



buddha-bar

RESTAURANT
London

SMALL PLATES

Sea Salt Edamame (V)

Spicy Edamame (V)

Scallop Ceviche
Lemon & ceviche dressing

Lobster Tartare
Whole lobster, avocado, radish, mustard

Toro Tartare
Prunier caviar 21gm on top, sesame rice cracker

Pomegranate & Bulgarian Feta Salad (V)
Honeycrisp apples, rocket, citrus vinaigrette

Kale & Cabbage Salad (V)
Little gem lettuce, pickled radish, cashew

BB Chicken Salad *signature*

Crispy Crab Salad
King crab, creamy spicy sauce, fried tempura flakes, avocado

Duck & Foie Gras Dumplings
Deep-fried, hoisin sauce

Chilli Salt Crispy Baby Squid
Tartar sauce

Rock Shrimp Tempura
Creamy spicy sauce

Tiger Prawn Tempura – 6 pieces

Soft Shell Crab Bao Buns
2 Bao buns, Thai slaw, cashew, pickled chilli

Tempura Tofu Bao Buns (V)
2 Bao buns, pineapple, sweet chilli

NIGIRI 2 pieces | SASHIMI 3 pieces

Sake (salmon)
Maguro (tuna)
Hamachi (yellowtail)
Hotate (scallops)
Suzuki (sea bass)
Kani (king crab)
O Toro (fatty tuna)

BUDDHA-BAR EXPERIENCE

BB Vegetable Maki – 5 pieces (V)
Cucumber, shitake, yamagobo and mango inside, nori outside

BB London Maki – 8 pieces
Prunier caviar, spicy tuna, o toro

Spicy Mango Maki – 8 pieces *signature*
King crab with prawn tempura & spicy mango sauce

Hamachi Truffle Maki – 8 pieces
Spicy yellowtail, spring onion, cucumber

Spicy Lobster Tempura Maki – 5 pieces
Avocado, spring onion

Rock & Roll Tempura Maki – 6 pieces
Hamachi with fresh truffle on top

Alaskan King Crab Tempura Maki – 5 pieces
Avocado, spring onion, spicy mayo, truffle oil, Togorashi, soy sauce, o toro on top

SUSHI ROLLS

Toro Tuna – 8 pieces
Avocado, spring onion

King Salmon – 8 pieces
Ikura, cucumber, chives

California – 6 pieces
Inside out king crab, cucumber & avocado roll

Crispy Salmon – 4 pieces

Prawn Tempura & Asparagus – 6 pieces

Volcano – 6 pieces
Mixed seafood & vegetables, deep-fried in tempura batter

Rainbow – 8 pieces
Inside out king crab roll topped with a mix of sashimi

NIGIRI MORIAWASE

Small Nigiri – 5 pieces
Salmon, tuna, sea bass, yellowtail, o toro

Large Nigiri – 7 pieces
Salmon, tuna, sea bass, scallops, king crab, yellowtail, o toro

PLATTERS

BB Classic Platter
8pc Sashimi, 8pc nigiri, 1 lobster tempura roll, 1 king salmon roll

BB Premium Platter
12pc Sashimi, 10pc nigiri, 1 California roll, 1 toro tuna roll, 1 Alaskan king crab tempura roll

SASHIMI MORIAWASE

Sashimi – 6 pieces
2x Salmon, tuna, yellowtail

Sashimi – 10 pieces
2x Salmon, tuna, yellowtail, sea bass, o toro

Sashimi – 14 pieces
2x Salmon, tuna, sea bass, scallops, king crab, yellowtail, o toro

MEAT

Jack's Creek Australian Wagyu Tomahawk
1kg (MBS4-5) dry-aged grass-fed beef

Wagyu Fillet
180gm, Shanghai steak sauce

Whole Bone-in Beef Short Rib
300gm ssamjang, spring onion, Korean beef jus

Mohendo Wagyu Skirt Steak
300gm, pistachio & coriander pesto

Whole Boneless Chicken
1.5kg, green curry, leeks, garlic naan

Lamb Chops
3-lamb chops, pickled mango

FISH

Wok Fried Red Snapper
1kg, Szechuan hot oil, black vinegar

Baked Alaskan King Crab Leg

Whole Canadian Lobster
750gm, spicy truffle sauce

Roasted Black Cod *signature*
Lemongrass miso

Halibut en Croûte
175gm, white curry, long beans

Wok Fried Octopus
Asparagus, mushroom, truffle sweet soya sauce

Thai Vegetable Dumplings
Roasted red pepper & shrimp sauce

Prawn Pad Thai
Buddha-Bar London style

SIDES

Wild Mushroom Fried Rice (V)
Truffle shavings, farm egg

Wok Charred Greens (V)
Tofu emulsion

Vegan Mapo Tofu (V)
Shiitake, aubergine

BB Egg Noodles (V)
Crispy onions, leek, sweet soya sauce

Truffle Sweet Potato Fries (V)

Vegetable Fried Rice (V)
Pineapple, baby corn, shishito

Mixed Wok Fried Vegetables (V)

VEGETARIAN

Mixed Vegetable Pad Thai (V)
Buddha-Bar London style

COFFEES

Cappuccino
Café Latte
Americano
Espresso
Double Espresso

DESSERTS

Chocolate Caramel and Salted Sesame Bar
Trio of Crème Brûlée
Mango & Passion Fruit Mousse
White & Dark Chocolate Mousse
Homemade Sorbet – p/piece
Selection of Mochi – p/piece

TEAS & INFUSIONS

Darjeeling, Organic
Lemongrass and Ginger, Organic
Jasmine Pearls
Moroccan Mint
Canton Wild Chai, Organic

All our prices are inclusive of VAT
A discretionary 13.5% service charge will be added to your bill

If you are allergic to any food product, please advise a member of the service team
Contains nuts Spicy Vegetarian (V)

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