

Salads

**House Salad** .....**Small 7, Large 12**  
Fresh lettuce and mixed greens topped with tomatoes, cucumbers, and onions; choice of dressing

**Caesar Salad** .....**14**  
Fresh romaine tossed with creamy Caesar dressing, croutons, and parmesan cheese

*\*Add Grilled Chicken, 8 | Steak Tips, 13 | Shrimp, 13 | Salmon, 15*  
*Choice of Dressing: Italian, Caesar, Balsamic, Blue Cheese, Ranch, or Honey Mustard*

Appetizers

**Mozzarella Sticks** .....**10**  
6 pieces, deep fried, served with homemade marinara

**Buffalo Chicken Tenders** .....**14**  
Hand-breaded chicken tossed with homemade buffalo sauce, served with bleu cheese dressing

**Fried Garlic Shrimp** .....**18**  
Shrimp pan-fried in olive oil with a dash of chili & sliced garlic, served with pita

Pasta Dishes

**Chicken Cavatappi** .....**22**  
Fresh chicken, sautéed with tomatoes and spinach, tossed with parmesan cheese, cream, and cavatappi pasta

**Chicken Parmesan** .....**24**  
Tender meat, breaded with Italian breadcrumbs, fried and topped with marinara and mozzarella, served over imported linguine

**Shrimp Scampi** .....**25**  
Sautéed with roasted grape tomatoes, garlic, and butter, tossed with white wine and linguine

From the Sea

**Fish & Chips**.....**20**  
Fresh haddock prepared fried with lemon butter and a light cracker topping, served with French fries, and homemade coleslaw

**Herb Encrusted Haddock** .....**24**  
Dipped in seasoned panko crumbs, pan-seared until golden brown, finished with lemon caper aioli, served with mashed potatoes and vegetables

House Favorites

**Marinated Beef Tips** .....**30**  
Beef tips in a homemade marinade, chargrilled to perfection, served with mashed potatoes and vegetables

**Surf & Turf** .....**40**  
5 oz filet mignon and grilled shrimp skewer, served with mashed potatoes and grilled asparagus

Comfort Foods

**Classic Burger Deluxe and French Fries**.....**17**  
8 oz handmade burger, chargrilled and topped with bacon, American cheese, lettuce, and tomato

**Macaroni & Cheese** .....**17**  
Baked macaroni with a blend of cheese, honey ham, peas, sweet cream, and breadcrumbs

**Buffalo Macaroni & Cheese** .....**19**  
Baked macaroni with a blend of cheese and breaded chicken, tossed in homemade buffalo sauce

Pizzas

	10 INCH	16 INCH
<b>Cheese</b> .....	<b>12</b>	<b>16</b>

*Add toppings below to create your own pizza!*

<b>Vegetarian</b> .....	<b>15</b>	<b>19</b>
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*Mushrooms, Onions, Peppers, Garlic, Broccoli, and Black Olives*

<b>House Special</b> .....	<b>18</b>	<b>22</b>
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*Pepperoni, Sausage, Mushrooms, Onions, and Peppers*

<b>Meat Lover’s</b> .....	<b>19</b>	<b>23</b>
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*Pepperoni, Sausage, Hamburger, and Bacon*

**Meat Toppings: add \$3 | Vegetable Toppings: add \$2**  
**Extra Cheese: add \$2**

**Toppings: Broccoli, Feta, Garlic, Mushroom, Olive, Spinach, Onion, Pepper, Pineapple, Tomatoes**

**Meat Toppings: Bacon, Chicken and Buffalo Chicken, Ham, Hamburger, Pepperoni, Sausage**

Desserts

**Ice Cream**.....**7**  
Ask your server for our seasonal selections

**Banana Flambé**.....**9**  
Fresh banana drizzled with homemade banana butter cream sauce, whipped cream, & chocolate sauce, ignited at your table

**Homemade Crème Brûlée** .....**9**  
Carmelized to perfection

**Chocolate Torte**.....**10**  
Decadent flourless cake

**Passion Fruit Cheesecake** .....**10**  
Tropical with a coconut crust



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

STARTERS  
FROM THE KITCHEN

STARTERS  
FROM THE SUSHI BAR

ENTRÉES

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

\* Peppered Ootoro.....22  
Delicacy tuna lightly seared, encrusted  
with shichimi pepper, topped with  
scallions, masago & ponzu sauce

Tori Tori  
Two tender skewers marinated  
& broiled, topped with our  
homemade teriyaki sauce

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 ..... 13  
Shrimp..... 15

\* 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

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

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

Beef ..... 14  
Tuna..... 20

Teriyaki  
Served with Baba's signature  
stir fried vegetables, homemade  
teriyaki sauce & steamed rice

Chicken ..... 24  
Sushi-Grade Salmon..... 26  
Steak Ribeye ..... 31

Asian Stir Fry  
Baba classic stir fried vegetables  
tossed with Japanese udon noodles  
Vegetarian ..... 19  
Chicken & Shrimp..... 24

Ginger Chicken.....24  
Ginger tempura encrusted chicken with  
stir fried vegetables and steamed rice

