



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€

Sélection 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*

Sorry, no amex !

SUSHI & SASHIMI A LA CARTE

	SUSHI SASHIMI	
	2 pièces	3 pièces
CAVIAR	90€	135€
AMAEBI (CREVETTE DOUCE - SWEET SHRIMP)	18€	25€
THON BLANC (White Tuna)	12€	16€
SAKE (Saumon - Salmon)	12€	16€
WAHOO	12€	16€
TAI (Daurade - Mahi Mahi)	12€	16€
IZUMIDAI (Tilapia - Seabream)	12€	16€
O'TORO (Thon gras - Fatty tuna)	UPON ARRIVAL	
HAMACHI (Colas du Pacifique - Japanese Yellow Tail)	12€	16€
MAGURO (Yellow Fin Tuna)	14€	19€
MASAGO (œufs de Poisson - Smelt Roe)	12€	16€
IKURA (œufs de Saumon - Salmon Roe)	12€	16€
TAKO (Poulpe - Octopus)	12€	16€
ISE EBI (Langouste - Lobster)	16€	22€
IKA (Seiche - Cuttle Fish)	12€	16€
SQUID	12€	14€
KANI (Surimi - Crab Stick)	12€	14€
UNAGI (Anguille - Smoked eel)	12€	14€
EBI (Crevette - Shrimp)	12€	14€
ALASKAN KING CRAB	20€	24€



SUSHI & SASHIMI COMBINATIONS

SUSHI MORI LADY FINGERS	34€	SASHIMI MORIWASE (15 PIÈCES)	37€
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		Bel assortiment de poissons frais sur glace An assortment of the day's freshest fish beautifully arranged on ice	
SUSHI TRIO	42€	SUSHI ET SASHIMI PLATTER	42€
Rouleau de poisson frais sans riz, sélection du chef et sashimi A combination of rice less roll, chef's special selection and sashimi		California roll (4 pièces), Sashimi (6 pièces), Sushi (5 pièces)	

Sorry, no amex !

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MAKI

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

ROY'S SPECIAL (8 PCES) Rouleau de saumon, crabe, anguille fumée, oeufs de poisson, crème de fromage, cive, pané au panko et frit <i>Salmon, smoked eel, crab, roe, cream cheese and scallion, deep fried in panko in a roll</i>	23€	CRAZY ROLL (8 PCES) Rouleau d'anguille fumée, peau de saumon grillée, asperge, avocat, cive, oeufs de poisson <i>Smoked eel, salmon skin, asparagus, avocado, scallion and roe in a roll</i>	17€
KAMIKAZI ROLL (8 PCES) Rouleau de thon, avocat, concombre, oeufs de poisson, cive, kimchee sauce <i>Tuna, avocado, cucumber, roe, scallion and kimchee sauce in a roll</i>	16€	BAZ ROLL (8 PCES) Anguille fumée, asperge, avocat et oeufs de poisson, enveloppés dans une crêpe d'oeuf <i>Smoked eel, asparagus, avocado, roe, wrapped in datemaki (sweet rolled crepe)</i>	18€
VOLCANO ROLL (8 PCES) Assortiment de poissons cuits servi sur un California roll <i>Baked seafood with house sauce on top of a California roll</i>	17€	LOBSTER ROLL (8 PCES) Rouleau de langouste, crabe, oeufs de poisson, laitue, cive, mayonnaise épicée <i>Lobster, crab, roe, lettuce, scallion and spicy mayo in a roll</i>	26€

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



Sorry, no amex !

