



M E N U



ST BARTH

Sushi Bar & Live Music

Welcome
to **Baz Bar**!
our sushi is freshly
prepared with the
finest of ingredients.
Enjoy seafood at its
very best on our terrace
on the harbour.
And enjoy live music
you can find nowhere
else on St Barth.



APPETIZERS

- EDAMAME** 10€
Pois de soja à la vapeur
Steamed soy bean pods
-
- WAKAMÉ** 13€
Salade d'algues épicées
Seaweed salad
-
- MISO SOUP** 9€
Délicat bouillon de pâte de soja avec tofu, cives et algues
Delicat broth with soy bean paste, tofu and seaweed
-
- SHRIMP TEMPURA APPETIZER (4 PCES)** 19€
Beignets de crevette
Battered fried shrimps
-
- SUNOMONO** 14€
Assortiment de calamar, poulpe et crabe avec concombre, sauce vinaigre de riz
Assortment of squid, octopus and crab with cucumber in rice vinegar sauce
-
- KANI SU** 16€
Crabe, avocat, œufs de poisson roulés dans une feuille de concombre, sauce vinaigre de riz
Crab, avocado and roe rolled with paper thin cucumber, vinegar sauce
-
- IDAKO** 14€
Petits poulpes marinés
Marinated baby octopus
-
- TIKI ROLL** 21€
Thon, crabe et avocat roulés dans une feuille de concombre, kimchee vinaigrette
Tuna, crab and avocado rolled in paper thin cucumber, kimchee vinaigrette
-
- SPICY FISH** 17€
Assortiment de poissons frais émincés avec concombre, sauce forte
Chopped fresh fish on cucumber, spicy sauce
-
- TUNA TATAKI** 21€
Fines tranches de thon frais, sauce ponzu (mi-cuit)
Slices of seared tuna with Ponzu sauce
-
- SASHIMI APPETIZER (9 PCES)** 33€
Selection de poisson frais
A selection of the day's freshest sashimi
-
- HAMACHI JALAPENO** 21€
Colas du Pacifique avec piments Jalapeno et sauce yuzu
Sliced Pacific yellow tail with Jalapeno and yuzu juice
-
- SALMON CRUNCH** 15€⁵⁰
Croustillant rouleau au saumon, crabe et asperge, sauce maison
Crispy salmon, crab and asparagus, rolled with seaweed in special house sauce
-

SUSHI & SASHIMI A LA CARTE

SUSHI SASHIMI
2 pièces 3 pièces

CAVIAR	90€	135€
AMAEBI (Crevette douce - <i>Sweet shrimp</i>)	18€	25€
THON BLANC (White Tuna)	12€	16€
SAKE (Saumon - <i>Salmon</i>)	12€	16€
WAHOO	12€	16€
TAI (Daurade - <i>Mahi Mahi</i>)	12€	16€
IZUMIDAI (Tilapia - <i>Seabream</i>)	12€	16€
O'TORO (Thon gras - <i>Fatty tuna</i>)	UPON ARRIVAL	
HAMACHI (Colas du Pacifique - <i>Japanese Yellow Tail</i>)	12€	16€
MAGURO (Yellow Fin Tuna)	14€	19€
MASAGO (Œufs de Poisson - <i>Smelt Roe</i>)	12€	16€
IKURA (Œufs de Saumon - <i>Salmon Roe</i>)	12€	16€
TAKO (Poulpe - <i>Octopus</i>)	12€	16€
ISE EBI (Langouste - <i>Lobster</i>)	16€	22€
IKA (Seiche - <i>Cuttle Fish</i>)	12€	16€
SQUID	12€	14€
KANI (Surimi - <i>Crab Stick</i>)	12€	14€
UNAGI (Anguille - <i>Smoked eel</i>)	12€	14€
EBI (Crevette - <i>Shrimp</i>)	12€	14€
ALASKAN KING CRAB	20€	24€



SUSHI & SASHIMI COMBINATIONS

SUSHI MORI LADY FINGERS

34€

California roll et 9 pièces
de sushi ou Rainbow roll
et 5 pièces de sushi
*California roll and 9 pieces
of sushi or Rainbow roll
and 5 pieces of sushi*

SUSHI TRIO

42€

Rouleau de poisson frais sans
riz, sélection du chef et sashimi
*A combination of rice less roll,
chef's special selection
and sashimi*

SASHIMI MORIWASE (15 PIÈCES)

37€

Bel assortiment de poissons
frais sur glace
*An assortment of
the day's freshest fish
beautifully arranged
on ice*

