

武士道

B U S H I D O

by buddha-bar™

-The Way of the Warriors-

# BENTŌ

## Menu

**All Bento Boxes includes Miso Soup & Asian Mixed Fruits**  
**Sunday to Thursday**  
**12 NOON until 4:00 PM**

<b>Sushi Bento Box</b>	<b>17.0</b>
Tuna, Salmon, Seabream Sashimi (2PCS each) Sushi Mushi Ebi, Seabass, Yellow Tail Nigiri (1PC each) California Roll, Mixed Seaweed Salad, Spicy Beef Tataki	
<b>Bushido Bento Box</b>	<b>16.0</b>
Salmon Teppanyaki, Beef Sirloin, Chicken Gyoza, Mixed Vegetables, Seafood Fried Rice	
<b>Warrior Bento Box</b>	<b>16.0</b>
Prawn Tempura, Crispy Chicken, Grilled Seabass, Kale Salad, Creamy Mashed Potato	
<b>Vegetarian Bento Box</b>	<b>12.0</b>
Grilled Broccoli & Potato, Vegetable Tempura, Avocado Green Salad, Vietnamese Spring Roll, Vegetable Fried Rice	

# À LA CARTE Menu

## COLD APPETIZERS

- Wagyu & Foie Gras Tataki**  
Julienne cut salad, seaweed, roasted garlic vinaigrette
- Hamachi or Salmon Tartare** NEW  
Avocado, shiso oil, cucumber, tobiko, almond, sweet potato crisp, orange, tahini dressing
- Salmon or Tuna Tiradito**  
Seaweed, red chili, ponzu, passion fruit sauce
- Trio of Ceviche Platter** NEW  
Lima scallop mixed with sweet aji-panca sauce  
Tiger Prawn serve together with creamy sesame ponzu  
Tropical Seabass mix with spicy mango kimchee paste
- Motsvi Salad** NEW  
Baby spinach, roasted pine seed, mixed berries, mandarin, raspberry vinaigrette
- Avocado Kale Salad**  
Butternut squash, feta cheese, roasted pecan, pomegranate, peanut lime dressing
- Lobster Mango Salad** NEW  
Mixed lettuce, sweet mango, black tobiko, avocado, asparagus, Thai dressing
- Summer Chicken Salad**  
Gourmet leaves, capsicum, carrot, longan fruit, yuzu miso dressing

- Hong Kong Prawn Har Gow (5PCS)**  
Crystal prawn dumpling filled with juicy, flavorful prawn meat wrapped in lightly translucent dumpling skin served with yuzu soy sauce and ginger scallion sauce.
- Shanghai Beef Soupy Dumpling (5PCS)**  
Steamed dumpling with meat filling and delicious beef broth enclosed inside which is so delicate yet bursting with flavor and served with ginger soy sauce.
- Spicy Szechuan Shrimp Wonton (5PCS)**  
Traditional wonton soup dumpling flavored with Szechuan peppercorn and poached in a dashi chili soy broth.
- Korean Beef Bao (3PCS)**  
Tasty and soft steamed buns filled with Korean style marinated beef served with apple hoisin sauce.
- Spicy Kale & Water Chestnut Dumpling (V) (5PCS)**  
Green vegetarian dim sum filled with kale and water chestnut wrapped in spinach infused dumpling skin served with sesame honey dip and ponzu sauce.
- Main Lobster XO Dumpling (5PCS)** NEW  
Handcrafted gourmet steamed dumpling filled with decadent lobster flavor served with homemade XO vinaigrette.

## HOT APPETIZERS

- 15.9 **Edamame or Spicy Edamame (V) (S)** 3.6  
Coarse salt or sweet & spicy sauce
- 11.1 **Bushido Chicken Gyoza (Dumpling)** 6.6  
**Vegetable Tempura** 4.8  
**Fish Tempura** NEW 7.5
- 9.9 **Shrimp Wasabi Tempura (S)** 6.5  
**Fried Calamari Ring with Ponzu Sauce** 5.5
- 18.9 **Prawn Tempura** 7.5  
**Rock Shrimp Tempura (S)** 5.9  
Creamy Spicy Sauce
- Rock Lobster Tempura (S)** 27.9
- 6.9 Yuzu Spicy Mayonnaise
- Chicken Spring Roll with Cracker** NEW 6.9  
Balsamic sriracha sauce

## SOUPS

- Hot & Sour Chicken Soup** NEW 4.9  
Mushroom, tofu, bamboo shoot, scallion, Sichuan oil
- 18.9 **Miso Soup** 3.5  
Tofu, wakame, mushroom, spring onion
- Tom Yum Soup (S)** 5.2  
7.6 Prawn, tomato, galangal, lime leaves

