

# **NOT YOUR SUSHI JOINT**

10.99

10.99

10.99

11.99

9.99

## **SHAREABLES**

ASIAN CHICKEN 🦫 **WAFFLES** 

TENDER FRIED CHICKEN BREAST, TINY SWEET WAFFLES, JALEPEÑO BUTTER, ORANGE HONEY SAUCE AND TOPPED WITH MIKES HOT HONEY

**NOT YOUR TYPICAL** 7.99 **POTSTICKERS** 

DUCK, CREAM CHEESE AND CORN DUMPLING SERVED WITH DIPPING SAUCE

9.99 LOADED SPRING ROLLS 3 SPRING ROLLS LOADED WITH CRAB SALAD, SPICY SAUCE AND MICRO GREENS

YELLOWTAIL GF 6 🚸 12.99 DELICATE YELLOWTAIL TOPPED WITH JALEPEÑO

AND SRIRACHA, SERVED WITH PONZU SAUCE **EDAMAME GF V** 

STEAMED AND SERVED SPICY OR SALTED CHICKEN SALAD GF 9.99

**LETTUCE CUPS** 

BABY ICEBERG LETTUCE CUPS, FILLED WITH CHICKEN SALAD

**KOREAN SHORT RIBS** 

TRADITIONAL KOREAN SHORT RIBS SERVED ON A CAST IRON SIZZLE PLATE WITH RED ONIONS. GARLIC AND A ROASTED JALEPEÑO

CHEESE CURDS

REAL WISCONSIN CHEESE CURDS, LIGHTLY BREADED. **REGULAR OR GARLIC** 

**PORK BUNS** 

8.99 STEAMED BUNS FILLED WITH PORK BELLY, PICKLED VEGGIES AND HOISIN SAUCE WITH RED ONIONS AND SCALLIONS

TUNA STACK 6

SASHIMI TUNA, AVOCADO, MANGO SALSA WITH DIPPING SAUCE TOPPED WITH RED ONIONS AND SERVED WITH WONTON CHIPS

10.99

5 LARGE-SIZED WINGS TOSSED IN YOUR CHOICE OF SAUCE. SERVED WITH CELERY AND CHOICE OF DRESSING. SAUCES (BUFFALO HOT. GOCHUJANG. SWEET HOT CHILI)

WAGYU TATAKI

3 OZ WAGYU FLAME SEARED ON A HIMALAYAN SALT BLOCK, TOPPED WITH SLICED JALAPEÑO. SRIRACHA. FRIED SHALLOTS AND PONZU SAUCE

STREET TACOS

15.99

7.99

STEAK OR CHICKEN, LETTUCE, RED ONIONS, CILANTRO AND LIME CREMA IN A FLOUR TORTILLA WITH FRESH HOUSE-MADE SALSA ON THE SIDE

