

武士道

B U S H I D O

by buddha-bar™

-The Way of the Warriors-

# Ala Carte Menu

## COLD APPETIZERS

<b>Wagyu &amp; Foie Gras Tataki</b>	15.9
Julienne cut salad, seaweed, roasted garlic vinaigrette	
<b>Salmon or Tuna Tiradito</b>	9.9
Seaweed, red chili, ponzu, passion fruit sauce	
<b>Nikkei Fresh Tuna Ceviche</b>	9.9
Fresh saku tuna, cilantro, yuzu ponzu sauce	
<b>Trio of Tartar</b>	10.9
Tuna, salmon, saikyo miso, avocado, cucumber, truffle oil	
<b>Thai Salmon Ceviche</b>	9.9
Fresh salmon, mango, Thai Chilean sauce & tiger milk	
<b>Avocado Kale Salad</b>	6.9
Butternut squash, feta cheese, roasted pecan, pomegranate, peanut lime dressing	
<b>Crispy Beef Salad</b>	8.8
Iceberg lettuce, radicchio, asparagus, cheese, sweet honey, mustard dressing	
<b>Summer Chicken Salad</b>	7.6
Gourmet leaves, capsicum, carrot, longan fruit, yuzu miso dressing	

## SUSHI ROLLS

	4 PCS	8 PCS
<b>Golden Mango Roll</b>	4.5	8.0
Cream cheese, smoked salmon, crabstick, cucumber		
<b>Yakita Salmon Roll</b>	4.7	8.0
Shrimp tempura, scallion, tobiko		
<b>California Roll</b>	4.3	7.4
Cucumber, mayonnaise, crabstick, avocado, tobiko		
<b>Strawberry Avocado Roll</b>	4.7	8.0
Prawn, avocado, cream cheese, strawberry		
<b>Ambassador Roll (S)</b>	4.5	8.0
Mozzarella, crabstick, asparagus, avocado, dynamite shrimp		
<b>Spectacular Roll</b>	4.7	8.5
Black rice, cream cheese, tamago, asparagus, crabstick, salmon, tobiko		
<b>Crispy Fried Tempura Roll</b>	5.1	8.3
The classic crisp fried to perfection		

## 6PCS ROLL

<b>Heavenly Roll (S)</b>	11.7
Prawns, spicy tuna, rock shrimp, cucumber, cream cheese, unagi sauce	
<b>Volcano (S)</b>	11.7
Scallop, tempura prawn, spicy mayo, unagi sauce	

## HOT APPETIZERS

<b>Edamame or Spicy Edamame (V) (S)</b>	3.6
Coarse salt or sweet & spicy sauce	
<b>Bushido Chicken Gyoza</b>	5.7
Japanese Dumpling 6 PCS	
<b>Eggplant with Red Sweet Miso (V)</b>	4.2
<b>Shrimp Wasabi Tempura (S)</b>	6.5
<b>Fried Calamari Ring with Ponzu Sauce</b>	4.9
<b>Prawn Tempura</b>	7.2
<b>Rock Shrimp Tempura (S)</b>	5.9
Creamy Spicy Sauce	
<b>Rock Lobster Tempura (S)</b>	27.3
Yuzu Spicy Mayonnaise	

## SOUPS

<b>Chicken Cream Soup</b>	4.9
Asparagus, mushroom, saffron essence, parmesan cheese	
<b>Miso Soup</b>	3.3
Tofu, wakame, mushroom, spring onion	
<b>Tom Yum Soup (S)</b>	5.2
Prawn, tomato, galangal, lime leaves	

## SASHIMI RAW FISH

	3 PCS	5 PCS
<b>Hamachi</b> -Yellowtail	5.8	8.9
<b>Shake</b> -Salmon	4.3	7.2
<b>Ebi</b> -Shrimp	3.3	4.8
<b>Tai</b> -Seabream	4.3	7.2
<b>Maguro</b> -Yellow Fin Tuna	6.0	8.6
<b>Tako</b> -Octopus	5.8	8.7
<b>Tobiko</b> -Flying Fish Roe	6.0	8.7
<b>Suzuki</b> -Seabass	4.3	7.2
<b>Unagi</b> -Eel	7.2	10.0

## SUSHI NIGIRI

	2 PCS
<b>Hamachi</b> -Yellowtail	4.6
<b>Shake</b> -Salmon	3.9
<b>Ebi</b> -Shrimp	2.6
<b>Tai</b> -Seabream	3.7
<b>Maguro</b> -Yellow Fin Tuna	5.0
<b>Tako</b> -Octopus	4.6
<b>Tobiko</b> -Flying Fish Roe	4.6
<b>Suzuki</b> -Seabass	3.9
<b>Unagi</b> -Eel	6.0