## DIM SUM (Dumplings)

- 7.9 **Shanghai Style Chicken Siu Mai (5PCS)** 6.9  
Classic Cantonese dim sum that has an open top filled with savory chicken and aromatics served with sweet garlic chili sauce and onion soy dip.
- 7.9 **Angus Beef and Chicken Money Bag (4PCS)** NEW 7.9  
Golden dumpling which is very rich in flavor symbolizing good wealth and fortune. Served with sweet and sour sauce.
- 6.9 **Hong Kong Style Prawn or Chicken Cheung Fun** NEW 7.9  
Cantonese dish steamed thin savory and smooth roll stuffed with prawn or chicken made from a wet rice flour batter full of umami. Served with garlic sweet soy sauce.
- 7.9 **Lamb Cabbage Wrap Dumpling (5PCS)** NEW 7.9  
Flavorful ground lamb filling wrapped with cabbage leaves steamed and served with aromatic crystal pepper sauce.
- 5.9 **Crispy Prawn Fried Dumpling (5PCS)** NEW 7.9  
Irresistible deep fried crispy dumpling burst with juicy prawn flavors served with spicy plum sauce.

13.9

(V) Vegetarian (S) Spicy

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## 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

### SUSHI ROLLS

<b>Spicy Tuna or Salmon Roll</b> <small>NEW</small>	4 PCS	8 PCS
Tempura flakes, cucumber, sesame seeds, green onion, spicy mayonnaise	4.7	8.5
<b>California Roll</b>	4.5	8.0
Cucumber, mayonnaise, crabstick, avocado, tobiko		
<b>Sunset Roll</b> <small>NEW</small>	4.7	8.5
White fish, salmon, tuna, tobiko, Japanese mayonnaise, teriyaki sauce		
<b>Bushido Roll</b> <small>NEW</small>	4.7	8.5
Seabream, spicy tuna paste, avocado, tempura, prawn, spicy mayonnaise		
<b>Ambassador Roll (S)</b>	4.7	8.5
Mozzarella, crabstick, asparagus, avocado, dynamite shrimp		
<b>Tempura Roll</b> <small>NEW</small>	4.5	8.0
Black tobiko, prawn tempura, cucumber, avocado, spicy mayonnaise, teriyaki sauce		

### 6PCS ROLLS

<b>Volcano (S)</b>		12.5
Scallop, tempura prawn, spicy mayonnaise, unagi sauce		
<b>Gold Dust Lobster Roll</b> <small>NEW</small>		18.9
Avocado, cream cheese, cucumber, grilled lobster, mango, chili mayo, sweet unagi sauce		

### SUSHI HAND ROLL (TEMAKI)

<b>California Hand Roll</b> <small>NEW</small>		1 PC
Cucumber, mayonnaise, crabstick, avocado, tobiko		4.0
<b>Spicy Salmon Avocado Hand Roll</b> <small>NEW</small>		4.5
Spring onion, avocado, spicy mayo, sesame seeds,		
<b>Crispy Thai Prawn Tempura Hand Roll</b> <small>NEW</small>		4.5
Cucumber, jarjeer, black tobiko, tanuki, unagi & Japanese mayo, Thai spicy sauce.		

### 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	5.0	8.0
<b>Suzuki</b> -Seabass	4.3	7.2
<b>Unagi</b> -Eel	7.2	10.0

### SUSHI NIGIRI

	5 PCS	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		4.2
<b>Suzuki</b> -Seabass		3.9
<b>Unagi</b> -Eel		6.0

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## ROBATA GRILL MAIN COURSE

<b>Tiger Prawns</b> Lemon, homemade egg mayo	10.9	<b>Chicken Thigh</b> Green peas with teriyaki sauce	8.9
<b>Asian Style Braised Lamb Shank</b> Baby Bok choy, mashed potato, sansho soy gravy	11.9	<b>Nikkei Miso Black Cod</b> Homemade miso marinated and quinoa	17.9
<b>Salmon Fillet</b> <small>NEW</small> Edamame kernels, cherry tomato, eggplant, mushroom butter, yuzu pumpkin sauce	9.9	<b>Grilled Siam Chili Hammour</b> <small>NEW</small> Mushroom, potato, broccoli, homemade Thai sauce	12.9
<b>Percik Grilled Chicken</b> <small>NEW</small> Asparagus, lemongrass salsa, percik chili glaze	9.2		

