

Chef-owner Anita Lo
308-310 Bleecker Street
(212) 206-7817
Modern Asian Barbeque
www.barqrestaurant.com

**B
V
R** **Q**

COCKTAILS 11-13

Japanese Pickletini Hendrick's gin, Cucumber ice, Japanese pickles	13.00
Yuzu Cosmo Yuzu, Absolute Citron, Cranberry Juice	12.50
Bubble Tea on the Rocks Green tea, vodka, almond milk	12.50
Cocktail Q Poire Williams, Sake, Elderflower cordial, Pear puree	12.50
Lychee Cocktail with Black Tea Bubbles Rum, Lychees, Black Lychee Tea	12.50
Shiso Julep Shiso, Maker's Mark, Lime Juice	12.00
Passion Fruit Side Car Brandy, Passion fruit, Cointreau	11.00
Filipino Spritz Prosecco, Calamansi, Aperol	11.00
Margaret Lo on the rocks (Anita's sister) Cuervo Tequila, Kaffir lime leaves, chili salted rim	11.00

RAW BAR

Asian Cocktail Sauce
Soy Wasabi
Yuzu Ponzu
Sweet Chili
Gochujang

Shiso
Scallion
Chives
Tarragon
Lemon Verbena
Grated Ginger

SHELLFISH

WEST COAST

Kumamoto 2.50 ea
Hood Canal

EAST COAST

Blue Point 1.50 ea
Wellfleet

Taylor Bay Scallops 3.00 ea
Little neck clams 1.50 ea
Mussels .75 ea
Periwinkles 1.50 half cup
Maine Sweet Shrimp (in season)
Amaebi peel and eat, per 2 oz
Stone Crab Claws

SASHIMI 2-5 ea

Tuna	Suzuki	Japanese Wagyu
Salmon	Spanish Mackerel	Wild Striped Bass
Hamachi	Giant Clam	Sea Scallop
Fluke	American Sturgeon Caviar	Salmon Roe

SEASONAL RAW VEGETABLES

Asparagus Baby Radishes Sea Beans

PLATTERS

Sashimi Chirashi Shellfish on ice

APPETIZERS 8-28

Grilled Head-on Shrimp with Tamarind, Roasted Yellow Pepper , Chili	14/28
Spicy Pork Cheeks with Watermelon/ Asian pear and Shiso Salad	12/24
Lobster with Fresh Rice Noodle Spring Rolls	16
Grilled Tuna Ribs with Yuzu Kosho	15
Spit Roasted Pork Belly with Kimchee, Takuan and Steamed Buns	13
Tea Smoked Salmon with a Quail Tea Egg and Matcha	13
Unagi and Scallion Fritters with a Sweet Soy Dipping Sauce	12
Baby Back Ribs with My Mother's BBQ Sauce	11
Grilled Squid Salad	10
Grilled Eggplant with a Sweet Miso Glaze	9
Asian Green Salad with Ginger Dressing	8

ENTREES 19-29

Grilled Loin of Australian Lamb with Garlic Fried Milk	29
Grilled Shortrib, Seoul Style with Scallion Pancakes	27
Tea Smoked Long Island Duck Breast with Chili and Lemon	26
Fisherman's Stew with Kimchee	25
Stuffed Spareribs with Lemongrass BBQ, Peanut and Thai Basil	23
Tea smoked Chicken with sweet rice	19

SIDES 7

Sticky rice with Chinese Sausage
Brown rice with millet and shiitake
Stir-fried seasonal greens
Scallion pancakes
Steamed bread

DESSERTS 8

Chilled Coconut Soup with Seasonal Fruit and Mint
Warm Sesame Mochi with Dipping Sauce
Warm Walnut Soup with Malted Rice Crispies
Almond Panna Cotta with Kumquats
Chocolate Peanut Butter Tartelette with Pandanus Ice Cream
Green Tea Cheesecake
Housemade Ice Creams and Sorbets