(V) Vegetarian (S) Spicy

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## ASSORTMENTS

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

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

## ROBATA GRILL MAIN COURSE

<b>Tiger Prawns</b> Lemon, homemade egg mayo	10.2	<b>Chicken Thigh</b> Green peas with teriyaki sauce	8.6
<b>Asian Style Braised Lamb Shank</b> Baby Bok choy, mashed potato, Sansio soy gravy	11.9	<b>Nikkei Miso Black Cod</b> Homemade miso marinated and quinoa	17.8

## TEPPANYAKI

Seafood		Meat	
<b>Norwegian Salmon</b>	9.2	<b>Chicken Thigh</b>	8.6
<b>Tiger Prawns</b>	10.2	<b>Certified Angus Beef Rib-Eye</b>	12.8
<b>Scallop</b>	13.9	<b>Certified Angus Beef Tenderloin</b>	14.0
<b>Rock Lobster Tail</b>	27.3	<b>Wagyu Beef Sirloin – Grade 6/7</b>	32.0
<b>Choice of Sauces:</b> Garlic Butter, Spicy Thai, Teriyaki, Miso Soya, Smoked BBQ, Pepper Butter, Creamy Yum Yum Sauce		<b>Choice of Side Dishes:</b> Steamed Rice, Garlic Fried Rice, Vegetable Fried Rice, Wasabi Mashed Potato	

## BUDDHA-BAR SIGNATURE DISHES & PAN ASIAN CUISINE MAIN COURSES

<b>Seabass Thai Green Curry</b> Green peas, baby corn, mushroom	11.9	<b>Singapore Chili Prawn (S)</b> Tiger prawn, chili sambal, baby Bok choy, egg, ginger, garlic, coriander	14.9
<b>Wok Seared Cantonese Beef</b> Beef tenderloin, Cantonese Barbeque sauce, broccoli	14.0	<b>Sichuan Bahraini Hammour (S)</b> Asian vegetables, Sichuan spicy sauce	12.4
<b>Sizzling Steak</b> Angus rib-eye, mixed vegetables, miso sauce	13.8		

## SIDE DISHES

<b>Mixed Vegetables Teppanyaki (V)</b>	4.9	<b>Mixed Seafood Fried Rice (Salmon or Prawn)</b>	4.4
<b>Steamed Vegetables or grilled (V)</b>	4.9	<b>Yaki Soba Noodle (Chicken, Prawns or Vegetables)</b>	10.0
<b>Steamed Rice</b>	1.9	<b>Steam Bok Choy with Garlic Oyster Sauce</b>	4.2

## BAR BITES

<b>Black Angus Beef Burger &amp; Fries</b> Lettuce, tomato, cheddar cheese, egg, spicy mayonnaise	8.9	<b>Wagyu Foie Gras Slider</b> Lettuce, tomato, cheddar cheese, teriyaki, truffle mayonnaise	15.9
<b>Beef Katsu Sando &amp; Fries</b> Breaded beef sandwich served with Miso onion relish, smoked aji Amarillo sauce	9.5	<b>Fried Fish Wonton</b> Served with peanut sauce	5.3
<b>Chicken Sliders &amp; Fries</b> Lettuce, tomato, cheddar cheese, garlic BBQ sauce	7.9	<b>Garlic Fried Chicken</b> Boneless fried chicken toast in a buttered sweet garlic gazed	5.3
<b>Fish &amp; Chips</b> Japanese tartar sauce, pickles, French fries	9.9	<b>Lava Cheese Fries</b> Steak cut fries topped with cheese & spicy mayonnaise	5.8

