

The Buddha-Bar London menu masterfully blends Far Eastern cuisine with Western tastes and influences. Pushing culinary boundaries, Chinese, Japanese, Thai and other Eastern flavours are stylishly entwined to re-invent the Buddha-Bar brand and spearhead a new-wave Pacific Rim cuisine.

The Executive Head Chef has created dishes specific to Buddha-Bar London such as Smoked Duck and Foie Gras Gyoza, Dragon Scallop and pan-fried Seabass with Shiso Butter Sakura Mix

Signature Buddha-Bar dishes include the famous Buddha-Bar Chicken Salad, Seared Sesame Tuna, Wok Fried Beef, Spicy Tuna Tartar and Five Spiced Barbeque Chicken. Additionally the menu offers an extensive selection of Sashimi, Nigiri, Sushi Maki Rolls, Temaki, and Tempura dishes.

The icing on the cake is the renowned ex-Dorchester Hotel - China Tang - Pastry Chef who has created a dessert menu of decadent Pan Asian treats that include Ginger Lime Cheese Cake with Pineapple Salsa, Chocolate Sesame Bars with Homemade Vanilla Jce Cream, and Mango Pearls with Coconut Cream.

Cold Starters & Salads

Buddha-Bar chicken salad	£10.50
Spicy tuna tartare	£15.50
Green papaya salad V	£12,60
Wakame and cucumber salad V	£8.80
Seared beef salad with pickled ginger dressing	£14.50
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Hot Starters & Soup	
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Sea salt edamame V	£4.00
Spicy edamame V	£4.00
Miso Soup	£3.50
Vegetable gyoza V	£11.50
Smoked duck and foie gras gyoza	£15.50
Dragon scallop steamed in the shell	£13.60
Grilled asparagus & nasu V	£8.70
Tempura	
Mixed Vegetables V	£8.50
7 pieces	
Prawns tempura	£15.20
5 pieces	
Tofu V	£7.30
5 pieces	
Rock shrimp tempura	£14.80
Creamy spicy sauce	0-
Chilli salt crispy baby squid 📞	£8.70

Sushi-Nigiri 2pc / Sashimi 3pc

Maguro (tuna)	£7.80
Shake (salmon)	£7.10
Suzuki (seabass)	£6.20
Hotate (diver scallops)	£6.80
Ebi (shrimp)	£5.50
Kani (king crab)	£11.30
Ama ebi (sweet shrimps)	£5.20
Jkura (salmon egg)	£7.60
Hamachi (yellow tail)	£8.00
Saba (mackerel)	£5.30
Unagi (sweet water grilled eel)	£7.20
Tako (octopus)	£4.60
Jka (squid)	£5.50
Masago (sashimi 45gr)	£5.10
Aji (horse mackerel)	£4.80
Tamago (sweet Japanese omelette)	£4.00
Jumbo botan ebi (sweet shrimp)	£7.40
Salmon – 8 pieces	£26.70
Tuna – 8 pieces	£28.00
Salmon & Tuna – 8 Pieces	£27.20
Assortment of sushi & Sashimi (recommended for 2-3 people)	
Sushi moriawase 10 pc nigiri selection & one roll	£35.00
Buddha platter 12 pc nigiri, selection & 3 types of sashimi 4 pc each & one roll	£67.00
Sashimi platter 3 type of fish 4 pc each & 2 type of shell fish 2 pc each	£28.00

Buddha-Bar Experience

New Style Sashimi platter – 20 pieces salmon, sweet shrimp, Scallop, & yellow tail	£19.50
Tuna Tataki – 5 pieces with spicy yuzu miso and onion salsa	£12.10
Yellowtail — 5 pieces with kizame wasabi salsa	£12.50
Yellowtail Tartare topped with osietra caviar	£23.20
Wagyu Tartare topped with osietra caviar	£24.80
Buddha-Bar roll — 6 Pieces	£19.50
Crunchy sushi – 6 pieces spicy salmon crunchy sushi spicy tuna crunchy sushi	£15.20
Scallop ceviche	£14.10
Maki Creation	
Foie Gras with unagi & vegetable roll	£20.10
Volcano roll with mix sea food & vegetables	£16.10
New Style California - 6 pieces	£15.70
Philadelphia – 6 pieces	£13.50
Crazy spicy tuna - 6 pieces	£13.20
Crazy spicy salmon- 6 pieces	£11.50

Maki (roll)

Tuna	£6.80
Salmon	£5.80
Spicy tuna	£8.10
Spicy salmon	£7.80
Yellowtail (Negi Hama)	£11.20
Spicy scallop with tobiko - 6 pieces	£14.10
Salmon & avocado - 6 pieces	£12.80
California – 6 pieces	£11.70
Prawns tempura with asparagus — 6 pieces	£8.90
Unagi & cucumber - 8 pieces	£17.60
Mix seafood - 6 pieces	£16.50
Spider – 6 pieces	£12.30
Dragon - 6 pieces	£18.60
Rainbow - 8 pieces	£17.20
Asparagus	£5.10
Avocado	£4.90
Cucumber	£3.60
Cucumber & avocado	£4.70
Mix vegetable	£6.40

Temaki hand roll — available upon request

Fish

Seared sesame tuna with mix organic mushroom salad	£24.80
Black cod Roasted black cod with lemon grass miso	£27.90
Mix seafood red curry with lemon grass rice and banana leaf	£18.10
Peri Peri prawns 🔧	£15.50
Spicy truffle lobster	£44.20
Pan fried Sea bass	£18.50
shiso butter sakura mix	
Meat	
Lamb curry with steamed rice and mint raita	£17.00
Five spiced barbecued chicken	£18.00
Wok fried beef	£19.50
Mikan miso duck breast Gressingham duck breast with spicy & sweet cumquat salad	£22.10
English beef fillet with black garlic sauce	£24.50
Wagyu beef fillet (100gr) with truffle miso	£52,10
Spicy lamb rack with cucumber and fennel salad	£22.60
Pork ribs in homemade BBQ sauce	£14.50
Vegetarian	
Vegetable curry with lemon grass rice and banana leaf V	£14.70
Paneer V marinated in green tikka	£12.80

Side dishes (All vegetarian)

Steamed rice	£2,40
Steamed vegetables	£7.60
Wok fried vegetables	£8.30
Buddha Bar noodles with organic Japanese mushrooms	£6.20
Egg fried rice	£5.80
Mixed seasonal salad	£6.80