

COLD APPETIZERS

Crispy Tempura Vietnamese Rolls Shrimp tempura, crabstick, mixed leaf & hoisin sauce	
Salmon or Tuna Tiradito Seaweed, crunchy wonton, ponzu, passion fruit sauce	
Chili Yellow Tail Tiradito with Spicy Ponzu Sauce (S)	
Trio of Tartar Tuna, salmon, saikyo miso, avocado, cucumber, truffle oil, crispy gyoza skin	
Poke Bowl (Choice of Tuna, Salmon or Smoked Beef) Avocado, mango, edamame, corn, cucumber, seaweed, mayonnaise & unagi sauce	
Buddha-Bar Chicken Salad Chinese cabbage, five spiced chicken, crispy wonton, Dijon mustard, sesame oil dressing	
Warrior Salad (S) Gourmet leaves, rock shrimp, spicy miso Ponzu sauce, red cabbage, onions, crabstick	
Smoked Samurai Salad (S) Smoked beef, lettuce, avocado, asparagus, spicy mayo dressing	

SUSHI ROLLS

Chili Tuna and Salmon Roll (S) Spicy tuna paste, salmon, lemon crumbled, avocado, crab stick, cucumber, creamy milk	4 PCS	8 PCS
California Roll Cucumber, mayonnaise, crabstick, avocado, tobiko	5.1	8.3
Classic Salmon Skin Roll Tobiko, prawn tempura, parsley, Japanese mayo	4.3	6.4
Unagi Avocado Roll Unagi, avocado, cucumber, tanuki, yuzu mayo	5.1	7.6
Gourmet Crispy Spider Roll Soya wrap, soft-shell crab, lettuce, spicy mixed crab sticks, cucumber	4.7	8.3
Lava Cheesy Roll Shrimp tempura, crab stick shredded, cheese sauce, cucumber, tanuki	5.1	8.3
Vegan Quinoa Gluten Free Roll (V) Bell pepper, onion, lettuce, cucumber, carrots	4.5	8.3
Smoked Angus Beef Roll Cucumber, jalapeño, crab stick, cheese, BBQ sauce	4.3	7.2
Crispy Fried Tempura Roll The classic crisp fried to perfection top with creamy crab sticks	4.7	8.1
Strawberry Avocado Roll Prawn, avocado, cream cheese, strawberry	5.1	8.3
Sushi Tempura Sandwich Avocado, spicy salmon, cheese, crab stick, mayo, tuna	4.7	7.6
	9.1	

HOT APPETIZERS

Edamame or Spicy Edamame (V) (S) Coarse salt or sweet & spicy sauce	7.0	3-5
Bushido Chicken Gyoza (Japanese Dumpling 6 PCS)	8.6	5-5
Eggplant with Red Sweet Miso (V)		3-7
Grilled Avocado (V)	10.0	4-4
Tender Calamari with Ponzu Sauce	10.4	4-8

TEMPURA

Wasabi Tempura (S) Fried shrimp, crispy "nori" seaweed, wasabi & spicy mayonnaise, spring onion, tobiko	9.2	6-2
Prawn Tempura		6-9
Rock Shrimp Tempura with Creamy Spicy Sauce (S)	7.0	5-8
Rock Lobster Tempura Yuzu Spicy Mayonnaise (S)		27-3
Breaded Oyster Mixed salad, cucumber, cherry tomato, tonkatsu sauce	7.3	9-3

SOUPS

Miso Soup Tofu, wakame, mushroom, spring onion	7.3	3-0
Tom Yum Soup (S) Prawn, tomato, galangal, lime leaves		5-2

6 PCS ROLLS

Heavenly Roll (S) Prawns, spicy tuna, rock shrimp, cucumber cream cheese, unagi sauce		11-7
Volcano (S) Scallop, tempura prawn, spicy mayo, unagi sauce		11-7

SASHIMI RAW FISH

	3 PCS	5 PCS
Hamachi - Yellowtail	5.8	8.9
Shake - Salmon	4.1	6.0
Ebi - Shrimp	3.3	4.8
Tai - Seabream	5.1	7.9
Maguro - Yellow Fin Tuna	6.0	8.6
Tako - Octopus	5.8	8.7
Tobiko - Flying Fish Roe	6.0	8.7
Suzuki - Seabass	5.5	8.7
Unagi - Eel	7.1	10.0