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# BEVERAGE MENU

<b>WHITE WINE BY THE GLASS</b>	<b>150 ml</b>	<b>Bottle</b>
<b>Sauvignon Blanc, Sierra Grande - Chile</b> It has a lovely citrus notes of lemon and lime with oaky twist.	4.9	24.5
<b>Chardonnay, Nederburg - South Africa</b> Palate nectarine, quince, pear and citrus. Like a mouthful of juicy, tangy fruit salad with a light drizzle of honey adding richness.	5.1	25.8
<b>RED WINE BY THE GLASS</b>	<b>150 ml</b>	<b>Bottle</b>
<b>Cabernet Sauvignon, Fleur Du Cap - South Africa</b> Full-bodied wine has a ruby red color with aromas of ripe berries, cherries, and hints of pencil shavings ending in subtle oak spices.	4.9	24.5
<b>Merlot, Nederburg - South Africa</b> Aromas and flavors of berries, blackcurrant, blackberries, blueberries in a dry finish.	5.3	26.2
<b>ROSÉ BY THE GLASS</b>	<b>150 ml</b>	<b>Bottle</b>
<b>Tempranillo, Bobal, Radio Boca - Spain</b> Fruity rose wine with juicy wild strawberry, cherries and exiting fresh berries.	5.4	26.7
<b>SPARKLING WINE BY THE GLASS</b>	<b>150 ml</b>	<b>Bottle</b>
<b>Prosecco, Voga - Italy</b> Chic Italian sparkler with vibrant character, excellent intensity and fruity nose displaying ripe apricot and peach notes.	6.1	30.1

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## MOCKTAILS

<b>Ginger Hill</b>	3.9
Tropical and refreshing drink, with fresh ginger, pineapple juice, lemon juice, elder flower syrup, and top up with sprite.	
<b>Tanoshi</b>	3.9
Deep fruity non-alcoholic drink, fresh lemongrass muddled with mango juice, lemongrass syrup, passion fruit and splash with ginger ale.	
<b>Kankitzuri</b>	3.9
Refreshing sweet and sour drink, with cucumber syrup, sour mix, energy drink and topped with hibiscus tea.	
<b>Nitobe</b>	3.9
Clean taste of lychee and bubbly, stirred with strawberry puree, lychee juice and vanilla syrup topped with sprite and cranberry juice.	
<b>Ringgo Minto</b>	3.9
Refreshing fruity, sweet sour mocktail combination of fresh mint leaves muddled with lime, and vanilla syrup stirred with apple juice.	

### SOFT DRINKS

<b>Sprite</b>	2.4
<b>Ginger Ale</b>	2.4
<b>Coke</b>	2.4
<b>Diet Coke</b>	2.4
<b>Red Bull</b>	3.7
<b>Red Bull (sugar free)</b>	3.7

### FRESH JUICES

<b>Orange</b>	3.1
<b>Carrot</b>	3.1
<b>Pineapple</b>	3.1
<b>Lemon Mint</b>	3.9

### COFFEE

<b>Black Coffee</b>	2.5
<b>Cappuccino</b>	2.5
<b>Espresso</b>	2.5
<b>Caffé latte</b>	2.5
<b>Double Espresso</b>	3.0
<b>Turkish Coffee</b>	3.0

### TEA

<b>Japanese Tea</b>	2.5
<b>Fancy Sencha</b>	2.5
<b>Jasmine Tea</b>	2.5
<b>Chamomile</b>	2.5
<b>English Breakfast Tea</b>	2.5

### WATER

<b>Evian Still Water Small</b>	3.2
<b>Evian Still Water Large</b>	4.4
<b>Evian Sparkling Water Small</b>	3.2
<b>Evian Sparkling Water Large</b>	4.6

## THE SIGNATURE

- SOTB BUSHIDO STYLE** 6.7  
Fruity and sweet drink, mix of raspberry, passion fruit, and lychee stirred with vodka and the Japanese liqueur, umeshu.
- SAMURAI** 6.7  
A fruity and tough drink mixture of the Japanese distilled beverage, shochu, vodka, rum, tequila, melon liqueurs, shaken with pineapple juice and cucumber syrup.
- JAPAN'S DREAM** 7.6  
Sweet and sour cocktail mixture of vodka, cinnamon liqueur, rum, passion fruit, melon liqueur. Shake and top with energy drinks.
- INAGA (Sharing)** 20.1  
A punch bowl drinks for 8 people with unique style of drinking. Mixture of white rum, dark rum, pomegranate liqueur, cinnamon syrup, orange juice, mango juice, and lemon juice.

## BUSHIDO STRONG EXPERIENCE

- HARAKIRI** 8.7  
Fruity and strong over proof rum, fresh lime, passion fruit, and cherry Liqueur, brandy with a dash of peach bitters, top up with port wine.
- GEISHA** 8.7  
Strong cocktails, sweet and fruity, mixture of Special Bushido Mix Rum With honey syrup, orange and pineapple juice.
- KATANA** 8.7  
Strong and refreshing cocktails, combinations of Bushido Secrete spirits, blue curacao, pineapple juice and splash of red wine on top.

