

SOUPS & SALADS

<i>Miso</i>	4
Japanese miso broth served with tofu, seaweed & scallions	
<i>Seafood Tom Yum</i>	7
Spicy tomato, lemongrass, kaffir lime, cilantro broth with onions, tomatoes, bell peppers, shrimp & scallops	
<i>Mixed Greens</i>	7
Mixed greens, cucumbers & cherry tomatoes tossed with homemade ginger dressing	
<i>Seaweed Salad</i>	8
Hiyashi wakame seaweed, sprinkled with sesame seeds, served over cucumbers	
<i>Kani Baba Salad</i>	14
Spicy crab stick mixed with mango, cucumber, tempura crunch, masago & spicy mayo	
<i>*Spicy Seafood Salad</i>	17
Tartare medley of white and bluefin tuna and salmon with cucumber, mango, masago & homemade tangy chili sauce, topped with mixed greens	
<i>Avocado Crab Salad</i>	M/P
Alaskan king crab and sliced of avocado served over mixed greens, topped with homemade honey wasabi miso dressing & sesame seeds, daikon radish	

STARTERS: FROM THE SUSHI BAR

<i>Sushi Spring Roll</i>	17
Hand carved Naruto cucumber rolls filled with steamed shrimp, spicy crab stick, mango, tempura crunch, topped with masago & homemade honey wasabi miso sauce	
<i>*Jalapeño Yellowtail</i>	17
Yellowtail sashimi infused with homemade yuzu citrus sauce, topped with jalapeños & black caviar	
<i>*Mango Tuna</i>	20
Wild bluefin tuna torched and sliced rare, topped with avocado & scratch-made sesame mango sauce	
<i>*Sashimi Tartare</i>	20
Wild tuna, salmon, mango & avocado fresh sliced in a bed of wasabi yuzu	
<i>*Tataki</i>	
Lightly torched, thinly sliced and rare in the center served over shredded daikon & homemade wasabi miso	
Beef	14
Tuna	20

STARTERS: FROM THE KITCHEN

<i>*Baba's Famous Oyster Shooter</i>	7
Fresh local oyster in our yuzu citrus sauce with a dash of Tabasco, black caviar, scallions & a raw quail egg	
Add your favorite liquor for \$3 more	
<i>*Sumo Oysters Supreme</i>	
Fresh 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
<i>Tori Tori</i>	
Two tender skewers marinated & broiled, topped with our homemade teriyaki sauce	
Vegetable Tori	9
Chicken Tori	11
Beef Tori	13
Seafood Tori	15
<i>Salmon, scallops, and shrimp</i>	

<i>Edamame</i>	7
Steamed soybeans garnished with sea salt	
<i>Shumai</i>	9
Deep fried or steamed shrimp dumplings served with sesame tempura sauce	
<i>Gyoza</i>	10
Deep fried or steamed pork dumplings, served with sesame tempura sauce	
<i>Baba Rangoons</i>	14
Crispy wontons stuffed with homemade lobster & cream cheese filling, served with sesame mango sauce	
<i>Hamachi Kama</i>	19
Double-baked tender yellowtail jaw seasoned & smothered in our homemade teriyaki sauce	
<i>Tempura</i>	
Lightly battered & delicately fried, served with scratch made tempura or mango chili sauce	
Vegetable	11
Chicken	13
Calamari	15
Shrimp	15
Lobster	21
<i>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.</i>	
<i>* INDICATES RAW INGREDIENTS.</i>	

<i>Asian Stir Fry</i>	
Baba's signature stir fried vegetables tossed with homemade Japanese udon noodles & our mirin hondashi sauce	
Vegetable	19
Tofu	20
Chicken & Shrimp	24

<i>Grilled Shrimp & Scallops</i>	31
Four large shrimp and scallops, prepared in a lemon, white wine butter sauce & centered with ginger mixed greens, garnished with crispy shredded garlic, served with steamed rice	
<i>Rosemary Grilled Filet Mignon</i>	34
Two 5 oz. bacon wrapped filets towered between a thick-cut roasted potato & grilled tomato, drizzled with our rosemary balsamic reduction on a bed of grilled asparagus, served with steamed rice	
<i>XO Grilled Chilean Sea Bass</i>	M/P
Remarkable grilled sea bass filet accompanied by our rich Baba signature XO sauce on a bed of grilled asparagus, served with steamed rice	

<i>Teriyaki</i>	
Served with Baba's signature stir fried vegetables, homemade teriyaki sauce & steamed rice	
Chicken	24
Sushi-Grade Salmon	30
Steak Ribeye	31
Seafood Trio	34
<i>Lobster tail, scallops, and shrimp</i>	

<i>Signature Fried Rice</i>	
Stir fried sushi rice with fresh Asian vegetables & our mirin hondashi sauce	
Vegetable	17
Tofu	18
Chicken	19
Steak	20
Shrimp	20

<i>Additional Options (For All Entrées)</i>	
*Add Grilled Shrimp Skewer	10
*Add Side of Stir Fried Veggies	7
*Substitute Brown Rice	2

HOT POT: BROTHS

Base:

Beef, Chicken, Pork, Scallion & Ginger

Miso, Tom Yum or Mala can be made vegetarian upon request.