**ASIAN TACOS** 

CRISPY SMOKED PORK BELLY, CARROTS, PICKLED RED CABBAGE, KIMCHI AND CILANTRO WITH A SWEET CHILI SAUCE IN A FLOUR TORTILLA

**FISH TACOS** 

CRIPSY FLOUNDER, SPRING AND POWER MIX TOSSED IN GINGER VINAIGRETTE, TOPPED WITH MANGO SALSA AND LIME CREMA

SUSHI TACOS 🕏

FLOUR TORTILLA FILLED WITH TUNA AND TOPPED WITH PINEAPPLE SALSA AND SPICY SAUCE

**TACOS BAJA** 

GRILLED OR CRISPY SHRIMP, ICEBURG LETTUCE, LIME CREMA AND CILANTRO

TUNA TATAKI 🕏 PEPPER ENCRUSTED TUNA, SEARED RARE AND SERVED WITH

14.99

16.99

14.99

16.99

**NOW FEATURING MENU ITEMS** WITH BARVECUE **PLANT BASED INGREDIENTS!** 



www.barvecue.com

## **BOWLS**

#### COLD

HAWAIIAN POKE 6 GF

16.99

5.99

SASHIMI TUNA OR SALMON, PONZU, SEAWEED SALAD, CILANTRO, PINNAPPLE SALSA, AVOCADO, PICKLED GINGER, RED RADDISH

SASHIMI POKE 6 GF 🚸

FRESH SASHIMI TRIO, SPICY PONZU SAUCE, CUCUMBERS, CILANTRO, PICKLED GINGER, RED ONION, AVOCADO, JALEPEÑO, MANGO SALSA

VEGGI POKE V

TOFU, SWEET HEAT SAUCE, AVOCADO, CUCUMBER, RED CABBAGE, CILANTRO, SEAWEED SALAD, TOPPED WITH PINNAPPLE SALSA AND FRIED WONTON CHIPS

SUB ICEBURG LETTUCE FOR RICE IN ANY POKE BOWL

KOREAN BULGOGI 18.99 STEAK BOWL

BULGOGI STEAK COOKED WITH RED ONIONS AND LAID ON A BED OF RICE NEXT TO HOUSE PICKLED CUCUMBERS AND CARROTS AND A FRIED EGG TOPPED WITH GREEN ONIONS

RAMEN

5.99

TONKOTSU BROTH, MYOJO RAMEN NOODLES. PORK BELLY, MUSHROOMS. NARUTOMAKI, GREEN ONIONS, HARD-BOILED EGG, KIMCHI, SEAWEED AND SESAME SEEDS SPICE IT UP WITH OPTIONAL HOT CHILI OIL!

SPICY SHRIMP GF 🚸 MANGO BOWL

GRILLED SHRIMP, MANGO SALSA, CARROTS, CRISPY GREENS, CILANTRO AND CHILI LIME SAUCE, SERVED OVER RICE

ASIAN GRILLED GF 🚸 **CHICKEN BOWL** 

GRILLED CHICKEN, GRILLED BELL PEPPERS, GRILLED JALEPEÑO AND GRILLED MUSHROOMS OVER RICE AND JALEPEÑO SAUCE

KOREAN BARVECUE 🔥 V 🥹 BOWL

PULLED BVQ TOSSED IN KOREAN GOCHUJANG SAUCE WITH RED CABBAGE. HOUSE PICKLED CUCUMBERS AND CARROTS, SLICED JALAPEÑOS AND TOPPED WITH MICRO-GREENS

### **BEVERAGES**

**FRESH MADE** 

STRAWBERRY LEMONADE

SOFT DRINKS, ICED TEA 3.99 **BLACK OR GREEN TEA** 3.99 Topo (hico MINERAL WATER 2.99 LENNY BOY GOOD OL' 4.99 **GINGER KOMBUCHA ON TAP 160Z** 

## **SPECIALTY ROLLS**

AWESOME ROLL 6

AND EEL SAUCE

15.99

BARBEQUED EEL AND AVOCADO TOPPED WITH SPICY TUNA, CRUNCH AND EEL SAUCE

15.99 CALIFORNIA DREAM ROLL C CRABMEAT, CUCUMBER, AVOCADO, CREAM CHEESE, CRUNCH, TOPPED WITH SLICED AVOCADO, TOBIKO, EEL SAUCE AND SPICY SAUCE

MONSTER ROLL 6 SPICY TUNA AND CRUNCH TOPPED WITH SLICED AVOCADO

COOL FISH CRUNCH ROLL 6 17.99 SPICY TUNA, AVOCADO, CREAM CHEESE, FRIED AND TOPPED WITH JALAPEÑO, TOBIKO, EEL SAUCE AND WASABI SAUCE