Signature Fried Rice  
Stir fried sushi rice with fresh Asian  
vegetables & our mirin hondashi sauce  
Vegetable ..... 17  
Chicken ..... 19  
Beef ..... 20  
Shrimp..... 20





Starters: From the Kitchen

Starters: From the Sushi Bar

Entrées

NIGIRI		SASHIMI		NIGIRI: 2 Pieces per order. <b>SASHIMI:</b> 4 Pieces per order <i>except for Uni, Ikura, &amp; 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. <b>Add for \$1.50 each, circle choices:</b> avocado, cucumber, mango, mixed greens, scallions, asparagus tempura, sweet potato tempura, cream cheese <b>Sauces:</b> 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	
	<b>Angel Maki</b>	<b>20.50</b>
	Lobster tail tempura and sweet potato, topped with crab stick & Japanese mayo	
	<b>Rock &amp; Roll Maki*</b>	<b>17.50</b>
	Shrimp tempura and cucumber topped with spicy tuna & kabayaki sauce	
	<b>Butterfly Maki</b>	<b>20.50</b>
	Lobster tail tempura and cream cheese topped with avocado, steamed shrimp & honey peanut sauce	
	<b>Tataki Maki</b>	<b>17.50</b>
	Beef tataki, cucumber, and avocado, wrapped in soy, topped with wasabi miso & kabayaki sauce.	
	<b>Dragon’s Breath Maki*</b> 🌶️	<b>18.50</b>
	Spicy scallop roll, topped with toasted Japanese mayo, slices of jalapeño & hot chili sauce	
	<b>Fancy Maki*</b>	<b>15.50</b>
	Smoked salmon, cream cheese, and asparagus tempura, wrapped in soy, topped with avocado & kabayaki sauce	
	<b>Lucky Jade Maki</b>	<b>20.50</b>
	Lobster tail tempura and cucumber, topped with avocado & kabayaki sauce	
	<b>Celtic Maki*</b> 🌶️	<b>17.50</b>
	Shrimp tempura and cucumber, topped with spicy tuna, avocado, hot chili & kabayaki sauce	
	<b>Crown Maki</b>	<b>M/P</b>
	Lobster tempura, spicy Alaskan king crab, avocado, and masago, wrapped in soy	
	<b>King Maki</b>	<b>M/P</b>
	Spicy Alaskan king crab, avocado, and masago, tempura style, topped with kabayaki sauce	
	<b>Lion King Maki*</b>	<b>M/P</b>
	Spicy tuna and tempura crunch, topped with tempura Alaskan king crab & kabayaki sauce	
	<b>Spicy Toro Maki*</b> 🌶️	<b>19.50</b>
	Chopped ootoro, cucumber, and tempura crunch, wrapped in soy, topped with hot chili sauce & citrus tobiko	
	<b>Sushi Sandwich*</b>	<b>20.50</b>
	Layered tuna, salmon, sushi rice & nori with wasabi miso sauce	
	<b>Wishing Maki</b>	<b>MP</b>
	Tempura Alaskan king crab, sweet potato tempura, and mixed greens, wrapped in soy, topped with kabayaki sauce	
	<b>Volcano Maki</b>	<b>17.50</b>
	California roll topped with baked chopped Hokkaido scallop, masago, crab stick & spicy mayo with scallion garnish	
	<b>Holiday Maki*</b> 🌶️	<b>19.50</b>
	Spicy tuna, fresh mango, mixed greens, avocado, and cucumber in a rice paper wrap, topped with spicy mayo & hot chili sauce	
	<b>Peacock Maki*</b>	<b>15.50</b>
	Wild tuna, salmon, white fish, asparagus, no rice, tempura encrusted, topped with scallion, masago, kabayaki sauce & spicy mayo	
	<b>Dragonfly Maki*</b>	<b>18.50</b>
	Shrimp tempura and cucumber topped with spicy raw Hokkaido scallop, sweet potato crunch & kabayaki sauce	
	<b>Cucumber Sashimi*</b>	<b>M/P</b>
	Shiro maguro, tuna, salmon, and Alaskan king crab rolled in hand-sliced cucumber wrap, topped mango salsa & black caviar	
	<b>Ocean’s Heart Maki</b>	<b>M/P</b>
	Spicy Alaskan king crab, asparagus tempura, and steamed shrimp, wrapped in soy, topped with avocado & kabayaki sauce	
	<b>Double Toro Maki*</b>	<b>19.50</b>
	Chopped ootoro, scallion, cucumber, tempura crunch, and masago, wrapped in soy, topped with tobiko & wasabi miso sauce	
	<b>Green Fire Maki*</b> 🌶️	<b>17.50</b>
	Shrimp tempura and cream cheese topped with sliced tuna, seaweed salad, kabayaki & chili sauce	
	<b>Haru Maki</b>	<b>20.50</b>
	Lobster tail tempura, cream cheese, greens, wrapped in sesame soy, topped with spicy crab stick, kabayaki and chili sauce & tempura crunch	
	<b>Spiderman Maki</b>	<b>16.50</b>
	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.

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