Basic	4
Base plus sesame, cilantro, cardamom, jujube, goji berry & Chinese roots	
Vegetarian.....	4
Water base, vegetable seasoning, tomato, cilantro, cardamom, jujube, goji berry & Chinese roots	
Japanese Miso	5
Base plus miso, fish, seaweed, cilantro, cardamom, jujube, goji berry & Chinese roots	

Black Bone Chicken	6
Base plus black bone chicken, garlic, scallion, ginger, cardamom, jujube, goji berry & Chinese roots	
Tom Yum.....	6
Base plus soy, lemongrass, shallots, chili, lime, garlic, tomato, cilantro, cardamom, jujube, goji berry & Chinese roots	
Kimchee.....	6
Base plus homemade pickled cabbage, cilantro, cardamom, jujube, goji berry & Chinese roots	
Mala.....	8
Base plus chili peppers, Japanese hot oil, soy, garlic, sesame, cilantro, cardamom, jujube, goji berry & Chinese roots	
Satay.....	8
Base plus shrimp, fish, peanut, milk, soy, garlic, chili, shallots, sesame, coconut, cilantro, cardamom, jujube, goji berry & Chinese roots	

SUPREME COMBINATIONS

Party for 2	65
Angus Sirloin, High Choice Lamb, Pork Slices, Chicken Breast, *Seafood Platter , *Mushroom Platter, *Vegetable Platter, *Rice & Noodles	
Deluxe for 2	105
Kobe Beef & Lobster Tails, Snow Crab Claws, High Choice Lamb, Pork & Chicken Slices, Wild Salmon, *Seafood Platter, *Mushroom Platter, *Vegetable Platter, *Rice & Noodles	
Seafood Platter	
Shrimp, Squid, Flounder, Mussels, & Scallops	
Mushroom Platter	
King Trumpet, Wood Ear, Enoki, & Button	
Vegetable Platter	
Corn, Carrots, Tomato, Napa Cabbage, & Bok Choy	
Rice & Noodles	
White, Brown, Vermicelli, Oriental, Udon, Shangdong	

Specially Platters	
1. Kobe Beef.....	40
2. Lobster Seafood	36
4. Angus Ribeye.....	26
5. Surf & Turf.....	25
3. Prime Short Rib	25
6. Supreme Seafood	25
7. Fish & Shrimp	22
8. Beef & Lamb.....	20
9. Angus Sirloin	19
10. High Choice Lamb	19
11. Pork Slices	17
12. Chicken Breast	17
13. Vegetarian	16
All Combinations come with the Vegetable Platter & Rice or Noodles	
Vegetable Platter	
Corn, Carrots, Tomato, Napa Cabbage, & Bok Choy	
Rice & Noodles	
White, Brown, Vermicelli, Oriental, Udon, Shangdong	

MEAT | SEAFOOD | FRESH VEGETABLES

MEAT	Kobe Beef	32
	Angus Ribeye	19
	Prime Short Rib.....	18
	Beef & Lamb	15
	Angus Sirloin.....	13
	High Choice Lamb.....	13
	Pork Slices	10
	Chicken Breast.....	10
	Quail Egg	9
	Meatballs.....	7
SEAFOOD	Snow Crab Legs	33
	Twin Lobster Tails.....	28
	Seafood Platter	15
	Shrimp without Shell.....	11
	Salmon.....	11
	Flounder.....	10
	Scallops	10
	Shrimp with Shell	9
	Mussels.....	9
	Squid.....	8
	Shrimp Dumplings	7

FRESH VEGETABLES	Vegetable Platter	7
	Cauliflower	6
	Snow Peas	6
	Broccoli	6
	Asparagus.....	6
	Bok Choy	6
	Napa Cabbage	6
	Taro.....	6
	Radish Slices	6
	Corn	6
MUSHROOMS	Bean Sprouts	6
	Carrots	5
	Tomato	5
	Seaweed Knot.....	5
	Bell Pepper	5
	Potatoes.....	5
	Onion	5
	Cilantro	5
	Mushroom Platter.....	16
	King Trumpet.....	7
	Enoki.....	7
	Wood Ear	7
	Button	7
	Shiitake	7

TOFU	Tofu Platter.....	12
	Japanese Tofu	8
	Fried Tofu	7
	Tofu Skin	7
	Fresh Tofu	6
RICE & NOODLES	White Rice.....	2
	Brown Rice.....	3
	Sushi Rice.....	3
	Udon	3
	Shangdong.....	3
	Vermicelli	3
	Oriental	3
	Seafood Platter	
	Shrimp, Squid, Flounder, Mussels, & Scallops	
	Vegetable Platter	
	Corn, Carrots, Tomato, Napa Cabbage, & Bok Choy	
	Mushroom Platter	
	King Trumpet, Wood Ear, Enoki, & Button	
	Tofu Platter	
	Fresh, Japanese & Tofu Skin	