## TEPPANYAKI

Seafood		Meat	
<b>Seabass</b> <small>NEW</small>	9.9	<b>Milk-Fed Veal Rack</b> <small>NEW</small>	16.9
<b>Norwegian Salmon</b>	9.9	<b>Chicken Thigh</b>	8.9
<b>Tiger Prawns</b>	11.9	<b>Certified Angus Beef Rib-Eye</b>	13.9
<b>Scallop</b>	13.9	<b>Certified Angus Beef Tenderloin</b>	15.5
<b>Rock Lobster Tail</b>	27.9	<b>Wagyu Beef Sirloin – Grade 6/7</b>	32.9
		<b>John Stone 30 Days Dry-Aged Sirloin</b> <small>NEW</small>	22.9
<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>Sweet &amp; Sour Manchurian Chicken</b> <small>NEW</small> Mixed peppers, lychee, mint leaves, scallion, white onion, Manchurian sauce	9.8	<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	15.5	<b>Sichuan Bahraini Hammour (S)</b> Asian vegetables, Sichuan spicy sauce	12.9
<b>Sizzling Steak</b> Angus rib-eye, mixed vegetables, miso sauce	14.5		

## SIDE DISHES

<b>Mixed Vegetables Teppanyaki (V)</b>	4.9	<b>Mixed Seafood Fried Rice (Salmon or Prawn)</b>	6.5
<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>Sanuki Udon Soup Noodle (Prawn Tempura, Gyuniku Beef)</b> <small>NEW</small>	10.0

## 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>Korean Beef Toast Sandwich &amp; Fries</b> <small>NEW</small> Beef bacon, cucumber, egg, lettuce, sweet, mayo, kimchi sauce	8.9	<b>Grilled Salmon Burger &amp; Fries</b> <small>NEW</small> Japanese coleslaw, lettuce, teriyaki glaze, roasted sesame mayo	9.9
<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 glaze	5.9
<b>Grilled Calamari (S)</b> <small>NEW</small> Lemon, cucumber, shiso, radish and kimchee sauce	7.9	<b>Lava Cheese Fries</b> Steak cut fries topped with cheese & spicy mayonnaise	5.9

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# VEGAN

## Menu

### Appetizers

<b>Nikkei Mushroom Ceviche</b>	6.5
Cilantro, avocado, corn, tomato, pickle mustard, yuzu vinaigrette	
<b>Kale &amp; Butternut Soup</b>	4.9
Mushroom, tomato, celery, bamboo shoot, pecan nuts	
<b>Purple Beets Salad</b>	5.9
Radicchio, red cabbage, pomegranate, apple lime dressing	
<b>Crispy Kakiage Tempura</b>	6.0
Sweet potato, onion, snow peas, carrots, seaweed, mint wasabi garlic sauce	
<b>Quinoa Edamame Dumpling 5PCS</b>	7.0
Corn, scallion, carrots, lotus, oregano sauce	
<b>Vietnamese Transparent Roll 6PCS</b>	6.0
Lettuce, cucumber, mango, asparagus, baby corn, avocado served with spicy hoisin sauce	

### Main Courses

<b>Pan Grilled Silken Tofu</b>	9.9
Chinese spinach, cherry tomato, onion, sweet mushroom sauce	
<b>Veggie Yaki Udon Noodles</b>	9.9
Bok choy, carrots, bell peppers, red cabbage, tonkatsu sauce	
<b>Spicy Buddha Delight</b>	9.9
Pok choy, Chinese cabbage, mushroom, bell pepper, black fungus with spicy sambal sauce	

### Desserts

<b>Tofu Cheesecake</b>	5.9
Mixed nuts, maple syrup, strawberry coulis	
<b>Mixed Berry Sorbet</b>	5.9
Raspberry, blackberry, strawberry, blueberry	
<b>Almond Mango Panna Cotta</b>	5.9
A delicious creamy custard naturally sweetened dessert perfect for vegan	

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# DESSERT

## Menu

<b>Pistachio Satin</b> <small>NEW</small>					4.9
Rich pistachio mousse cake covered with satin glaze served with berries					
<b>Pineapple Flambé</b> <small>NEW</small>					4.9
A warm sticky caramelized pineapple cake, ice cream and brandy to flambé					
<b>Lemon Yuzu Cheesecake</b>					4.9
Lemon cheesecake, yuzu curd					
<b>Liquid Center Chocolate Cake</b>					5.3
Warm melted chocolate & vanilla ice cream					
<b>Pavlova Crema De Fruta</b> <small>NEW</small>					4.9
Sweet cold dish made of meringue, fresh fruits, custard, yuzu sorbet and strawberry coulis					
<b>Chocolate Ball</b>					5.6
Chocolate cake, berries, vanilla ice cream & hot chocolate ganache					
<b>Art of Okashi (dessert platter) good for 3 to 4 people</b> <small>NEW</small>					18.0
Chef selection of 7 assorted desserts					
<b>Fresh Fruit Platter</b>	<b>Small</b>	<b>4.9</b>		<b>Large</b>	<b>7.9</b>
Selection of seasonal fresh fruits					
<b>Homemade Ice Cream &amp; Sorbet (2 scoops)</b>					3.4
<b>Ice Cream Flavors:</b> vanilla, chocolate, strawberry, green tea, hazelnut					
<b>Sorbet Flavors:</b> raspberry, lemon, passion fruit					

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