SUSHI NIGIRI

	2 PCS
Hamachi - Yellowtail	4.6
Shake - Salmon	3.6
Ebi - Shrimp	2.6
Tai - Sea bream	3.7
Maguro - Yellow Fin Tuna	5.0
Tako - Octopus	4.6
Tobiko - Flying Fish Roe	4.6
Suzuki - Sea Bass	4.1
Unagi - Eel	6.0

(V) Vegetarian (S) Spicy

ASSORTMENTS

“The Chef’s Selection of Sushi & Sashimi Platter, Ideal to Share”

Sushi Art Signature Maki Selection	26 PCS	35.6
Bushido Nigiri Platter	7/14 PCS	12.1/20.4
Art of Samurai Sashimi Selection	14 PCS	20.4

ROBATA GRILL MAIN COURSE

Tiger Prawns Lemon, homemade egg mayo	10.0	Chicken Thigh Green peas with teriyaki sauce		7.6
Norwegian Salmon Fillet Lemon, cucumber, hara sauce	9.0	Nikei Miso Black Cod Homemade miso marinated and quinoa		17.8
Grilled Ginger Miso Chicken Corn fed chicken, cherry tomato, mushroom, pickles, asparagus	9.3	Marinated Grilled Lamb Shank Broccoli, purple potato, mushroom, miso herbs gravy		10.4

TEPPANYAKI

<u>Seafood</u>		<u>Meat</u>		
Norwegian Salmon	9.0	Chicken Thigh		7.6
Tiger Prawns	10.0	Certified Angus Beef Rib-Eye		11.8
Oyster Hokaido	9.3	Certified Angus Beef Tenderloin		13.0
Rock Lobster Tail	27.3	Wagyu Beef Sirloin – Grade 6/7		31.4
Choice of Sauces: Garlic Butter, Spicy Thai, Teriyaki, Miso Soya, Smoked BBQ, Pepper Butter, Creamy Yum Yum Sauce		Choice of Side Dishes: Steamed Rice, Garlic Fried Rice, Mixed Vegetable Fried Rice, Wasabi Mashed Potato		

BUDDHA-BAR SIGNATURE DISHES & PAN ASIAN CUISINE MAIN COURSES

Singapore Chili Prawn (S) Tiger prawn, chili sambal, baby bok choy, egg, ginger, garlic, coriander	14.1	Seabass Woku Belanga Sauce Lemongrass & turmeric, grilled broccoli, mange tout, roasted cherry tomatoes		11.4
Wok Seared Cantonese Beef Beef tenderloin, Cantonese Barbeque sauce, broccoli	13.6	Buddha-Bar Beef Tenderloin Broccoli, cherry tomato, teriyaki truffle sauce		13.6
Sichuan Bahraini Hammour (S) Asian vegetables, Sichuan spicy sauce	11.4	Sizzling Steak Angus rib-eye, mixed vegetables, miso sauce		12.8

SMOKED MAIN COURSES

12 Hours Smoked Angus Beef Short Ribs Miso eggplant, Japanese pickles, smoked miso BBQ sauce	14.6	12 Hours Smoked Black Angus Beef Brisket Roasted maple sweet potato, salted red beans, sweet mustard soy sauce		10.4
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SIDE DISHES

Mixed Vegetables Teppanyaki (V)	4.7	Mixed Seafood Fried Rice (Salmon or Prawn)		4.4
Steamed Vegetables (V)	4.7	Yaki Soba (Chicken, Prawns or Vegetables)		10.0
Steamed Rice	1.9			

BAR BITES

Pulled Angus Beef Burger & Fries Shredded angus beef, sweet onion, fried egg, horseradish sauce	8.3	Garlic Fried Chicken Boneless Fried Chicken toast in a buttered sweet garlic gazed		4.8
Maine Lobster Bun & Fries Celery, chives, tobiko, Japanese spicy mayo	11.5	Crispy Salted Tofu Served with chili soy mayo & parmesan cheese		4.8
Applewood Smoked Chicken Bun & Fries Asian slaw, cheese, honey BBQ sauce	6.9	Spicy Grilled Squid (S) Char grilled squid served with Korean chili sauce		7.3
Pulled Angus Club Sandwich Salad, tomatoes, fried egg, steak cut fries	8.3	Lava Cheese Fries Steak cut fries topped with cheese & spicy mayo		5.8

(V) Vegetarian (S) Spicy