## BUSHIDO CRAFT COCKTAILS

- CHUGI - LOYALTY 忠** 5.1  
Refreshing combinations muddled fresh ginger and honey stirred well with gin, balanced with lemon juice and topped with ginger ale.
- YU- COURAGE 勇** 5.1  
Fruity and refreshing cocktail, with new traditional of creating cocktails with healthy products by infusing tea into alcohol, combine with lemongrass and watermelon.
- MEYO - HONOUR 誉** 6.4  
Perfect balanced combinations of whisky, sake, passion fruit, and southern comfort dash of honey.
- REI - RESPECT 礼** 7.8  
Strong cocktail with over proof rum balance with homemade syrup and pineapple.

## CLASSIC COCKTAILS

Travel our range of world-renowned cocktails from long drinks to martinis, and passing by the sours, don't hesitate to challenge our Bartenders with their knowledge.

### **NEGRONI** 4.7

Invented in Florence, Italy in 1919 by Count Camillo Negroni. Botanical gin stirred with Campari bitter and Sweet vermouth.

### **ROBROY** 4.7

Was named after the Broadway show in 1894. 12-year-old premium Scotch Whisky stirred cold with Sweet vermouth and a touch of bitters, topped with skewered maraschino cherry.

### **CAIPIRINHA** 4.7

Brazilian drink that has been in vogue for the past half century. Fresh cut Brazilian lime muddled with demerara granulated sugar, packed with crushed ice and poured long with Brazilian Cachaça.

### **SAZERAC** 5.7

Leon Lamothe, a bartender in New Orleans, created the drink in the 1850s. Straight rye whisky, simple syrup, Angostura Bitters to taste and Herbsaint to rinse the glass. Crystallized lemon twisted.

### **COSMOPOLITAN** 5.7

Created by Cheryl Cook in South Beach Miami. The cosmopolitan was made for the first time in the mid-1980s. Absolut Citron Vodka, Cointreau, fresh lime juice, cranberry juice.

### **SINGAPORE SLING** 5.7

Around 1915, Ngiam Tong Boon, bartender at Raffles Hotel, Singapore, originally created this long drink for women. A dash of Grenadine, gin, cherry brandy, Dom Benedictine, pineapple juice, lemon juice and soda. Topped with a twist of orange and a cherry.

### **MOJITO** 6.0

A classic refreshing Cuban drink, of lime muddled with mint and simple syrup, stirred over crushed ice along with white rum and topped with a splash of soda water.

### **MAI TAI** 6.0

Victor J. Bergeron created the Mai Tai one afternoon for some friends who we're visiting from Tahiti. 12-year-old J. Wray & Nephew rum, fresh lime, De Kuyper Orange Curaçao, Garnier Orgeat syrup.

### **OLD FASHIONED** 7.0

Invented in 1880, at the Pen Dennis Club, Kentucky. Sugar cube dissolved in Angostura Bitters, soaked with orange and cherry, stirred well with straight Bourbon Whiskey.

***“For other Classics, please feel free to ask our team member”***

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<b>APERITIFS</b>	<b>60 ml</b>
<b>MARTINI</b> (Dry, Bianco, Rosso)	3.7
<b>PERNOD</b>	4.3
<b>CAMPARI</b>	4.3

<b>PORT WINE</b>	
<b>PORTO CRUZ RESERVA</b>	3.7

<b>LIQUERS</b>	<b>30 ml</b>
<b>MALIBU</b> 21% alc.	3.6
<b>KAHLUA</b> 20% alc.	3.6
<b>SOUTHERN COMFORT</b> 35% alc.	4.4
<b>DRAMBUI</b> 40% alc.	4.5
<b>GRAND MARNIER</b> 40% alc.	4.5
<b>HYPNOTIC</b> 17% alc.	4.5
<b>BAILEYS</b> 17% alc.	5.6
<b>COINTREAU</b> 40% alc.	5.8

<b>ARMAGNAC</b>	<b>30 ml</b>
<b>SAINT VIVANT VSOP</b>	6.8
<b>SAINT VIVANT XO</b>	9.6

<b>COGNAC</b>	<b>30 ml</b>
<b>** REGULAR **</b>	
<b>REMY MARTIN VSOP</b> 40% alc.	6.8
<b>** PREMIUM **</b>	
<b>RÉMY MARTIN XO</b> 40% alc.	15.2
<b>MARQUIS d'ADET XO</b> 40% alc.	15.2
<b>MARTEL CORDON BLUE</b> 40% alc.	15.2
<b>** THE COLLECTION **</b>	
<b>HENNESSY PARADISE</b> 40% alc.	69.9
<b>RÉMY MARTIN LOUIS XIII</b> 40% alc.	158.9
<b>HENNESSY RICHARD</b> 40% alc.	209.6

## RUM

Distilled spirit made from molasses of cane sugar and aged in Oak Barrels.

