

bâoli

Signatures

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



Small Plates

edamame hummus 14 sancho pepper, micro mint	
pork belly 18 steamed buns, pickled cucumber	
crispy rice 21 choice of: tuna, scallions, pineapple salmon, yuzu kosho	
tuna tart 28 truffle essence, micro cilantro	

Maki Rolls

spicy tuna 22 cucumber, avocado	
hamachi jalapeño 25 serrano, wasabi aioli	
salmon avocado 19 radish sprouts, asparagus	
negi toro 38 smoky shoyu, shiso	

Salads

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

Crudos

hamachi tartare 23 taro root shell, avocado	
salmon tataki 25 miso mustard, shiso	
yellow tail 28 indian black salt, garlic ponzu	
oysters 24 48 japanese mignonette	
seafood tower 195 caviar (add 50)	

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 20% service charge included. 🌿 - gluten free | 🌱 - vegan

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Satay

miso chicken	16
sesame, barley miso	
lamb	24
roasted tomato, labneh	
beef tenderloin	35
tamarin spice, spicy soy reduction	
octopus	34
tom yum glazed, green papaya	

Large Plates

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

Sashimi & Nigiri (2pc)

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

Sides

asparagus tempura	16
horseradish cream sauce	
indian basmati rice	10
plain or coconut	
charred bok choy	14
crispy garlic, zaatar spice	
creamy roasted potatoes	14
mixed herbs	
naan bread	6
plain or garlic	
tahini creamed spinach	15
roasted sesame	

*Gratitude for the
life we are living.*