SUSHI ET SASHIMI PLATTER

42€

California roll (4 pièces),
Sashimi (6 pièces),
Sushi (5 pièces)



MAKI

- | | |
|---|--|
| <p>CALIFORNIA ROLL 11€
(8 PCES)
Rouleau de crabe, avocat, concombre
<i>Crab, avocado and cucumber rolled inside out</i></p> | <p>RAINBOW (8 PCES) 20€
Arc en ciel de poissons frais sur California roll
<i>A rainbow of sliced fish on top of a California roll</i></p> |
| <p>JAPANESE BAGEL ROLL 13€
(8 PCES)
Rouleau de saumon crème de fromage, cive
<i>Salmon, cream cheese and scallion roll</i></p> | <p>DANCING EEL (8 PCES) 18€
Anguille fumée sur un California roll
<i>Smoked eel on top of a California roll</i></p> |
| <p>TEKKA MAKI OU SPICY TEKKA MAKI 13€
(6 PCES)
Rouleau de thon
<i>Tuna roll</i></p> | <p>SHRIMP TEMPURA ROLL 18€
(8 PCES)
Rouleau de beignets de crevette, asperge, avocat, cive, oeufs de poisson
<i>Shrimp tempura with asparagus, avocado, scallion and roe in a roll</i></p> |
| <p>KAPPA MAKI (6 PCES) 9€
Rouleau de concombre
<i>Cucumber roll</i></p> | <p>DRAGON ROLL 23€
(8 PCES)
Rouleau de beignets de crevette, anguille fumée, crème de fromage, oeufs de poisson, avocat
<i>Shrimp tempura, smoked eel, cream cheese topped with roe and avocado in a roll</i></p> |
| <p>EEL ROLL (6 PCES) 13€
Rouleau d'anguille fumée, concombre et cive
<i>Smoked eel roll with cucumber and scallion</i></p> | <p>SPIDER ROLL 20€
(8 PCES)
Rouleau de soft shell crab, asperge, avocat, cive, oeufs de poisson
<i>Soft shell crab, asparagus, avocado, scallion and roe in a roll</i></p> |
| <p>NAGIHAMA ROLL 13€
(8 PCES)
Rouleau de colas du Pacifique, cive
<i>Pacific yellow tail and scallion roll</i></p> | <p>MALIA'S SPECIAL 22€
(8 PCES)
Rouleau de beignets de crevette, oeufs de poisson, cive, avocat, asperge, recouvert d'anguille fumée
<i>Shrimp tempura, roe, scallion, avocado, asparagus, topped with smoked eel in a roll</i></p> |
| <p>VEGETABLE ROLL 11€
(8 PCES)
Rouleau de carotte, concombre, asperge, avocat, kampo, takuan, laitue, graines de sésame
<i>Carrot, cucumber, asparagus, avocado, kampo, takuan, lettuce and sesame seeds in a roll</i></p> | |

ROY'S SPECIAL 23€
(8 PCES)

Rouleau de saumon, crabe, anguille fumée, oeufs de poisson, crème de fromage, cive, pané au panko et frit
Salmon, smoked eel, crab, roe, cream cheese and scallion, deep fried in panko in a roll

KAMIKAZI ROLL 16€
(8 PCES)

Rouleau de thon, avocat, concombre, oeufs de poisson, cive, kimchee sauce
Tuna, avocado, cucumber, roe, scallion and kimchee sauce in a roll

VOLCANO ROLL 17€
(8 PCES)

Assortiment de poissons cuits servi sur un California roll
Baked seafood with house sauce on top of a California roll

CRAZY ROLL (8 PCES) 17€

Rouleau d'anguille fumée, peau de saumon grillée, asperge, avocat, cive, œufs de poisson
Smoked eel, salmon skin, asparagus, avocado, scallion and roe in a roll

BAZ ROLL (8 PCES) 18€

Anguille fumée, asperge, avocat et oeufs de poisson, enveloppés dans une crêpe d'oeuf
Smoked eel, asparagus, avocado, roe, wrapped in datemaki (sweet rolled crepe)

LOBSTER ROLL 26€
(8 PCES)

Rouleau de langouste, crabe, oeufs de poisson, laitue, cive, mayonnaise épicée
Lobster, crab, roe, lettuce, scallion and spicy mayo in a roll

SUSHI BOAT

Order your Sushi boat for 2, for 4, for 16, for 36...
On request and «à la carte»

