

LA BÁRBARA

寿司と酒
SUSHI & COCKTAILS



HOUSE COCKTAILS



UMESHU \$14

Rye Whiskey, Bruto Americano, Dolin Rouge, Choya Plum Wine & Peychaud's Bitters

UNCLASSIC MATINI \$12

Gin Mare, Titos Vodka, Martini Dry & Ambrato, with an Olive & Blue Cheese Molecular Sphere.

HIBISCUS BLOSSOM \$12

Gin Mare o Vodka, Cordial de Saril, Limon, Bitters de Cacao, Avera & Egg White

SAKURA MATINI \$12

Sake, Gin Mare, Maraschino & Cherry Blossom Water

GOLDEN MOLE \$12

Jack Daniel's with Chocolate Fatwash, Agave & Lemon

LA MADRINA \$14

Volcan de mi Tierra Tequila, Cucumber, Cilantro, Lime, Chile Serrano & Agave

AMERICAN TRADE ESPECIAL \$9

Seco, Pineapple, Mandarin Cordial and sparkling water

OAXACA EN PANAMA \$12

El Recuerdo Mezcal, Rum, Agave, Pineapple & Aji Chombo

WILD INDIGO \$12

Gin Mare Infused in Butterfly Tea, Martini Ambrato Vermouth, Mandarin Syrup, Lime, Maraschino and Egg White

LYCHEE MATINI \$12

Tito's Vodka, Nigori Sake, Lychee & Orgeat

EL CAMINO \$12

El Recuerdo Mezcal, Rye Whiskey, Bénédictine, Peychaud's Bitters

HEADMISTRESS \$10

Tito's Vodka, Maracuya, Aperol, Limon

SATURN \$12

Gin Mare, Maracuya, Limon, Orgeat & Falernum

SIERRA NORTE \$12

El Recuerdo Mezcal, Aperol, Piña & Limon

MONKEY BUSINESS \$11

Pedro Mandinga Blanco, Banana Puree, Peanut Orgeat, Mandarin & Lemon Juice



MOCKTAILS

LYCHEE MINT SMASH \$6

Lychees, Hierbabuena, Soda

PIÑA MULE \$6

Jugo de Piña, Jengibre, Limon & Soda



PICK ME UP

AMERICANO/ESPRESSO \$4

CAPPUCCINO/LATTE \$5

IRISH COFFEE \$8

RUSSO FULO \$9

CARAJILLO \$9

CLASSIC COCKTAILS

PASSION CAIPIRINA \$8

Cachacça, Passionfruit, Citrus

APEROL SPRITZ \$9

Prosecco, Aperol, Orange

TOMMY'S MARGARITA \$10

1800 Tequila Blanco & Reposado, Lime, Agave

ESPRESSO MARTINI \$12

Tito's Vodka, Espresso, Coffee Liqueur, Amaro

LA BARBARA GIN & TONIC \$9

Gin Mare, Agave, Lime, Homemade Tonic

VIEUX CARRÉ \$12

Hennessy Cognac, Rye Whiskey, Vermouth Rosso, Bénédictine & Peychaud's Bitters.

PAINKILLER \$11

Blend of Rums, Pineapple, Mandarin, Coconut Cream

MAI TAI \$12

Three Rum blend, Cointreau, Lime & Orgeat

GOLD RUSH \$10

Whiskey, Camomille Honey, Lemon



BEERS

NATIONAL BEER \$4

JAPANESE BEER \$6

ARTISANAL BEER \$6

NON-ALCOHOLIC BEER \$4



WINE & SAKE

WHITE

Enate, Chardonnay, España \$10/\$40
Matua, Sauvignon Blanc, Nueva Zelanda \$11/\$44
Terras Gauda, Albarino \$12/\$47

RED

1924 Double Black, Red Blend, California \$9/\$38
Luigi Bosca, Malbec, Argentina \$10/\$40
Columbia Crest H3, Cab Sauv., California \$10/\$40