	<b>30 ml</b>	<b>Bottle</b>
<b>OLD NICK</b> 37.5% alc.	3.7	87.6
<b>BACARDI WHITE</b> 40% alc.	4.1	102.3
<b>PLANTATION DARK</b> 40% alc.	4.4	104.0
<b>HAVANA CLUB 7 YO</b> 40% alc.	4.9	120.6
<b>PYRAT XO RUM</b> 40% alc.	5.7	120.6
<b>BACARDI 8 YO</b> 40% alc.	5.8	120.6
<b>SAINT JAMES 12YO</b> 40% alc.	8.1	169.4
<b>SAINT JAMES XO 240 ANS</b> 43% alc.	14.6	355.0
<b>**THE COLLECTION**</b>		
<b>HAVANA CLUB MAXIMO (50CL)</b> 40% alc.	209.6	3,493.9
<b>J. BALLY VERY OLD 1929</b> 43% alc.	209.6	4,955.0

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## WHISKY BLENDED

Distilled spirit from fermented Grain Mash, such as Barley, Rye and corn. Aged in Wooden Cask.

### SCOTCH

30ml Bottle

#### \*\*REGULAR\*\*

**CLANSMAN** 40% alc.

3.7 87.6

**DEWARS WHITE** 40% alc.

4.1 96.7

#### \*\*PREMIUM\*\*

**CHIVAS 12 YO** 40% alc.

7.0 158.8

**JOHNNIE WALKER BLACK LABEL** 40% alc.

7.0 158.8

#### \*\*THE COLLECTION\*\*

**CHIVAS 18 YO** 40% alc.

12.0 285.9

**CHIVAS ROYAL SALUTE 21 YO** 40% alc.

15.2 355.8

**JOHNNIE WALKER BLUE LABEL** 40% alc.

22.8 571.7

**BALLANTINES 30 YO** 43% alc.

31.7 698.8

**CHIVAS 25 YO** 40% alc.

38.1 876.6

**CHIVAS 100 CASK** 40% alc.

42.2 952.9

**CHIVAS STONE OF DESTINY** 40% alc.

69.8 1,588.1

### IRISH

**JOHN JAMESON** 40% alc.

4.9 152.2

### BOURBON

**OLD VIRGINIA 6 YO** 40% alc.

4.4 105.0

**FOUR ROSES SINGLE BARREL** 50 % alc.

5.1 126.0

### TENNESSEE

**JACK DANIELS** 40% alc.

6.2 152.5

### JAPANESE WHISKY

**KIRIN FUJI** 50% alc.

6.9 158.8

**BLACK NIKKA** 43% alc.

8.1 167.4

**SUNTORY OLD** 43% alc.

8.4 185.9

### WHISKY - SINGLE MALT

**TURMORE 12YO - Speyside** 40% alc.

6.2 143.9

**GLENFIDDICH 12 YO - Speyside** 40% alc.

6.2 143.9

**GLENMORANGIE - Highland** 40% alc.

7.0 158.7

**MACALLAN 12 YO - Highland** 40% alc.

7.5 171.5

**GLENLIVET 18 YO - Speyside** 43% alc.

11.6 283.5

**GLENFIDDICH 18 YO - Speyside** 40% alc.

12.6 299.3

**MACALLAN 18 YO - Highland** 43% alc.

15.2 350.2

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## VODKA

Distilled spirit mostly from grain, rye, potato, rice.  
Slavic word for "little water."

30 ml

Bottle

<b>TITOS - USA</b> 40% alc.	3.7	120.6
<b>ABSOLUT BLUE - Sweden</b> 40% alc.	4.4	136.5
<b>CÎROC - France</b> 40% alc.	6.2	142.5
<b>ABSOLUT ELYX - Sweden</b> 42.3% alc.	6.2	142.5
<b>BELVEDERE - Poland</b> 40% alc.	6.7	158.8
<b>ROYAL DRAGON - Russia</b> 40% alc.	6.7	158.8
<b>KETEL ONE - Netherlands</b> 40% alc.	7.9	189.8
<b>GREYGOOSE - France</b> 40% alc.	9.2	222.4

## GIN

Grain spirit flavored with botanicals.