BOAT FOR 2 PERS. 92€

Miso soup, 5 pcs Sushi, 9 pcs Sashimi, 16 pcs Maki, Wakame

BOAT FOR 4 PERS. 174€

Miso soup, 10 pcs Sushi, 15 pcs Sashimi, 32 pcs Maki, Wakame

BOAT FOR 8 PERS. 354€

Miso soup, 19 pcs Sushi, 15 pcs Sashimi, Spicy fish, 86 pcs Maki, Wakame



COCKTAILS

BAZ CLASSICS

MOJITO 11€

Havana Club 3 yrs, fresh lime juice, sugar, fresh mint, topped with soda water

PINA COLADA 11€

Bacardi Superior rum, pineapple juice, Coco Lopez

ESPRESSO MARTINI 12€

Stoli vanilla, Tia Maria, shot of Nespresso. Served up

DARK N' STORMY 10€

Jamaican ginger beer, fresh lime juice, floated with Gosling dark rum

PLANTEUR PUNCH 11€

Mount gay Eclipse, peach schnaps, grand Marnier, pineapple juice, orange juice, guava juice, grapefruit juice, grenadine syrup

THE ISLANDERS

MAI TAI 11€

Myer's Jamaican dark Rum, Bacardi, Cointreau, fresh lime juice, orgeat syrup

ZOMBIE 14€

Gosling dark rum, Mount gay Eclipse, Clement Vieux, Falernum, fresh lime juice, grapefruit juice, Zé Don mix, grenadine

OLD CUBAN 14€

Havana Club 7 yrs, fresh lime juice, sugar syrup, fresh ginger, fresh mint, dash of Angostura bitter

BLUE HAWAIIAN 12€

Bacardi Superior rum, Grey Goose vodka, blue curaçao, fresh lemon juice, pineapple juice, sugar syrup

THE FORGOTTEN CLASSICS

JAPANESE SLIPPER 14€

Midori Melon liqueur, Cointreau, fresh lemon juice. Served up

SOUTHSIDE 14€

Ketel one vodka or Tanqueray gin, fresh lime juice, sugar syrup, fresh mint. Served up

FRENCH MARTINI 14€

Grey Goose vodka, Chambord, pineapple juice. Served up

CLOVER CLUB 14€

Tanqueray gin, fresh lemon juice, raspberry puree, sugar syrup. Served up

BAZ PRESENTS

CHI CHA MARGARITA 14€

Excelia Reposado tequila, fresh lime juice, pineapple juice, fresh mint, Agave syrup

BELLA PINTA 12€

Pinta Vanilla rum, Amaretto Disaronno, fresh lemon juice

THE JOHNMAN 12€

Jack Daniel's, fresh lemon juice, spiced honey syrup. Served up or on the rocks

ESSEXILICIOUS 14€

Havana Club 3 yrs, Havana Club 7 yrs, Bacardi Superior, Peach schnaps, fresh lemon juice



THE BAZ MARTINIZ

PINK GIN 11€

Beefeater gin, Noilly Prat dry vermouth, Angostura bitter. Served up

GRAND ACID DROP 14€

Belvedere vodka, Grand Marnier, fresh lemon juice. Served up

KEY LIME PIE 12€

Stoli Citrus, Stoli Vanilla, fresh lime juice, whipped cream. Served up

THANK YOU BROOKLYN 12€

Fireball cinnamon whisky, Manzana apple sour, fresh lemon juice. Served up

CHILL LATE 12€

Stoli hot, white chocolate liqueur, caramel syrup. Served up

CHAMPAGNES

CHAMPAGNE À LA COUPE

Vicomte de Castellane, Brut	17€
Veuve Clicquot Brut	22€
Laurent Perrier Rosé Brut	25€

CHAMPAGNES

Veuve Clicquot Brut	140€
Veuve Clicquot Brut Magnum	280€

Laurent Perrier Rosé	190€
Laurent Perrier Rosé Magnum	460€
Dom Pérignon	450€
Dom Pérignon Rosé Magnum	2500€
Dom Pérignon Rosé	1000€
Dom Pérignon Rosé Jéroboam	8000€
Dom Pérignon White Gold Jéroboam	12000€

THE BAR

BIÈRES

Kirin	9€
Heineken	7€50
Amstel light	8€50
Corona	8€50
Carib	8€50
Blue Moon	9€
Red Stripe	9€
Guinness stout	9€
Leffe	10€
Panaché / Shandy	8€50
Sapporo	9€
Asahi	9€
Beer (N/A)	9€

APERITIFS

Campari	9€50
Ricard	8€50
Mauresque, Tomate, Perroquet	9€
Martini Rosso, Bianco, Dry	9€
Ti Punch	
Dusquesne	7€
Ti Punch flavoured	8€50
Digestifs - Cordials	11€50

