

# bâoli

## Signatures

<b>japanese a5 wagyu beef</b> (2oz min)	<b>42/oz</b>
<b>spicy rock shrimp</b> spicy aioli, lime zest	<b>26</b>
<b>toro &amp; caviar*</b> <b>fatty tuna, sterling caviar</b>	<b>70</b>
<b>tuna watermelon*</b> citrus marinated, truffle sauce	<b>34</b>
<b>crispy salmon maki*</b> daikon, shrimp, avocado	<b>26</b>
<b>whole roasted branzino</b> green curry sauce, amarin jam	<b>80</b>
<b>sushi sampler*</b> chefs assorted selection of daily catch	<b>165</b>
<b>32oz tomahawk</b> wasabi chimichurri	<b>300</b>




## Small Plates

<b>edamame hummus</b>   sancho pepper, micro mint	<b>17</b>
<b>asparagus tempura</b> horseradish cream sauce	<b>19</b>
<b>pork belly</b> steamed buns, pickled cucumber	<b>22</b>
<b>crispy rice*</b> choice of: tuna, scallions, pineapple   salmon, yuzu kosho	<b>25</b>
<b>tuna tart*</b> truffle essence, micro cilantro	<b>34</b>

## Maki Rolls



<b>spicy tuna*</b> cucumber, avocado	<b>26</b>
<b>hamachi jalapeño*</b> serrano, wasabi aioli	<b>30</b>
<b>salmon avocado*</b> radish sprouts, asparagus	<b>23</b>
<b>negi toro*</b> smoky shoyu, shiso	<b>46</b>
<b>wagyu aburi*</b> tempura shishito, truffle soy	<b>65</b>

## Salads

<b>baby kale</b>  yama gobo, roasted pine nuts, lime vinaigrette,	<b>20</b>
<b>avocado salad</b> thai basil aioli, punjabi masala	<b>20</b>

## Crudos

<b>hamachi tartare*</b> taro root shell, avocado	<b>28</b>
<b>ora king salmon tataki*</b> serrano lime, shiso	<b>30</b>
<b>yellow tail*</b> indian black salt, garlic ponzu	<b>34</b>
<b>oysters*</b>  japanese mignonette	<b>29   58</b>
<b>seafood tower*</b> sterling caviar (add 50)	<b>235</b>


\*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

<b>miso chicken</b> sesame, barley miso	<b>19</b>
<b>colossal shrimp</b> tandoori sauce, kimchi lime	<b>30</b>
<b>beef satay</b> tamarin spice, spicy soy reduction	<b>42</b>
<b>octopus</b> tom yum glazed, green papaya	<b>39</b>

## Large Plates

<b>salmon</b> panang curry, thai basil	<b>42</b>
<b>roasted cauliflower</b> massaman spice, wasabi chimichurri	<b>29</b>
<b>spicy beef</b> sweet & sour sauce, kashmiri spice	<b>70</b>
<b>lamb chops</b> rocoto miso, mint yogurt	<b>58</b>
<b>16oz prime ribeye</b> wasabi chimichurri, sweet chili glazed	<b>135</b>
<b>mushroom kama meshi</b>  wild mushroom, sansei vegetables	<b>67</b>
<b>bali style maine lobster</b> kaffir butter, thai salad	<b>84</b>
<b>miso black cod</b> lime powder	<b>62</b>

## Sashimi & Nigiri (2pc)

<b>salmon*</b>	<b>17</b>
<b>big eye tuna*</b>	<b>19</b>
<b>hamachi*</b>	<b>18</b>
<b>toro tuna*</b>	<b>42</b>

## Sides

<b>indian basmati rice</b> plain or coconut	<b>12</b>
<b>charred bok choy</b> crispy garlic, zaatar spice	<b>17</b>
<b>naan bread</b> plain or garlic	<b>7</b>
<b>tahini creamy spinach</b> roasted sesame	<b>18</b>
<b>broccolini</b> garlic chips, wafu sauce	<b>17</b>
<b>brussels sprout</b> itogaki bonito flake, sweet glaze reduction	<b>17</b>

## Table-side Experience



### STERLING SUPREME CAVIAR

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

1oz/150 125gr/550



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life we are living.*

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