado & kabayaki sauce	
	Green Fire Maki* 🌶️	17.50
	Shrimp tempura and cream cheese topped with sliced tuna, seaweed salad, kabayaki & chili sauce	
	Haru Maki	20.50
	Lobster tail tempura, cream cheese, greens, wrapped in sesame soy, topped with spicy crab stick, kabayaki and chili sauce & tempura crunch	

* Contains RAW Ingredients | 🌶️ is spicy

An 18% gratuity will be added for parties of 8 or more.

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