ROSE

Minuity M, Blend, France \$11/\$42
Whispering Angel, Grenache, France \$15/\$54

BUBBLES

Chandon, Brut, Argentina \$11/\$44
Chandon, Rose Brut, Argentina \$11/\$44
Moët & Chandon, Champagne, France \$151

SAKE

Momokawa Diamond, 100z, \$21
Sho Ginjo Nigori, 100z, \$29
G Joy Genshu Sake, 100z, \$31
Nanbu Bijin Tokubetsu, 100z, \$32
Soto Premium Junmai, 100z, \$30
Soto Super Premium Junmai Dairginjo, 100z, \$65

RUM

Abuelo	7
Abuelo 12	11
Abuelo 7yr	9
Abuelo XV Tawny	16
Appleton 12	10
Appleton Jamaican	8
Appleton Signature	8
Bacardi Carta Blanca	6
Bacardi Gran Reserva Diez	10
Bacardi Reserva Ocho	8
Botran & Co 75 Anniversary	42
Botran 12	7
Calabran 21	14
Carupano 18	14
Carupano 21	16
Clemant VSOP	14
Diplomatico Exclusiva	12
Diplomatico Mantuano	9
Diplomatico Planas	8
El Dorado 12	14
Flor de Caña	8
Havana Club 7	8
Nativo 15	10
Nativo 20	14
Plantation Guatemala	11
Plantation Overproof	12
Plantation Panama	10
Ron De Jerney Spiced	10
Santa Teresa 1796	12
Wray & Nephew	7
Zacapa 23	12
Zacapa Negra	18
Zafra 21	18



VODKA

Greygoose	10
Belvedere	12
Kettle One	11
Titos	9
Stolichnaya Elite	12
Vanguadr	11



GIN

Gin Mare	9
Beefeater	8
Bombay Sapphire	10
Botonist 23	13
Few American Gin	10
Hendrick's	12
Hendrick's Grand Cabaret	13
Martin Miller	13
Nordes	10
Porcelain Mandarin	14
St George Botanivore	10
St George Terrior	10
Tanquaray	9
Tanquaray 10	13
Vangandr	12

MEZCAL

400 Conejos "Espadin"	14
Alipus Santa Ana Del Rio "Espadin"	18
Alipus Santa San Luis Potosi "Espadin"	16
Altare De Mi Tierra "Madrecuishe"	20
Casa Amigos "Espadin"	23
Cazul 100 "Espadin"	15
Don Paulino "Arroqueño"	17
Doña Nicolasa 1925 "Espadin"	18
Donaji "Agustifolia"	18
El Huesped "Tepeztate"	28
Hacienda Oponguio "Espadin"	23
llegal "Espadin"	15
KiiK Sangre De Dioses "Sacatoro"	20
Los Danzantes "Joven"	13
Mayalen "Guerrero"	17
Memorable "Arroqueño"	20
Mezcal Union "Espadin"	15
Montelobos "Espadin"	10
Nombres "Espadin"	13
Negra Soledad "Cuishe"	20
Nuestra Soledad "Espadin"	16
Penca & Piedra "Espadin"	17
Rompe Corazon "Espadin"	16
Sagrada Tradicion "Tepeztate"	18
Sagrada Tradicion "Tobala"	18
Se Busca "Agustifolia"	14
Siete Misterios Doba Yej "Espadin"	9
Tohue Tohue "Berranquito y Guerrero"	16
Vida "Espadin"	16



TEQUILA

1800 Blanco	8
1800 Cristalino	14
1800 Reposado	9
Amor Mio Extra Anejo	38
Amor Mio Reposado	34
Arrete Artesenal	25
Arte Nom 1579	22
Cenote Anejo	20
Cenote Reposado	18
Centenario Repo	11
Clase Azul Reposado	45
Don Julio 1942	45
Don Julio 70	17
Don Julio Anejo	18
Don Julio Blanco	12
Don Julio Real	120
Espolon Blanco	10
Espolon Reposado	12
G4 Anejo	21
G4 Reposado	17
Herradura Gran Emporio (2011)	25
Herradura Silver	14
Kah Anejo	16
Maestro Dobel Cristalino	15
Revolucion Blanco	16
Revolucion Reposado	18
Volcan de mi Tierra	14