CRAZY TUNA ROLL SPICY TUNA, AVOCADO AND CRUNCH, TOPPED WITH PEPPERED TUNA, TOBIKO, SCALLIONS AND WASABI SAUCE

CORNELIUS BRIDGE ROLL SHRIMP, ASPARAGUS, CRUNCH, SPICY SAUCE, TOPPED WITH CRABMEAT SALAD, LEMON AND TOBIKO

COWBOY BEBOP WAGYU ROLL 23.99

SHRIMP TEMPURA, AVOCADO, ASPARAGUS, CUCUMBER, CREAM CHEESE TOPPED WITH FLAME SEARED WAGYU. EEL SAUCE AND SHALLOTS SEASONED WITH SMOKED TRUFFLE SALT

GREEN DEVIL ROLL 6 🔥 SPICY SALMON, AVOCADO AND CRUNCH, TOPPED WITH YELLOWTAIL, WASABI SAUCE, JALAPEÑO AND SRIRACHA

HAPPY, HAPPY, JOY, JOY ROLL 15.99 SHRIMP TEMPURA AND AVOCADO, TOPPED WITH CRAB SALAD

I KN ROLL 15.99 SHRIMP TEMPURA, CREAM CHEESE, TOPPED WITH SMOKED SALMON,

SPICY SAUCE AND EEL SAUCE 14.99 PHOENIX ROLL SHRIMP TEMPURA, ASPARAGUS, TOPPED WITH AVOCADO, TORIKO AND SPICY SAUCE

PINK LADY ROLL 16.99 SPICY TUNA, SHRIMP TEMPURA, AVOCADO AND TOBIKO IN A SOY PAPER WRAP

TIGER ROLL 🥰 🦫 18.99 SPICY TUNA AND CRUNCH, TOPPED WITH SALMON, TUNA, YELLOWTAIL, AND ESCOLAR SAKU, FINISHED WITH A TRIO OF HOUSE SAUCES

VEGAN MANGO ROLL V 12.99 MANGO SALSA AND AVOCADO TOPPED WITH JALAPEÑOS AND MANGO SAUCE

RED DRAGON ROLL 6 18.99 SHRIMP TEMPURA, CUCUMBER AND SPICY CRAB TOPPED WITH SPICY TUNA, SHRIMP SAUCE, JALAPEÑOS AND SRIRACHA BARVECUE ROLL V 🕸 16.99

PULLED BVQ, CUCUMBER, ASPARAGUS AND TOPPED WITH AVOCADO, EEL SAUCE, AND LEMON ALL SUSHI RICE IS MADE WITH GLUTEN FREE PRODUCTS NIGIRI / SASHIMI (2pc)

**CRAB STICK** EBI COOKED SHRIMP GF 5.99 HAMACHI YELLOWTAIL G GF 6.99 MAGURO TUNA 6 GF 6.99 MASAGO ORANGE® GF 5.99 SAKE SALMON & GF 6.99 **SMOKED SALMON GF** 6.99 ESCOLAR WHITE TUNA 6 GF 6.99

TOBIKO RED, BLACK 👶 GF 6.99

**WASABI UNAGIEEL** 7.99

CHEF'S CHOICE(5pc) 14.99

#### SIDES

MISO SOUP V GF 2.99 ASPARAGUS TEMPURA 5.99 FRENCH FRIES V 3.99 GINGER SALAD V GF 4.99 5.99 SEAWEED SALAD V GF **CRAB SALAD** 4.99 WHITE RICE V GF 2.99 FRIED RICE GF 5.99 SPRING ROLLS V 3.99 **SQUID SALAD** 5.99 4.99

#### **DESSERTS**

KIMCHI V

MANGO PUDDING GF 4.99 TOPPED WITH WHIPPED CREAM AND FRESH STRAWBERRIES FRIED CHEESECAKE 6.95 TOPPED WITH CHOCOLATE SYRUP AND WHIPPED CREAM FRIED ICE CREAM 4.99 TOPPED WITH WHIPPED CREAM, CHOCOLATE SYRUP AND FRESH STRAWBERRIES





SERVED RAW OR UNDERCOOKED. CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.

