

DRINKS



DESSERTS

Beverage

Coke, Diet Coke, Sprite	2.00
Iced Tea	2.50
Cranberry, Lemonade, Ginger Ale	2.00
Bottle Water (voss)	4.00
Perrier 330 ml	2.75
S. Pellegrino 750 ml	6.00
Orange, Pineapple, Grapefruit Juice	3.00

Beer

Asahi Super Dry	
small	4.50
large	7.00
Asahi Black	5.00
Sapporo	
small	4.50
large	7.00
Sapporo Reserve	5.00
Sapporo Light	5.00
Kirin	
small	4.50
large	7.00
Heineken	5.00
Amstel Light	5.00
O'Douls (Non-Alcoholic)	5.00

Hot Sake

Small Flask	5.00
Large Flask	8.00

Barracuda Teas

GREEN TEA	3
Genmai Cha, roasted rice tea	
EARL GREY CO ₂ DECAF	4
decaffeinated Earl Grey tea	

Desserts

Chocolate Soufflé	6.95
our famous soufflé - rated by SF Chronicle as one of the peninsula's best (please allow 15 minutes for preparation)	
Tempura Ice Cream	8.50
a mixture of hot and cold - deep fried green tea ice cream with whipped cream and chocolate syrup	
Apple Torte	8.95
fresh apples combined with cinnamon, butter and brown sugar baked in a buttery shortbread crust served with a side of vanilla ice cream	
Green Tea Cheesecake	5.95
green tea infused cheesecake garnished with fresh fruit and whipped cream	
Anmistsu	6.95
traditional Japanese dessert: kanten jello, Asian fruit medley, sweet azuki beans and a scoop of vanilla or green tea ice cream	
Amaretto Delight	6.95
two layers of sponge cake filled with amaretto cream, decorated with amaretto cookies and and chantilly cream rosettes	
Tiramisu	6.95
espresso soaked sponge cake topped with mascarpone cheese and cocoa powder	
Exotic Bomba	7.95
mango, raspberry, passion fruit sorbetto in a white chocolate shell drizzled with milk chocolate	
Mochi Ice Cream	5.50
an assortment of 3 different types of mochi ice cream	
Green Tea/Vanilla Ice Cream	4.75
classic creamy green tea or vanilla ice cream	

Barracuda



ROBATA • SUSHI BAR • COCKTAILS • CONTEMPORARY JAPANESE CUISINE

347 Primrose Rd., Burlingame

tel (650) 548-0300

www.barracudasushi.com

Party of 6 or more, 18% service charge

\$15.00 corkage fee

Ingredients may change without notice

Due to seasonal variances, some items may not be available.

Our goal is to become the premiere Japanese restaurant in the peninsula.

Please let us know if there is anything that we can improve to make your dining experience more pleasurable.

All menu items and prices are subject to change.