OTHER MEXICAN SPIRITS

Soto Mayor "Sotol"	16
Siglo Zero "POX"	14
Juerte "Pulque Distilado"	14
Coyote Sin Tiqueta "Sotol"	15

BOURBON

Bakers 7	18
Blantons	42
Bookers	22
Buffalo Tres	10
Colonel E.H. Taylor small batch	42
Eagle Rare 10	25
Elijah Craig	12
George Dickle	14
High West	18
Jack Daniels	10
Jack Daniels Single Barrel	18
Kentucky Owl St Patty	26
Makers Mark	10
Noahs Mill	22
Old Forester 1920	16
Smooth Ambler Contradiction	20
Wild Turkey 81	10
Wild Turkey 101	12
Woodenville	18
Woodford Reserve	14
Woodford Reserve L&G(2009)	40

RYE WHISKEY

Angels Envy Rye	16
Bulleit Rye	16
Colonel E.H. Taylor Rye	36
Crown Royal	9
Few Rye	15
High West Double Rye	22
High West Double Rye (2017)	40
High West Rendezvous	22
James Pepper 1776	16
Rittenhouse	9
Sazerac	13
Willet Family 4 year Rye (110.6)	37
Willet Family 4 year Rye (108.2)	33
WhistlePig Old World Rye (12 yr)	40

IRISH WHISKEY

Jameson	9
Tullamore Dew	12
Jameson Caskmates Stout	10
Teelings	14
Redbreast 12 year	18



JAPANESE/TAIWANESE

Akahi Single Malt	75
Akashi Black Blended	30
Akashi Red Blended	25
Hibiki Harmony	38
Kavalan Classic	25
Mars IWAI "Tradition"	44
Mars IWAI Blended	31
Nikka From the Barrel	30
Togouchi Single Malt	16
Kaigan Mizunara Cask	18

SCOTCH

Arran Sherry Cask	18
Balvenie 12	17
Bruchladdich Classic Laddie	24
Buchanans 12	12
Buchanans 15	18
Buchanans Two Souls	10
Famous Grouse	9
Glenfiddich 12	11
Glenfiddich 15	20
Glenfiddich 18	32
Glenfiddich IPA Experiment	18
Glenfiddich Project XX	22
Glenmorangie 10	14
Highland Park 18	48
Highland Park Magnus	16
Macallan 12	19
Macallan Edition No 5	75
Monkey Shoulder	12
Oban 14	23
Old Parr	12
Port Charlotte Heavily Peated	28
Singleton	12



APERTIFS / AMARO / OTHER

Amaro Nonino	9
Amaro Virgilio	7
Aperol	7
Averna	8
Baileys	7
Brutto Americano	9
Campari	8
Carciofo Artichoke Amaro	8
Choya Plum Wine	8
Cointreau	8
Disaronno Amaretto	8
DOM Benedictine	12
Dolin Blanc/Rouge/Dry	9
Fernet Branca / Menthe	8
Frangelico	9
Grand Marnier	12
Green Chartreuse	22
Hennessy Cognac	11
Kahlua	7
Licor 43	7
Limoncello	9
Pimms	9
Remy Martin VSOP	12
Richard Pastis	8
St Germain	13
Tia Maria	7
Vecchio Amaro del Capo	9