## WINE **REDS ON TAP** 6.95 **OZV RED BLEND, CA** 17.95 KITH & KIN 2019 CABERNET SAUVIGNON, NAPA VALLEY, CA SMITH & PERRY 2015 PINOT NOIR, NORTHERN WILLAMETTE VALLEY, OR 7.95 WHITES ON TAP ACROBAT PINOT GRIS 2019 OREGON 7.95 8.95 WILLIAM HILL CHARDONNAY 2020, NAPA VALLEY, CA 5.95 **SPARKLING WHITE** 7.95 **SUMMER WATER 2019 ROSE** CENTRAL COAST, CA **BOTTLES OF WINE**

RED BOTTLES	
ILLAHE VINEYARDS ESTATE PINOT NOIR 2018, WILLAMETTE VALLY, OR	59
LOVE HAMMER CABERNET, SLO DOWN VINES, NAPA, CA	119
LAELY WINE CABERNET SAUVIGNON 2012, NAPA, CA	67
ONCE AND FUTURE ZINFANDEL, OAKLEY ROAD VINEYARD, CA	109
WILLIE BOTTLES	
WHITE BOTTLES	(0
SCRIBE WINERY ESTATE RIESLING 2018, SONOMA, CA	69
ALEXANA WINERY PINOT GRIS 2015, WILLAMETTE VALLEY, OR	59
SCRIBE WINERY ESTATE CHARDONNAY 2016, SONOMA, CA	67
CHATEAU LAMOTHE DE HAUX CUVEE TRADITIONNELLE BLANC 2018, BORDEAUX, FRANCE	39
LAIL VINEYARDS BLUEPRINT SAUVIGNON BLANC 2017, NAPA, CA	105
PIERRE GERBAIS CHAMPAGNE	98

EXTRA BRUT GRAINS DE CELLES NV, CHAMPAGNE, FRANCE

**HOT SAKE** 7.95

5.95

**SAKE BOMB** 

-SAKE	
BUSHIDO, GINJO GENSHU, Kyoto Japan Gohyakumangoku & Kyo no Kagayaki, ABV 18%	12
FUNAGUCHI ORIGINAL GOLD HONJOZO, NAMA GENSHU, NIIGATA, JAPAN RICE: GOHYAKUMANGOKU POLISHED TO 70%, ABV 19%	12
SHO CHIKU BAI NIGORI, CA RICE: CALROSE, ABV 15%	11
HOMARE STRAWBERRY NIGORI, FUKUSHIMA, JAPAN Rice: Hanafubuki polished to 70%, abv 7%	22
SHIRAKABE GURA MIO SPARKLING, NADA, JAPAN RICE: GOHYAKUMANGOKU, ABV 5%	19
KIZAKURA MATCHA GREEN TEA NIGORI, FUSHIMI KYOTO, JAPAN RICE: REGIONAL RICE BLENDED WITH REAL JAPANESE GREEN TEA, ABV 10%	15
YUKI NIGORI LYCHEE, BERKELEY, CA RICE: CALROSE, ABV 10%	19
BUNRAKU JUNMAI, SAPTAMA JAPAN RICE: REGIONAL RICE POLISHED TO 60%, ABV 15%	33
DEWAZAKURA, TOBIROKU FESTIVAL OF STARS GINJO (SPARKLING) TOHOKU, JAPA RICE: MIYAMANISHIKI, YUKIGESHO POLISHED TO 50%, ABV 15-16	34 N %
MASUMI, OKUDEN KANTSUKURI MIRRO OF TRUTH JUNMAI, KANTO JAPAN RICE: HITOGOKOCHI, MIYAMANISHIKI, POLISHED TO 70%, ABV 15%	8

