



BABA

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
- *Baba Salad*..... 17
Mixed greens with avocado, topped with fresh salmon sashimi and homemade miso wasabi dressing
- * Spicy Seafood Salad*..... 17
Blend of sashimi-style seafood with seaweed salad, cucumber, masago & chili sauce
- Avocado Crab Salad*..... M/P
Alaskan king crab and slices of avocado served over mixed greens with daikon, carrot, ponzu, seasme seeds & topped with miso wasabi dressing



Avocado Crab Salad



Asian Stir Fry

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
- Tori Tori*
Two tender skewers marinated & broiled, topped with our homemade teriyaki sauce
- Vegetable Tori** 9
- Chicken Tori** 11
- Beef Tori**..... 13
- Seafood Tori**..... 15
- 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

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

** Jalapeño Yellowtail..... 16*

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

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

** 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

** Peppered Ootoro22*

Delicacy tuna lightly seared, encrusted with shichimi pepper, topped with scallions, masago & ponzu sauce

** Tataki*

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

Beef 14

Tuna..... 20

Tataki Trio 26

Salmon, Tuna, & Shiro Maguro



Sumo Oysters Supreme

Entrées

ENTRÉES

Ginger Chicken24

Ginger tempura encrusted chicken with stir fried vegetables and steamed rice

Asian Stir Fry

Baba classic stir fried vegetables tossed with Japanese udon noodles

Vegetarian 19

Chicken & Shrimp 24

Also available as fried rice.

Teriyaki

Served with steamed rice

Chicken with Tempura Veggies 24

Salmon with Grilled Asparagus.... 30

Entrées

Desserts

DESSERTS

All desserts are gluten free.

Ginger Ice Cream 7

Two scoops of ginger ice cream garnished with crystallized ginger

Coconut Ice Cream..... 7

Two scoops of coconut ice cream garnished with toasted coconut

Banana Flambé.....9

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

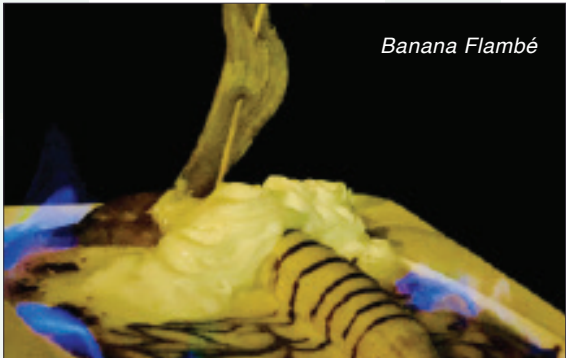
Mocha Chocolate Mousse Cake..... 10

Light chocolate and mocha mousse topped with chocolate ganache, served with whipped cream

Key Lime Cheesecake..... 10

Tropical and tart key lime cheesecake with a coconut crust



Desserts



Banana Flambé

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.

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

**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.*

QTY	HOUSE SPECIAL MAKI ROLLS	
	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
	Butterfly Maki 20.50	Lobster tail tempura and cream cheese topped with avocado, steamed shrimp & honey peanut sauce
	Tataki Maki 17.50	Beef tataki, cucumber, and avocado, wrapped in soy, topped with wasabi miso & 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
	Spicy Toro Maki* 🌶️19.50	Chopped ootoro, cucumber, and tempura crunch, wrapped in soy, topped with hot chili sauce & citrus tobiko
	Sushi Sandwich* 20.50	Layered tuna, salmon, sushi rice & nori with wasabi miso sauce
	Wishing Maki MP	Tempura Alaskan king crab, sweet potato tempura, and mixed greens, wrapped in soy, topped with kabayaki 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
	Dragonfly Maki* 18.50	Shrimp tempura and cucumber topped with spicy raw Hokkaido scallop, sweet potato crunch & kabayaki sauce
	Cucumber Sashimi* M/P	Shiro maguro, tuna, salmon, and Alaskan king crab rolled in hand-sliced cucumber wrap, topped mango salsa & black caviar
	Ocean’s Heart Maki M/P	Spicy Alaskan king crab, asparagus tempura, and steamed shrimp, wrapped in soy, topped with avocado & kabayaki sauce
	Double Toro Maki* 19.50	Chopped ootoro, scallion, cucumber, tempura crunch, and masago, wrapped in soy, topped with tobiko & wasabi miso 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
	Spiderman Maki 16.50	Tempura soft shelled crab, enoki mushrooms, seaweed salad, wrapped in soy, topped with kabayaki sauce & sweet potato crunch

* Contains RAW Ingredients

🌶️ is spicy

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

****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.*