

REFRESHMENT

8

BLACKBERRY FIZZ

blackberry, ginger beer, lime

HOUJICHA AND ANISE ICED MILK TEA

all spice, anise

KOREAN BROWN SUGAR AND SENCHA ICED TEA WITH PASSION FRUIT

passion fruit, green tea, lemon

SWEET PINEAPPLE BARLEY WATER

sprouted barley water, pineapple

LEMONGRASS LIME SODA

lemongrass, lime

TEA

5

ORGANIC MINT

JASMINE BLACK AND GREEN CREAM TEA

HONEY FLAVORED BLACK

HOUJICHA

ORGANIC SENCHA

SMALL BOTTLES

3

COKE

DIET COKE

SPRITE

GINGER-ALE

SPARKLING WATER

5

TO BEGIN

EDAMAME (V) 8
seared olive oil and butter

CLASSIC EDAMAME (V) 6
sea salt

AVOCADO CRAB SALAD 15
avocado, quinoa, fresh lime and fennel

SPICY SASHIMI AND SOBA SALAD 15
seasonal sashimi, soba, gochujang sauce, and golden tobiko

TUNA TATAKI AND ARUGULA 17
seared and peppered bluefin maguro, mango dressing and ponzu

HAMACHI SASHIMI WITH SPICY PONZU 18
hallabong mandarin juice, korean pepper and jalapeno, homemade
gochujang sauce

3 PIECE TIGER 15
flash fried, pine nuts and sweet chili

BEEF CARPACCIO 16
herbed oil, ponzu, thyme and shallot

CRISPY SEAFOOD AND VEGETABLE KUSHIYAKI 18
fresh milk bread panko crusted and skewered

HERB ROASTED BONE MARROW, KIMCHI & BREAD CRUMB 16

WINGS - SMALL 13 / LARGE 24
soy garlic or spicy

CRISPY MILK BREAD CRUSTED PORK RIBS 16
korean miso and soju braised

TORCHED AND THINLY SLICED KOREAN PORK BELLY 14
honey miso gochujang glazed

PLUM GINGER OCTOPUS 18
kimchi, tobiko, pickled daikon, perilla leaf

BARI

UDON 17/20
kimchi or bulgogi

BARI PASTA 26
bulgogi, seared and diced foie gras

BLUE FIN TUNA POKE DON 22

KIMCHI PORK FRIED RICE 20

UNI & IKURA SOBA 24

BARI KAISENDON 25
Uni, King Crab, Ebi, Ikura, and Sashimi on rice

SHIITAKE BIBIMBAP (V) 22
minced and pickled root vegetable, quinoa puffs, and nori rice

UNI BIBIMBAP 28
minced and pickled root vegetable, quinoa puffs, tobiko and nori rice

ENTRÉE

SEA BASS 34
gochujang, oyster mushroom, nori rice

CHICKEN SEAFOOD BRAISED 29
half chicken, tiger shrimp, calamari, little neck clam, and glass noodles
honey-soy braised gochujang and vegetables

UNI RISOTTO 30
arborio rice and farro duet california uni, black tobiko, white truffle oil

GYU KATSU 34
fresh milk bread panko crossbred Wagyu, and cabbage

BRAISED SHORT RIB 34
honey- soy braised Galbi short rib shiitake, carrot, water chestnut

WAGYU STEAK 63
8oz crossbred Wagyu filet, wild mushroom and shishito
2oz. Sautéed Foie Gras supplement 16

SIDES

BARI KIMCHI 6 • BARI NAPA CABBAGE 5 • SPRING MIX 7 • SHISHITO PEPPERS 6
DRIED BABY ANCHOVY 6 • HOUSEMADE PICKLES 5 • MISO SOUP 4
NORI RICE 5 • RICE 3

NIGIRI • SASHIMI

ABURI STYLE ADDITIONAL \$1

CHU TORO M/P
 OH TORO M/P
 BLUE FIN TUNA 7
 KING SALMON 7
 HAMACHI 6
 HIRAME 5.5
 KANPACHI 6
 MEDAI 6.5
 SABA 7
 AJI 6
 SNOW CRAB 6.25
 SCALLOP 7
 UNAGI 7.5
 IKURA 5.25
 TOBIKO 5.5
 TAMAGO 4.25
 WAGYU M/P
 UNI – CA 9

BARI JEWEL BOX

6 BOX 33
 9 BOX 52

OMAKASE

65
 SALAD, SASHIMI WITH PONZU,
 8P NIGIRI, 2P SEASONAL NIGIRI,
 1 TEMAKO

BARI CUT

LAYAYETTE CUT 18

shredded crab, avocado, and salmon topped with baked scallop

TORCHED BULGOGI CUT 16

red and yellow beets, avocado, cucumber, eel sauce, and popcorn shoot

HANA CUT 17

shrimp tempura, avocado, eel, crabmeat, cream cheese with eel sauce

GIANT DRAGON CUT 23

shrimp tempura, avocado, and spicy tuna topped with eel, tobiko

THE BARI CUT 16

shrimp tempura, avocado, cucumber topped with salmon, spicy crab

SPICY TUNA 8

EEL AND AVOCADO 8

SALMON AND AVOCADO 7

VEGETABLE CUT 6

choice of cucumber, avocado or takuan