## LIBATIONS

LIBATIONS	
OLD FASHIONED FOUR ROSES SMALL BATCH BOURBON, RICH SYRUP, ANGOSTURA BITTERS	11.95
NOT A MARGARITA LUNAZUL REPOSADO TEQUILA, YUZU, FRESH PRESSED GRILLED GRAPEFRUIT JUICE AND SCHEZUAN SAGE SYRUP ADD MEZCAL FLOAT \$1	12.95
PIMM'S CUP PIMM'S, MUDDLED SHISO, STRAWBERRIES, CUCUMBER, FRESH PRESSED LEMON, SPARKLING SAKE	13.95
OLD TOWN STRAWBERRY SOCIAL HOUSE VODKA, MUDDLED STRAWBERRIES, ST. GERMAIN, TOPPED WITH PROSECCO	12.95
SOCIAL FISH SOCIAL HOUSE VODKA, FRESH PRESSED LEMON, GINGER LEMONGRASS SYRUP, LILLET BLANC, MUDDLED BLUEBERRIES	12.95
LIVERPOOL MULE Social House Vodka, Fresh Pressed Lime, Lenny Boy Good 'Ol Ginger Kombucha	11.95
MONA'S PAINKILLER PUSSER'S RUM, PASSIONFRUIT SYRUP, FRESH PRESSED ORANGE, COCONUT CREAM, VANILLA EXTRACT AND NUTMEG	14.95
ROYAL COLLINS EMPRESS 1908 GIN, FRESH PRESSED LEMON, CLUB SODA	10.95
EMPRESS 75 EMPRESS 1908 GIN, FRESH PRESSED LEMON, TOPPED WITH PROSECCO - SUB REMY MARTIN VS 1738 COGNAC +\$3	10.95
THE FIFTH ELEMENT EMPRESS GIN, VELVET FALERNUM, PASSIONFRUIT SYRUP, FRESH ORGEAT**, FRESH PRESSED LEMON, HIBISCUS SYRUP	14.95
SAZERAC ABSENTE 110 PROOF ABSINTHE, BULLEIT RYE, SIMPLE SYRUP AND ANGOSTURA BITTERS	12.95
MIC DROP MARGARITA Lunazul Blanco Tequila, Fresh Lime, Pineapple Juice, Habanero Syrup, Prosecco, Tajin Rim With Pineapple	13.95
MY MINTY GOODNESS! OLD FORESTER 1870 CRAFT, MINT SYRUP, FRESH LIME, MUDDLED ORANGE, LENNY BOY GOOD 'OL GINGER KOMBUCHA	13.95
BOURBON SHISO SMASH FOUR ROSES SMALL BATCH BOURBON, MUDDLED SHISO, FRESH PRESSED LEMON	12.95
ANOTHER JUAN CASAMIGOS ANEJO, ANTICA FORMULA SWEET VERMOUTH, RICH SYRUP AND BITTERS SMOKED WITH CHERRY WOOD CHIPS	18.95
SON OF A BEACH SELVA REY COCONUT RUM, PAMA LIQUER, FRESH LIME, MUDDLED STRAWBERRIES AND PINEAPPLE, TOPPED WITH CLUB SODA	13.95
RANCH WATER LUNAZUL BLANCO TEQUILA, COINTREAU, FRESH LIME JUICE AND TOPO CRICCO MINERAL WATER.	12.95
BASIL RUM MELON QUEEN CHARLOTTE'S RESERVE RUM, FRESH PRESSED LIME, WATERMELON, THAI BASIL SYRUP	12.95

\*\*THIS PRODUCT CONTAINS ALMONDS

# **NON-ALCOHOLIC MOCKTAILS**

SOBER FISH MUDDLED BLUEBERRIES, FRESH LEMON, GINGER LEMONGRASS SYRUP, LENNY BOY GOOD 'OL GINGER KOMBUCHA	6.95
MINT MELON Muddled Watermelon, mint syrup, fresh lime, Topped with soda water	5.95
HIBISCUS SHIRLEY TEMPLE HIBISCUS SYRUP AND OPTION OF GINGER ALE OR SIERRA MIST	4.95





