

SUSHI

# BATTA

バッタ

## APPETIZERS

Edamame	\$110
Grilled Edamame	\$120
House Salad	\$120
Seaweed Salad	\$140
Seafood Sunomono	\$290
Toro Tartare with Uni and Caviar	\$780
Tuna Tataki	\$360
Oyster with Ikura	\$90
Oyster with Pacific Uni	\$120
Baja's Chocolate Clam	\$180
Aguachile	

## ATSUI

Pork Gyozas	\$210
Shrimp Tempura	\$360
Mixed Tempura (Fish, Shrimp & Assorted Veggies)	\$380
Lobster	\$MP

## SASHIMIS

Canadian Salmon	\$390
White Bass	\$325
Red Snapper	\$340
Kampachi	\$360
Akami	\$380
Chutoro	\$450
Sashimi 3 Types	\$450
Toro	\$520
Wagyu	\$1,900
Snook	\$340

## NIGIRIS

White Bass	\$48
Red Snapper	\$53
Snook	\$53
Kampachi	\$65
Ebi	\$65
Bincho Maguro	\$90
Squid	\$90
Hotate	\$90
Unagi	\$125
Akami	\$105
Canadian Salmon	\$125
King Crab	\$150
Chutoro	\$160
Ikura	\$165
Toro	\$220
Kamatoro	\$260
Wagyu	\$270
Pacific Uni	\$220
Baja's Chocolate Clam	\$90

## DONBURIS

Kampachi Negi	\$410
Spicy Salmon	\$440
Ten Don	\$450
Spicy Tuna	\$460
Negi Toro	\$450
Kaisen	\$470
Ikura Salmon	\$460
Maguro Special	\$570
Unagi	\$620

## EXTRAS

Black Truffle	3 g.	\$180
Foie Gras	5 g.	\$50
Caviar	3 g.	\$450
White Truffle	3 g.	\$800

### TEMAKI

### MAKI

Shake Kawa	\$110	\$156
White Bass Shiso	\$143	\$205
Kampachi Negi	\$154	\$220
Toro Takuan	\$182	\$260
Spicy Tuna	\$190	\$275
Unagi Avocado	\$195	\$275
Spicy Sea Scallop	\$218	\$312
Soft Shell Crab	\$224	\$320
Ebi	\$250	\$340
Batta	\$410	\$585
Maguro Special	\$345	\$480
Sakura	\$325	\$423
Kani	\$218	\$310
Niji	\$210	\$295
Shake Aburi	\$227	\$410
Negi Toro	\$180	\$260
Tekka	\$173	\$234
Spicy Salmon	\$190	\$275
Kani Special	\$190	\$275

## BEACH CLUB MENU A

- 1 House Salad
- 1 Spicy Tuna
- 1 Salmon Maki
- 7 Assorted Nigiris

\$750

## BEACH CLUB MENU B

- Edamame
- Sashimi 3 Types, 60g
- 9 Assorted Nigiris
- 1 Negi Toro Maki

\$950

## BEACH CLUB MENU C

- Oyster with Ikura
- Sashimi 3 Types, 100g
- 11 Assorted Nigiris
- 1 Special Maguro Maki

\$1200

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## SAKE

Kubota Manju 720 ml. (Nigata)	\$5,700
Kubota Senju 720 ml. (Nigata)	\$3,100
Dassai 45 720 ml. (Yamaguchi)	\$3,700
Dassai 39 720 ml. (Yamaguchi)	\$4,200
Dassai 23 720 ml. (Yamaguchi)	\$5,200
Dassai 23 300 ml. (Yamaguchi)	\$2,800
Nanbu Bijin Tokubetsu Junmai 720 ml. (Iwate)	\$4,500
Kamotsuru Tokusei Gold 720 ml. (Hiroshima)	\$3,100
Tamano Hikari Junmai Daiginjo 720 ml. (Kyoto)	\$4,000
Michinoku Onikoroshi 720 ml. (Miyagi)	\$2,800
Kikusui Junmai Ginjo 300 ml. (Nigata)	\$1,000
Phoenix Tatenokawa 720 ml. (Yamagata)	\$3,000
Nambu Bijin Tokubetsu 300 ml. (Iwate)	\$960

## BEVERAGES

House Aranciata	\$85
House Lemonade	\$85
Coca-Cola	\$90
Coca-Cola Light	\$90
Mundet	\$90
Sprite	\$90
Sprite Cero	\$90
Calpis	\$50

## WINES

Organic White Wine	Schloss Maissau 2012 Gruner Veltiner	(Manhartsberg, Austria)	\$3,400
Natural White Wine	Domaine Durrman 2007 Riesling Kastelberg Grand Cru	(Alsacia, France)	\$2,900
Organic Rosé Wine	Cascina Baricchi Visages de Canaille Brut Rose	(Piamonte, Italy)	\$4,200
Organic White Wine	Cascina Baricchi 2015 Checha (Chenin Blanc)	(Piamonte, Italy)	\$2,600
Organic White Wine	Cacique Maravilla Vina Naranja (Moscatel de Alejandria)	(Yumbel, Chile)	\$2,100
Organic White Wine	Cacique Maravilla (Gutiflower)	(Yumbel, Chile)	\$2,100
Natural Rosé Wine	Cacique Maravilla Chacoli 2019	(Yumbel, Chile)	\$2,100
Organic White Wine	Domaine Le Conte Des Floris	(Languedoc, France)	\$1,900
Organic Red Wine	Domaine Le Conte Des Floris	(Languedoc, France)	\$2,000
Natural Red Sparkling Wine	Angol D'Sandrone (Lambrusco 2016)	(Emilia-Romagna, Italy)	\$2,200

## JAPANESE BEER

Sapporo 600 ml. (Hokkaido)	\$300
Orion 334 ml. (Okinawa)	\$350
Kirin Ichiban 330 ml. (Nakano)	\$275
Asahi 330 ml. (Tokyo)	\$275

## MEXICAN BEER

Victoria 120 ml.	\$80
Corona 120 ml.	\$80
Pacifico 120 ml.	\$80

## WATER

Sparkling Water 750 ml.	\$150
Still Water 750 ml.	\$150
San Pellegrino 505 ml.	\$100
Perrier 330 ml.	\$100