<b>SEAGRAM'S - USA</b> 40% alc.	3.7	87.6
<b>CITADELLE - France</b> 44% alc.	3.7	87.6
<b>BOMBAY SAPPHIRE - London</b> 47% alc.	4.0	100.4
<b>TANQUERAY GIN - London</b> 47.3% alc.	3.7	100.4
<b>SILENT POOL GIN - UK</b> 44% alc.	5.8	139.7
<b>HENDRICK'S GIN - Scotland</b> 44% alc.	6.1	139.7

## TEQUILA

Distilled spirit made from the blue agave and in the city of Tequila, Mexico.

<b>OCHO BLANCO</b> 40% alc.	4.6	77.2
<b>PATRON XO COFFEE</b> 35% alc.	6.0	139.8
<b>PATRON REPOSADO</b> 40% alc.	6.2	160.1

### \*\* THE COLLECTION\*\*

<b>GRAND PATRON</b> 40% alc.	15.2	367.5
<b>JOSE CUERVO RESERVA FAMILIA</b> 40% alc.	15.2	367.5

## BEER BOTTLES

<b>CLARO - Mexico</b> 4.6% alc.	4.9
<b>BLUE MOON - Belgium</b> 5.4% alc.	4.9
<b>COORS LIGHT - US</b> 4.2% alc.	4.9

## DRAUGHT BEER

<b>STAROPRAMEN 250ml</b>	4.1
<b>STAROPRAMEN 500ml</b>	7.2
<b>KIRIN 250ml (HALF PINT)</b>	4.4
<b>KIRIN 500ml (PINT)</b>	7.7

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## SAKE

### JUNMAI Cold or Hot

Rice milled up to 70%, pure sake with no alcohol added.

#### Managuntako, 15%Abv

Pure sake from Akitakomachi rice, clean texture, and well- structured.

**15cl 30cl**

**10.1 19.0**

### DAIGINJO Cold

Rice milled up to 50% with very little alcohol added.

#### Maboroshi No Taki, 16.5%Abv

Light and mild sake made in Toyama from Oyamanishiki rice.

**15cl 30cl 180cl**

**20.3 36.8 222.3**

### JUNMAI DAIGINJO Cold

Rice milled up to 50%, pure sake with no alcohol added.

#### Sho Chikubai Antique, 15%Abv

An exceptionally smooth taste of fruits and flowers.

**72cl**

**139.8**

#### Nenohi-matsu, 16.5%Abv

Classy floral sake brewed in Aichi from Yamada Nishiki rice.

**72cl**

**158.8**

### AWAMORI

#### Mukai, 28%Abv

Distilled Barley with a powerful character of floral with elegance structure and nutty end.

**72cl**

**95.2**

### SPARKLING SAKE Cold

Carbonated and fermented sake.

#### Hakutsuru Sazameki, 7%Abv

Brewed in Kobe, this sake offers a very special floral aroma and sweet end.

**19.5cl**

**22.8**

### SHOCHU

Best served on the rocks with soda water or tonic.

#### MUGI - Barley

##### Housenbou, 25%Abv

One of the best shochu made from barley.

**72cl**

**76.2**

#### IMO - POTATO

##### Sato Musume, 25%Abv

Clean and fresh shochu distilled from potatoes.

**6cl 15cl**

**8.2 19.0**

# CHAMPAGNE

## BRUT

**Moët & Chandon, Brut Imperial** 158.8  
Mellow and smooth taste from start to finish with a wonderful liqueur-flavored finish.

## MAGNUM

**Moutard La Perle Grande Cuvée Brut** 177.9  
Delicately fruity and elegant, intense flavor of Butter, almond and brioche with a hint of freshness.

**Moët & Chandon, Brut Imperial "MAGNUM" (150 cl)** 260.4  
Mellow and smooth taste from start to finish with a wonderful liqueur-flavored finish.

## ROSÉ

**Moutard La Perle Brut Rose** 73.5  
Light in color, fresh, perfect for any occasion with a sweet red fruit flavor

**Charles De Laroche Cuvée Rosé** 81.3  
Pleasant on the palate, light in color, fresh, perfect for any occasion.

**Moët & Chandon Rosé** 171.5  
Full-bodied, zestful with assertive fruitiness, dominated by the scent of wild strawberries.

## TASTE OF EXCEPTION

**Veuve Clicquot Ponsardin La Grande Dame Brut** 271.7  
Beautiful floral and mineral aromas characteristic of Chardonnay.