SMALL PLATES

FANCY EDAMAME \$5

with Himalayan Salt & Sesame Oil
Optional: Make it Spicy +\$1

SEAWEED SALAD \$5

SMOKED SHIITAKE GYOZAS \$10

with Cilantro Cream

PORK GYOZAS \$12

with Chili Oil & Peanuts

BEEF TATAKI \$14

with House Ponzu & Spring Onion

SPICY TUNA ON CRISPY RICE \$12

Fried Rice Cubes with Spicy Tuna on top

SUSHI PIZZA \$14

Salmon, Avocado, Crab, Tobiko, Eel Sauce, Spicy Mayo

ROCK SHRIMP TEMPURA \$14

Shrimp Tempura tossed in Spicy Mayo & Green Onion

CRUDO DE HAMACHI \$19

Ponzu, Sweet Potato, Tobiko

SMOKED COBIA TIRADITO \$15

Tamarillo, Cilantro, Red Onion & Yellow Aji



SOUPS

MISO \$5

with Tofu, Green Onion & Shiitake Mushrooms

MISO VEGAN RAMEN \$13

with Mushrooms, Carrots, Corn, Bok Choy & Tofu

SPICY PORK RAMEN \$16

with Chashu, Naruto Maki, Corn, Mushrooms, Menma & Egg

RAMEN TAN TAN \$16

Creamy Peanut Broth, Ground Pork, Bok Choy, Corn & Egg



RICE & NOODLES

JAPANESE GOLD CURRY \$16

Sliced Steak Filet, Potato, Carrot, Green Bean with Jasmine Rice
add chicken katsu for \$5 / vegan option available

TAMARIND-MISO PAD THAI \$16

Rice Noodles, Vegetables, Sprouts, Egg, Zucchini
add grilled chicken or tofu +\$3 or shrimp +\$4

UDON MISO CARBONARA \$14

with Mushrooms, Egg, Onion, Miso, Yuzu,
Parmesan, Tobiko & Bonito

YAKIMESHI STEAK \$16

Japanese style fried rice with Zucchini, Carrot,
Spring Onion, Shrimp, Smoked Angus Steak & Fried Egg



SUSHI ROLLS

SPICY TUNA \$13

Avocado, Cucumber, Green Onion

SALMON AVOCADO \$13

Avocado, Tobiko

KIMONO \$12

Portobello Mushroom, Asparagus, Avocado, Truffle, Soy Paper

TOKYO BOMB \$14

Shrimp Tempura, Avocado, Sweet Potato,
Green Onion, Spicy Tuna, Eel Sauce, Spicy Mayo

BURI YUZU ROLL \$15

Hamachi Tartar, Asparagus, Cucumber, Avocado & Yuzu Mayo

SHRIMP CALIFORNIA \$13

Shrimp Tempura, Crab, Cucumber, Avocado, Spicy Mayo, Soy Paper

UNAGI \$17

Bbq Eel, Avocado, Tempura Flakes, Spicy Salmon, Truffle

ACEVICHADO \$14

Shrimp, Avocado, Kampachi, Cobia, Acevichado Sauce

AKI TUNA \$15

Tuna, Avocado, Green Onion, Mango, Rock Shrimp on Top



NIGIRI(2pc) / SASHIMI(3pc)

TUNA (GRADE 1) \$8

SALMON \$7

COBIA \$8

ANGUILA \$9

GUNKAN \$8

SABA \$9

SCALLOP \$7

HAMACHI \$9

KAMPACHI \$8

HAMACHI TORO \$10

RAINBOW OSHIZUSHI \$14

Tuna, Kanpachi, and Salmon over layers of Avocado,
Plantain, Crispy Sweet Potato, and Crispy Garlic.

HANDROLL

SALMON \$6

with Kimchi Mayo & Cucumber

TUNA \$7

with Sesame, Green Onion & Kizami Wasabi

HAMACHI \$9

with Green Onion Sofrito & Cucumber

BBQ EEL \$10

with Torched Eel, Tempura y Sansyo



SWEET TOOTH

TROPICAL TART \$7

Mango and Passionfruit Tart in a Crispy White Chocolate Shortbread

BROWNIE TEMPURA \$7

with Vanilla Ice Cream and Caramelo