PORTOS

Ramos Pinto Ruby	10€
Warre's Otima 10 years Tawny	13€50

VODKA

Tito's (Gluten Free)	12€
Absolut	10€
Belvédère	12€
Grey Goose	12,50€
Ketel one	12€
Stoli Elite	14€

GIN

Beefeater	10€
Bombay Sapphire	10,50€
Hendrick	12€
Tanqueray	10,50€

TEQUILA

Patron Añejo	21€
Excelia Reposado	19€
Herradura Blanco	13€
Don Julio Silver	12€
Don Julio Añejo	16€
Don Julio 1942	33€
Gran Patron Platinum Silver	40€
Gran Patron Burdeos	120€
Patron XO Café	10€

RHUMS VIEUX

Clément vieux VO 6 years	14€
Clément Homère	33€
Clément 1970	50€
Clément 1952	190€
Clément XO	25€
Havana 7 years	12€

WHISKEYS

Crown Royal	11,50€
Dewars	9,50€
Johnny Walker Black	12€
Makers Mark	12€

COGNACS & BRANDYS

Hennessy VS	11€ ⁵⁰
Hennessy VSOP	13€
Hennessy XO	25€
Rémy Martin VSOP	13€
Rémy Martin XO	25€
Richard Hennessy	180€

CALVADOS

Calvados «Sélection» Drouin	11€ ⁵⁰
Calvados Camus 6 years	13€ ⁵⁰
Calvados Semainville Camut 25 years	25€

EAUX DE VIE

Williamine de Moran	13€
Poire Williams de Moran	12€

GRAPPA

Grappa di Chardonnay	12€ ⁵⁰
Grappa ùe di moscato	25€

SINGLE MALT SCOTCHES

GLENLIVET 12 years	10€	MACALLAN 12 years	17€
GLENFIDDICH 12 years	11€	OBAN 14 years	18€
TALISKER 10 years	15€	LAPHROAIG 10 years	17€
GLENKINCHIE 10 years	15€	LAGAVULIN 16 years	18€
GRAGGANMORE 12 years	15€	MACALLAN 18 years	33€

COFFEE DRINKS

IRISH COFFEE	12€ ⁵⁰	IRISH MONK COFFEE	13€
Jameson, espresso, sugar, whipped cream		Bailey's Irish cream & Frangelico Hazelnuts liquor, fresh whipped cream	
JAMAÏCAN COFFEE	13€	KIOKI COFFEE	13€ ⁵⁰
Captain Morgan Spiced Rum & Tia Maria, fresh whipped cream		Kahlua, Brandy & dark crème de cacao, fresh whipped cream	

N/A BEVERAGES

Soda, Jus de Fruits, Sirops	5€50	Espresso	4€
Cocktail sans alcool (N/A)	9€	Cappuccino	6€
Ting, Ice Tea peach	6€	Crème	5€
Ginger beer	6€	Chocolat	5€50
Voss 1l Norway	7€	Thé / Infusion	7€50
Evian 1,5 l	7€50	Régular	4€
Perrier 75 cl	7€50	Grog	9€
San Pellegrino	7€		
Thé ou Café Glacé	8€		
Red Bull	10€		

CIGARS

Mini Cohiba	7€
Cohiba Robusto	40€
Cigarettes	4€

COLD SAKE

30 cl

72 cl

JUNMAI: PURE RICE GOODNESS

DASSAI OTTER FESTIVAL 23

180€

360€

"JUNMAI DAIGINJO" - YAMAGUSHI

A sake that is the pinnacle of refined elegance, subtlety & delicate flavors with fragrant, fruity aromas

GINGA - "JUNMAI DAIGINJO SHISUKU"

90€

180€

DIVINE DROPLET - HOKKAIDO

Spicy, minerally and banana skin dominate the aroma profile of this Shizuku pressed sake. Truly one of the "Rolls-Royces" of sake

TEN TO CHI - "JUNMAI DAIGINJO"

110€

HEAVEN & EARTH - NIIGATA

The nose on this very unique Daiginjo is a cool collection of rice, soil, toast and wheat aromas. This brew tastes like "Heaven and Earth" rich and gamey, soily and smooth, minerally and clean.

MYOKA RANGYOKU

1000€

"JUNMAI DAIGINJO" - FUKUSHIMA

Perhaps the best sake in the world. It is full-bodied, flows richly & smoothly. If you want to taste the ultimate that sake can achieve!

GINJO: LIGHT & REFRESHING

TOZAI - "GINJO"

85€

WELL OF WISDOM - OSAKA

This medium bodied sake presents a unique combination of a dry, crisp sake that also has amazing complexity of flavor. Great balance too.