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COCKTAILS

BAZ CLASSICS

MOJITO 12€
Havana Club 3 yrs, fresh lime juice, sugar, fresh mint, topped with soda water

PINA COLADA 12€
Bacardi Superior rum, pineapple juice, Coco Lopez

ESPRESSO MARTINI 12€
Stoli vanilla, Tia Maria, shot of Nespresso. Served up

DARK N' STORMY 12€
Jamaican ginger beer, fresh lime juice, floated with Gosling dark rum

PLANTEUR PUNCH 12€
Mount gay Eclipse, peach schnaps, grand Marnier, pineapple juice, orange juice, guava juice, grapefruit juice, grenadine syrup

THE ISLANDERS

MAI TAI 12€
Myer's Jamaican dark Rum, Bacardi, Cointreau, fresh lime juice, orgeat syrup

ZOMBIE 14€
Gosling dark rum, Mount gay Eclipse, Clement Vieux, Falerum, 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 13€
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

Sorry, no amex !

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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	5,50€
Amstel light	6,50€
Corona	8€
Carib	6,50€
Red Stripe	6,50€
Guinness stout	8€
Leffe	9€
Panaché / Shandy	6,50€
Sapporo	9€
Asahi	9€
Beer (N/A)	5€

APERITIFS

Campari	6,50€
Ricard	6,50€
Mauresque, Tomate,	
Perroquet	6,50€
Martini Rosso,	
Bianco,	6,50€
Ti Punch	
Dusquesne	5,50€
Ti Punch	
flavoured	6,50€
Digestifs - Cordials	8,50€

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€
Ketel one	12€
Stoli Elite	14€

GIN

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

TEQUILA

Patron Añejo	21€
Excelia Reposado	16€
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€
Milagro Silver	12€

RHUMS VIEUX

Clément vieux VO 6 years	9€
Clément Homère	33€
Clément 1970	50€
Clément 1952	190€
Clément XO	25€
Havana 7 years	12€

WHISKEYS

Crown Royal	11,50€
Dewars	7,50€
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 ue 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	5€	Espresso	4€
Cocktail sans alcool (N/A)	8€	Cappuccino	6€
Ting, Ice Tea peach	6€	Crème	5€
Ginger beer	6€	Chocolat	5,50€
Voss 1l Norway	7€	Thé / Infusion	5,50€
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	8€		

CIGARS

Mini Cohiba	7€
Cohiba Robusto	40€
Cigarettes	4€

Sorry, no amex !

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COLD SAKE

30 cl72 cl

JUNMAI: PURE RICE GOODNESS

DASSAI OTTER FESTIVAL 23180€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 RANGYOKU1000€

“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” - NISHINOMIYA30€

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” - HIROSHIMA50 cl80€

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

DASSAI 50 NIGORI30 cl80€72 cl160€

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.

HOT SAKE

13,5 cl25,5 cl

JUNMAI : PURE RICE GOODNESS

OSEKI - “JUNMAI” - CALIFORNIA9€15€

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.

TEDORIGAWA - “YAMAHAI JUNMAI”17€32€

SILVER MOUNTAIN - ISHIKAWA

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

FUKUCHO - “JUNMAI GINJO”25€40€

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.

le verre / By the glass / 7 cl

TEDORIGAWA - “IKINA ONA”15€

LADY LUCK - ISHIKAWA

TOZAI - “GINJO”8,50€

WELL OF WISDOM - OSAKA

GINGA - “JUNMAI DAIGINJO SHISUKU”22€

DIVINE DROPLET - HOKKAIDO

DASSAI OTTER FESTIVAL 2337€

“JUNMAI DAIGINJO” - YAMAGUSHI

JAPANESE SINGLE MALT WHISKY

le verre / By the glass / 7 cl

NIKKA YOICHI - 12 YEARS - HOKKAIDO25€

NIKKA MIYAGIKYO - 10 YEARS - MIYAGI18€



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: Jimmy Buffet & Darian Cuning Band,
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Left page: Shugs, © Jacques Zolty,
Ray Frazier, © Jacques Zolty.

Right page: Mono Neon & Adrian Crutchfield,
© Ed Gudenas.

BAZ
Presents



Darian Cunningham Band



Sushi Bar & Live Music

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OUR ARTISTS
FLY TO
ST BARTH.
WITH



TRADEWIND

www.flytradewind.com / 800-376-7922 / +1-203-267-3305