

bâoli

Signatures

japanese a5 wagyu beef (2oz min)	35/oz
spicy rock shrimp spicy aioli, lime zest	22
toro & caviar* fatty tuna, sterling caviar	58
tuna watermelon* citrus marinated, truffle sauce	28
crispy salmon maki* daikon, shrimp, avocado	22
whole roasted branzino green curry sauce, amarin jam	70
sushi sampler* chefs assorted selection of daily catch	140
32oz tomahawk wasabi chimichurri	250



Small Plates

edamame hummus 🍴 🌱 sancho pepper, micro mint	14
asparagus tempura horseradish cream sauce	16
pork belly steamed buns, pickled cucumber	18
crispy rice* choice of: tuna, scallions, pineapple salmon, yuzu kosho	21
tuna tart* truffle essence, micro cilantro	28

Maki Rolls

spicy tuna* cucumber, avocado	22
hamachi jalapeño* serrano, wasabi aioli	25
salmon avocado* radish sprouts, asparagus	19
negi toro* smoky shoyu, shiso	38
wagyu aburi* tempura shishito, truffle soy	55

Salads

baby kale 🌱 yama gobo, roasted pine nuts, lime vinaigrette,	17
avocado salad thai basil aioli, punjabi masala	17

Crudos

hamachi tartare* taro root shell, avocado	23
ora king salmon tataki* serrano lime, shiso	25
yellow tail* indian black salt, garlic ponzu	28
oysters* 🌱 japanese mignonette	24 48
seafood tower* sterling caviar (add 50)	195

*Eating raw or undercooked fish, shellfish, or meat increases the risk of foodborne illness, especially for those with certain medical conditions. Please inform your server of any food allergies prior to ordering. Consuming raw oysters poses a health risk, particularly if you have chronic liver, stomach, or blood conditions, or immune disorders. You are at a higher risk of serious illness from raw oysters and should consider eating them fully cooked. Consult a physician if you are unsure of your risk, especially if you have certain medical conditions. 20% service charge included. 🌱 - gluten free | 🍴 - vegan

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Satay

miso chicken sesame, barley miso	16
colossal shrimp tandoori sauce, kimchi lime	25
beef satay tamarin spice, spicy soy reduction	35
octopus tom yum glazed, green papaya	34

Large Plates

salmon panang curry, thai basil	35
roasted cauliflower massaman spice, wasabi chimichurri	24
spicy beef sweet & sour sauce, kashmiri spice	60
lamb chops rocoto miso, mint yogurt	48
16oz prime ribeye wasabi chimichurri, sweet chili glazed	115
mushroom kama meshi 🍴 wild mushroom, sansei vegetables	56
bali style maine lobster kaffir butter, thai salad	70
miso black cod lime powder	52

Sashimi & Nigiri (2pc)

salmon*	14
big eye tuna*	16
hamachi*	15
toro tuna*	35

Sides

indian basmati rice plain or coconut	10
charred bok choy crispy garlic, zaatar spice	14
naan bread plain or garlic	6
tahini creamy spinach roasted sesame	15
broccolini garlic chips, wafu sauce	14
brussels sprout itogaki bonito flake, sweet glaze reduction	15

Table-side Experience

STERLING SUPREME CAVIAR

egg a la russe, shallot, capers,
crème fraiche, chives, blini

1oz/150 125gr/550



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