HAKUSHIKA - "JUNMAI GINJO" - NISHINOMIYA 30€

Mild & dry in taste with a fresh fruity Ginjo flavor, full body, this is a well balanced sake with substantial character.

FUKUCHO - "JUNMAI GINJO"

60€

125€

MOON ON THE WATER - HIROSHIMA

A fruity nose of lime & melon is pressed to the forefront with bold hints of fennel, white pepper & allspice. The slightly sweet & clean mid-palate finishes dry

DAIGINJO: SUBTLETY & FINESSE

MASUMI - "YUMEDONO"

290€

MANSION OF DREAMS - NAGANO

Yumedono presents an array of flavor nuances that includes peach, melon & strawberry. Rarely does one sake combine so many sensations in a single cup... or finish so gloriously

TEDORIGAWA - "IKINA ONA"

145€

LADY LUCK - ISHIKAWA

Clean & balanced with a caress of wild honey. Ikina Onna a classy, confident sake brewed in very limited amounts for the association of Lady Sake Retailers. Also available in Magnum.

SPECIALITY

KAMOIZUMI "NIGORI GINJO" - HIROSHIMA

Strong olive oil aroma and flavor. White peach, cream, lemon zest and clay. Very slightly sweet

50 cl **80€**

DASSAI 50 NIGORI

The nose is made up of rose water, cream, apple, and melon aromas. This is what a Daiginjo nigori should taste like elegant, special, high-end and delicious.

30 cl **80€** 72 cl **160€**

HOT SAKE

JUNMAI : PURE RICE GOODNESS

OSEKI - "JUNMAI" - CALIFORNIA

This is a traditional style sake that you can enjoy anyway you would like. Dry & delicate on the palate, full bodied flavor & well balanced aroma.

9€ **15€**

TEDORIGAWA - "YAMAHAI JUNMAI"

SILVER MOUNTAIN - ISHIKAWA

A classic Yamahai Junmai. Dry, sharp & smooth... all in one.

17€ **32€**

FUKUCHO - "JUNMAI GINJO"

MOON ON THE WATER - HIROSHIMA

A fruity nose of lime & melon is pressed to the forefront with bold hints of fennel, white pepper & allspice. The slightly sweet & clean mid-palate finishes dry.

25€ **40€**

le verre / By the glass / 7 cl

TEDORIGAWA - "IKINA ONA"

LADY LUCK - ISHIKAWA

15€

TOZAI - "GINJO"

WELL OF WISDOM - OSAKA

8,50€

GINGA - "JUNMAI DAIGINJO SHISUKU"

DIVINE DROPLET - HOKKAIDO

22€

DASSAI OTTER FESTIVAL 23

"JUNMAI DAIGINJO" - YAMAGUSHI

37€

JAPANESE SINGLE MALT WHISKY

le verre / By the glass / 7 cl

NIKKA YOICHI - 12 YEARS - HOKKAIDO

25€

NIKKA MIYAGIKYO - 10 YEARS - MIYAGI

18€



YOU NEED MUSIC? JUST ASK BAZ PRESENTS!



In the beginning, over 15 years ago, the scene was set at the Baz Bar, the meeting point for visiting musicians in the Caribbean. Artists mainly from America, were flown in to share their great sounds with our guests.

Year after year, the quality of the performances and the level of music were such that we could look professional record labels in the eye. So the idea came to use this incredible catalog of artists for other purposes than simply to entertain evenings at the Baz Bar... And so was born Baz Presents!

Baz Presents is a music production company based in StBarth. Our goal is to enhance the musical experience on the island by offering more incredible talent in both quantity and quality. The more the music, the better it gets!



Baz presents offers a range of international artists specially tailored to all types of events.

As an example, it was thanks to Baz Presents that the island was lucky enough to hear the legendary reggae band Steel Pulse during the SBJAm Musik Festival in June 2015. And there is so much more we want to do! We can cater to all your wishes, from private concerts to weddings to all types of events... And who knows? We could even bring our own Festival to town!

You need Music?
Just ask Baz Presents!

Contact: info@bazbar.com

Pictures:

Top: Bluebirds of Paradise.

Left page: KJ Denhert, © Jacques Zolty.

*David Hinds «Steel Pulse» Lead
Singer & Baz Presents' Jean Marc
Lefranc, © Nina Maouchi*

Right page: Tabitha Fair, © Jacques Zolty.

BAZ
Presents

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Evan Goodrow Band (EGB)



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OUR ARTISTS
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TRADEWIND

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