**Dom Pérignon Brut** 425.6  
Fresh and sharp with gentle richness, peaty scents with a smooth finish.

**Krug, Grande Cuvée** 476.4  
Well-toned Champagne with coconut toast, grapefruit and coffee aromas.

## WHITE WINE - FRANCE

### BURGUNDY

**Domaine de Varoux AOC Chablis** 43.0

**Grape: Chardonnay**

Aromatic with clean mineral notes and hints of citrus.  
Medium bodied with a classic dry finish.

**Domaine de Varoux Chablis 1st Cru Montmains** 54.6

**Grape: Chardonnay**

Aromas of green apple and white blossom. Broad and rich on the attack,  
with complementary hints of ripe fruit and nuts.

**Mersault Cuvée Charles Maxime** 83.0

**Grape: Chardonnay**

Full-bodied Burgundy whites, commonly cite notes of butter, almonds and  
grilled hazelnuts, alongside the finer citrus fruit and mineral elements.

### BORDEAUX

**Longchamps Bordeaux Blanc** 30.5

**Grape: Chardonnay, Sauvignon, Grenache Blanc**

Powerful and refined with intense aromas of pears  
Smoothly creamy with pleasant vivacity with notes of figs and vanilla.

**Château Gabaron** 33.0

**Grape: Sauvignon Blanc and Sémillon**

Full of flavor with dry character and fruity, crisp finish.

### LOIRE VALLEY

**Sancerre, Domaine Tassin** 48.3

**Grape: Sauvignon Blanc**

Well-balanced with a little nose, citrus, grapefruit and lemon aromas.

## WHITE WINE - ITALY

**Giorio & Gianni** 26.1

**Grape: Pinot Grigio**

Unfolds into a seductive fruit driven wine with a rich and elegant taste.

**Voga Delle Venzi** 38.1

**Grape: Pinot Grigio**

Floral characters with notes of pear, bright, clean and crisp finish.

**Verdicchio dei Castelli di Jesi, 'Le Vele,' Moncaro** 43.2

**Grape: Verdicchio**

Intense fruity flavors of white peach, dry and smooth.

**Gavi di Gavi** 49.4

**Grape: Cortese**

Delicate pear flavor, high acidity wine, commonly associated with cortese wine,  
with lime, almond and light herbal or grassy aromas

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## WHITE WINE – AUSTRALIA

<b>Koonuga Hill</b>	36.8
<b>Grape: Chardonnay</b>	
A medium-bodied Chardonnay with crisp and lively palate. A judicious influence of oak provides an added dimension of complexity to this modern expression of chardonnay.	

## WHITE WINE – CHILE

<b>Casa Lapostolle Classic</b>	32.6
<b>Grape: Chardonnay</b>	
Very expressive with aromas of fresh herbs and cucumber, white fruit such as pears along with floral notes. Balance and fresh mid palate with good volume and a long lasting finish.	

## WHITE WINE – NEW ZEALAND

<b>Cloudy Bay</b>	83.0
<b>Grape: Sauvignon Blanc</b>	
Fresh and vibrant on the nose, with aromatics of bright citrus, kaffir lime, orchard blossom and passion fruit, with juicy stone fruit and tropical characters underpinned by a fine minerality and meyer lemon acidity.	

## WHITE WINE – ARGENTINA

<b>Terrazas Reserva</b>	62.2
<b>Grape: Chardonnay</b>	
Fresh fruit aromas including lime, apricot, peach, with a hint of vanilla.	

## ROSÉ WINE

<b>Rose D' Anjou – France</b>	35.3
<b>Grape: Cabernet Franc, Grolleau, Gamay</b>	
Pink color, medium dry with peach, strawberry notes and zesty.	
<b>De Minuty Cotes De Provence – France</b>	39.8
<b>Grape: Shiraz/Syrah, Tibouren, Cinsault, Grenache</b>	
Intense, fresh generous fruit-forward flavours.	
<b>Voga- Italy</b>	42.1
<b>Grape: Blended</b>	
Beautiful aroma of strawberry, cranberry and raspberry with a long feeling on the palate.	
<b>Château de Beaupré, Coteaux D'Aix-en-Provence – France</b>	44.1
<b>Grape: Grenache, Cinsault and Syrah</b>	
Fresh and delicate with red fruit aromas and long finish.	