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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
M/P		M/P		Ootoro*	Prime Cut Tuna Belly
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
	54		Nigiri & Sashimi		8 pieces of nigiri, 12 pieces of sashimi
	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, tempura crunch, masago & scallion, topped with tuna
11.50		12.50		Spicy Salmon*	Chopped salmon, cucumber, spicy mayo, tempura crunch, masago & scallion, topped with salmon
11.50		12.50		Spicy Yellowtail*	Chopped yellowtail, cucumber, spicy mayo, tempura crunch, 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
10.25		11.25		Salmon Avocado*	Salmon with avocado
11		12		Unagi Avocado	Unagi with avocado topped with kabayaki sauce
8.25		9.25		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
15.50		N/A		Godzilla*	Spicy tuna, banana, tempura encrusted, topped with spicy mayo, kabayaki sauce & 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 & 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

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QTY	HOUSE SPECIAL MAKI ROLLS	
	Angel Maki Lobster tail tempura and sweet potato, topped with crab stick & Japanese mayo	20.50
	Rock & Roll Maki* Shrimp tempura and cucumber topped with spicy tuna & kabayaki sauce	17.50
	Butterfly Maki Lobster tail tempura and cream cheese topped with avocado, steamed shrimp & honey peanut sauce	20.50
	Tataki Maki Beef tataki, cucumber, and avocado, wrapped in soy, topped with wasabi miso	17.50
	Dragon’s Breath Maki* Spicy scallop roll, topped with toasted Japanese mayo, slices of jalapeño & hot chili sauce	18.50
	Fancy Maki* Smoked salmon, cream cheese, and asparagus tempura, wrapped in soy, topped with avocado & kabayaki sauce	15.50
	Lucky Jade Maki Lobster tail tempura and cucumber, topped with avocado & kabayaki sauce	20.50
	Celtic Maki* 🌶️ Shrimp tempura and cucumber, topped with spicy tuna, avocado, hot chili & kabayaki sauces	17.50
	Crown Maki Lobster tempura, spicy Alaskan king crab, avocado, and masago, wrapped in soy	M/P
	King Maki Spicy Alaskan king crab, avocado, and masago, tempura style, topped with kabayaki sauce	M/P
	Lion King Maki* Spicy tuna and tempura crunch, topped with tempura Alaskan king crab & kabayaki sauce	M/P
	Spicy Toro Maki* 🌶️ Chopped ootoro, cucumber, and tempura crunch, wrapped in soy, topped with hot chili sauce & citrus tobiko	19.50
	Sushi Sandwich* Layered tuna, salmon, sushi rice & nori with wasabi miso sauce	20.50
	Wishing Maki Tempura Alaskan king crab, sweet potato tempura, and mixed greens, wrapped in soy, topped with kabayaki sauce	MP
	Volcano Maki California roll topped with baked chopped Hokkaido scallop, masago, crab stick & spicy mayo with scallion garnish	17.50
	Holiday Maki* 🌶️ Spicy tuna, fresh mango, mixed greens, avocado, and cucumber in a rice paper wrap, topped with spicy mayo & hot chili sauce	19.50
	Peacock Maki* Wild tuna, salmon, white fish, asparagus tempura, no rice, tempura encrusted, topped with scallion, masago, kabayaki sauce & spicy mayo	15.50
	Dragonfly Maki* Shrimp tempura and cucumber topped with spicy raw Hokkaido scallop, sweet potato crunch & kabayaki sauce	18.50
	Cucumber Sashimi* Shiro maguro, tuna, salmon, and Alaskan king crab rolled in hand-sliced cucumber wrap, topped mango salsa & black caviar	M/P
	Ocean’s Heart Maki Spicy Alaskan king crab, asparagus tempura, and steamed shrimp, wrapped in soy, topped with avocado & kabayaki sauce	M/P
	Double Toro Maki* Chopped ootoro, scallion, cucumber, tempura crunch, and masago, wrapped in soy, topped with tobikko & wasabi miso sauce	19.50
	Green Fire Maki* 🌶️ Shrimp tempura and cream cheese topped with sliced tuna, seaweed salad, kabayaki & chili sauce	17.50
	Spiderman Maki* Tempura soft shelled crab, enoki mushrooms, seaweed salad, wrapped in soy, topped with kabayaki sauce & sweet potato crunch	16.50
	Burning Blossom Maki 🌶️ Shrimp tempura, spicy crab stick, fresh mango, jalapeño, edible flowers, Japanese ming leaf, avocado, wrapped in rice paper, topped with mango salsa	17.50
	Surf & Turf Maki Shrimp tempura, spicy crab stick, avocado, topped with torched Kobe beef, spicy mayo & kabayaki sauce	19.50
	Naruto Maki Traditional cucumber wrapped roll stuffed with spicy crab stick, avocado, tempura crunch, topped with salmon, tuna & served with a side of wasabi yuzu sauce	19.50

* Contains RAW Ingredients

🌶️ is spicy

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

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