

Buddha-Bar London Sample Menu

Buddha-bar bites

Sea salt / spicy edamame (v) £5.50

Padrón peppers (v) £8

Beef satay, peanut sauce £9.50

Chicken satay, peanut sauce £9.50

Soups

Lobster bisque £15.50

Spicy korean seafood soup £13

Shiro miso soup £8
Shimeji mushrooms, tofu & wakame

Tempura

Mixed seasonal vegetables - 7 pieces (v) £11.50

Rock shrimp - creamy spicy sauce £16.50

Tiger prawns - 5 pieces £17.50

Sharing dishes

Chilli salt crispy baby squid £12.50

Vegetable spring roll (v) £11

Crispy duck spring roll £15.50

Smoked duck & foie gras gyoza £16.50

Spicy tuna tartare £18.50

Beef shumai £12.50

Black cod & salmon fish cakes £15.50

Salads

Mixed leaf salad (v) £7.50

Mixed heritage tomato salad (v) £9.50

Green papaya salad (v) £11.50

Buddha-bar chicken salad signature £15.50

Duck & roast beetroot salad £14.50

Lobster salad £18.50

Quinoa salad (v) £11.50

Rawbar platters

Sashimi platter £42

3 Types of fish, 4 pieces each & 2 types of shellfish, 2 pieces each

Sushi moriwase £48.50

10 Pieces nigiri selection & a maki roll

Buddha-bar platter £98

12 Pieces nigiri selection & 3 type of sashimi, 4 pieces each & a maki roll

Buddha-bar london special's

Maldon oysters £28.50

Half a dozen, freshly shucked

Royal beluga caviar 30gm £175

Recommended with any of our dishes or with our homemade crackers

Otoro & caviar tartare £49.50

Avocado, wasabi tobiko, ponzu sauce

Otoro & caviar maki – 8 pieces £38.50

Tuna, avocado, cucumber, Japanese mayo, topped with otoro, shiso onion salsa, truffle oil & caviar

Spicy otoro maki – 6 pieces £29.50

With two pieces gunkan nigiri, wasabi tobiko & yuzu kosho

Spicy mango maki – 8 pieces £24.50

King crab with prawn tempura & spicy mango sauce

Crispy scallop maki – 8 pieces £25.50
King crab & scallop tempura, cream cheese & yuzu kosho sauce

Crispy spicy tuna maki – 8 pieces £23.50
Spicy salmon tartare, asparagus, topped with seared tuna & yuzu kosho sauce

Hokusai maki – 6 pieces £18.50
Prawn tempura, avocado, chives wrapped with hokusai cabbage, wasabi mayo & sweet onion
salsa

Crispy crab salad £25.50
King crab, creamy spicy sauce, fried tempura flakes & avocado

Salmon tiradito £19.50
Seared salmon, mexican jalapenos, mango chilli salsa & infused yuzu & extra virgin olive oil

Hamachi carpaccio £22.50
Seared hamachi, tomato salsa, ponzu dressing with thai basil & coriander

Nigiri 2 pieces / sashimi 3 pieces

Tamago (japanese omelette) £7

Ama ebi (sweet shrimp) £7.50

Ebi (shrimp) £7.50

Sake (salmon) £9.50

Maguro (tuna) £12.50

Suzuki (sea bass) £12

Ika (squid) £12.50

Unagi (sweet water grilled eel) £14.50

Ikura (salmon egg) £14.50

Hotate (scallops) £16.50

Hamachi (yellowtail) £16.50

Kani (king crab) £17.50

Otoro £24.50

Buddha-bar experience

Vegetable crunchy sushi – 6 pieces (v) £15.50

Crunchy sushi – 6 pieces £19.50
3 Spicy salmon & 3 spicy tuna

Tuna tataki – 6 pieces £18.50
Spicy yuzu miso & onion salsa

Otoro tataki – 6 pieces £36
Ponzu dressing, truffle & shiso salsa

Scallop ceviche £22.50
Lemon & ceviche dressing

Buddha-bar roll – 6 pieces signature £25.50
Mixed sashimi wrapped in cucumber with a creamy sesame sauce

Sushi rolls

Prawn tempura & asparagus – 6 pieces £16.50

Spider – 6 pieces £17.50
Soft-shell crab

California – 6 pieces £18.50
Inside out king crab, cucumber & avocado roll

Rainbow – 8 pieces £23.50
Inside out king crab roll topped with a mix of sashimi

Dragon – 8 pieces £23.50
Unagi, cucumber & avocado

Crispy salmon skin – 6 pieces £15
Crispy salmon skin, shiso leaves, wasabi tobiko & yuzu kosho

Volcano – 6 pieces £22.50
Mixed seafood & vegetables, deep fried in tempura batter

Meat

Wagyu beef (120gm per serving) £59.50
Black garlic truffle sauce

Aged beef fillet (200gm per serving) £36.50
Black garlic truffle sauce

Beef short rib £28.50
48 hrs cooked, wasabi mash & veal teriyaki sauce

Five spiced barbecued chicken signature £21.50
Shiitake mushroom, teriyaki sauce & jasmine steamed rice

Wok fried beef with thai basil £23.50
Mixed peppers, beansprouts

Roasted duck breast £26.50
Kumquat & orange miso

Grilled rack of lamb £32.50
Spicy coconut crust, wasabi mash & black garlic truffle sauce

Chicken green curry £20.50
Jasmine steamed rice

Chicken pad thai £22.50
Buddha-bar london style – beansprouts, egg, mushrooms

Fish

Prawn pad thai £24.50
Buddha-bar london style – beansprouts, egg

½ – Spicy truffle lobster £49.95
Asparagus, shimeji mushrooms & truffles

Sea bass £27.50
Pan-fried, asparagus & bean salad, yuzu dressing

Grilled salmon £26.50
Miso glazed, beansprouts & mangetout salad

Wild jumbo tiger prawns £42.50
Chilli garlic butter & fennel salad

Roasted black cod £36.50
Lemongrass miso

Prawn red curry £27.50
Jasmine steamed rice

Sauces £1.50 each

Teriyaki

Hoisin

Uunagi

Siracha

Spicy mayonnaise

Chilli oil

Sweet chilli sauce

Vegetarian

Chilli tofu (v) £17.50

Nam jim sauce

Miso grilled aubergine (v) £12.50
Spring onion & jasmine steamed rice

Thai dumplings (v) £19.50
Aromatic truffle coconut sauce

Mixed vegetable pad thai (v) £18.50
Buddha-bar london style – tofu

Vegetable green curry (v) £18.50
Jasmine steamed rice

Sides

Jasmine steamed rice (v) £4.50

Coconut & cashew rice, egg (v) £7.50

Steamed vegetables (v) £7.50

Wok fried vegetables (v) £7.50

Buddha-bar noodles, mushrooms (v) £7.50

Sweet potato fries (v) £5.50

Grilled asparagus (v) £15.50

Desserts

Selection of mochi ice cream p/piece £4

Selection of homemade sorbets p/scoop £4

Selection of homemade ice creams p/scoop £4

Seasonal cheese cake with pineapple salsa £10.50

Pandan pudding with grated coconut & white chocolate coconut cream £10.50

Trio of crème brûlée with a pineapple wonton £10.50

Chocolate fondant with vanilla ice cream £10.50

Chocolate caramel and salted sesame bar with vanilla ice cream signature £10.50

Fruit plate seasonal fruits with a scoop of homemade sorbet £10.50

(v) vegetarian