## RED WINE - FRANCE

### BORDEAUX

<b>Château Gabaron</b>	32.6
<b>Grape: Cabernet Sauvignon, Cabernet France</b>	
Soft, round, fruity wine with great complexity and long finish.	
<b>Saint-Émilion, Château Vieux Verdot</b>	54.6
<b>Grape: Merlot and Cabernet Franc</b>	
Full-bodied, very dark ruby colour with fruity, fresh herbal notes, great structure and amazing balance, long finish with vegetal characters.	
<b>Margaux, Château du Grand Soussans</b>	80.0
<b>Grape: Cabernet Sauvignon, Merlot, Petit Verdot &amp; Malbec</b>	
Smoky with a hint of dark berry. Oaky and a little acidic in the mouth.	
<b>Chateau Fayat Pomerol</b>	209.6
<b>Grape: Blended Cabernet Franc, Merlot, Petit Verdot, Carbenet Sauvignon</b>	
Highly charged oak nose leads into flavours of cigars smoke and cherry.	
<b>Margaux, Chateau Rauzan-Segla Grand Cru Classe</b>	241.4
<b>Grape: Cabernet Sauvignon and Merlot</b>	
Full body wine with incomparable rich bouquet, silky intense tannins with fine ripe red berries flavor makes this Grand Cru Classe exceptional.	

### VINTAGE COLLECTION

<b>Pouillac, Château Duhart-Milon 4ème Grand Cru Classé</b>	327.7
<b>Grape: Cabernet Sauvignon and Merlot</b>	
Delicate wine, initially supple tannins gradually become more powerful. Well-structured on the palate and good density, full-bodied finish.	
<b>Pessac-Leognan, Domaine de Chevalier Grand Cru Classé</b>	330.3
<b>Grape: Cabernet Sauvignon, Merlot, Petit Verdot</b>	
Very classy, balanced on the palate with a hint of red fruits.	
<b>Margaux, Château Brane-Cantenac 2ème Grand Cru Classé</b>	336.6
<b>Grape: Merlot, Cabernet Franc, Cabernet Sauvignon</b>	
Remarkable freshness with ripe fruits and spicy finish. Great balance of tannins and complex texture.	
<b>Médoc, Château Palmer</b>	501.8
<b>Grape: Merlot, Cabernet Sauvignon and Petit Verdot</b>	
Medium-bodied, dry, with minor sensation of green flavors, red berry finish, Beautiful aroma of ripe fruits, with red berries and black berries.	

### RED WINE – MAGNUM

<b>Burgundy, Vosne-Romanée 1er Crus Les Brûlées</b>	368.4
Great vintage always deserves a magnum; the proverbial iron fist in a velvet glove.	

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## RHÔNE VALLEY

<b>Cote de Rhone Le Perussier Domaine Philippe Plantevin</b>	<b>43.0</b>
<b>Grape: Grenache, Syrah</b> Aromas of red fruits, rosemary with balance finish.	
<b>Vacqueyras, Clefs des Murailles</b>	<b>44.4</b>
<b>Grape: Grenache, Mourvèdre and Syrah</b> Intense color, rich on the nose, cherry and raspberry aromas, fruity on the palate with silky texture.	
<b>Châteauneuf-du- Pape, Calvet</b>	<b>57.1</b>
<b>Grape: Syrah, Mourvedre and Cinsault</b> Beautiful deep ruby color and under growth a rich flavor, a very well balance wine.	

## RED WINE – ITALY

<b>Valpolicella Ripasso, Aristocratico Classico</b>	<b>49.5</b>
<b>Grape: Corvina and Rondinella</b> Deep ruby with an intense red fruit flavor and elegant structure. Dry with a very strong character of Sangiovese grapes.	
<b>Aglianico Vesevo Estate</b>	<b>50.8</b>
<b>Grape: Aglianico</b> Lovely fruity medium body wine with long dry finish.	
<b>Vesevo Taurasi</b>	<b>83.0</b>
<b>Grape: Aglianico</b> The hints of beeswax, gingerbread, cedar wood and vanilla round off the nose of this top wine from Campania.	
<b>Tignanello Antinori, Toscana IGT</b>	<b>177.5</b>
<b>Grape: Sangiovese, Cabernet Sauvignon, Cabernet Franc.</b> Beautiful deep ruby color, develop aromas of Dark fruits and under growth a rich flavor and a very well balance wine.	

## RED WINE – SOUTH AFRICA

<b>Fluer Du Cape Laszlo</b>	<b>65.3</b>
<b>Grape: Merlot , Cabernet Savignon , Malbec , Petit Verdot</b> Dark ruby coloured with aroma of ripe prune and red cherries.	