

bar crudo

modern raw bar

603 bush street. corner of stockton
415.956.0396 www.barcrudo.com
mon - thu 6 - 10:30p fri - sat 6p - 11p

opened in 2005. owner: tim selvera. owner / chef: mike selvera
\$\$: all major credit cards accepted
dinner. reservations recommended

sf : nob hill > **e04**



that purr you hear? the deep rumbling sound of satisfaction? that's me when i think about the healthy, bright and satisfying meal i had here. this cuisine really speaks to my inner kitty. *bar crudo* is a raw bar, which is a sort of half-sushi, half-tapas bar. run by the selvera brothers, tim smoothly manages the front while mike heads up the open kitchen, from which the incredible cubes of arctic char and dayboat scallops appeared, all fresh as could be and spiked with flavors like tobiko and ginger. the only thing that would make this experience more perfect would be a long catnap.

imbibe / devour:

st. bernardus, abt 12, belgian beer
domaine alain cailbourdin pouilly fume
dayboat scallops
lobster salad
marinated nova scotia mussels
arctic char cubes with horseradish, tobiko & dill
yellowfin tuna cubes with ginger, soy & sriracha
artisan cheese plate