

Beverages

COLD DRINKS

Tomato, apple Caraibos (100% fruit juice) 20cl	6,5
Orange, pineapple, grapefruit Caraibos (from concentrate) 20cl	6,5
Passion fruit, lychee, peach, cranberry Caraibos (fruit nectar) 20cl	6,5
Squeezed fruit juice : orange, grapefruit 20cl	7,5
Coca-Cola, Coca-Cola Cherry, Coca-Cola Zero, Sprite 33cl	6,5
Fever Tree: Tonic, Ginger Beer, Ginger Ale 20cl	6,5

BEERS BOTTLES

Asahi (lager) Japan 33cl	11
Singha (lager) Thailand 33cl	11
Kirin (lager) Japan 33cl	10
Carlsberg Aluminium (lager) Danemark 33cl	12
Brooklyn Defender IPA (lager) Etats-Unis 33cl	13

MOCKTAILS

Tsuri (14cl): Sencha infusion, white and yellow peach, mint.	14
Kyoto (18cl): Fresh watermelon juice, orgeat syrup, Seedlip Garden, bio verjuice, shizo leaf.	14

MINERAL WATERS

Evian 75cl	8
Badoit 75cl	8



Dinner «B selfish»

89 per pers.

Starter

Salmon tartare, chili sesame soy sauce, aji amarillo 🌶️

Mains

Buddha-Bar rolls
Assortment of sushis, sashimis and rolls
Fried shrimps and curry aioli
Crab tempura

Dessert

Buddha-Bar Chocolate and sesame bars

Coffee

Mains

MISO GRILLED SCOTTISH SALMON RED LABEL 🌸	32
Wheat pearls, roasted peppers with saffron	
SESAME SEARED TUNA	35
Kale, wok-fried mushrooms	
CARAMELIZED BLACK COD 🌸	51
Pickled ginger sprout, miso-yuzu sauce	
GRILLED FLOWER OCTOPUS	34
Confit grenailles potatoes, XO salsa	
STEAMED BASS FILLET 🌸	48
Soy sauce and ginger	
GRILLED DEMOISELLES ROCK LOBSTER 🌶️	54
Bok choy, salsa verde	
RED CURRY WITH BLACK TIGER PRAWNS 佛 🌶️	35
Coconut milk, lemongrass rice	
VEGETABLE RED CURRY 🌿 🌶️	30
Coconut milk, lemongrass rice	
ROASTED CAULIFLOWER WITH MILD SPICES 🌿 🌱 🌸	29
Tomato-basil sauce, Kalamata olives, roasted peppers	
FRIED TOFU, BLACK BEAN SAUCE 🌿	23
Eggplant	
BUDDHA-BAR BARBECUED FIVE-SPICE CHICKEN 佛 🌶️	32
Vegetables nage	
CHICKEN GREEN CURRY 🌶️ 🌸	29
Sweet potato, coconut milk, steamed rice	
RED CURRY PORK RIBS 🌶️	29
Sweet potato purée	
HALF PEKING DUCK WITH UMESHU AND PEAR COMPOTEE 佛	51
Cucumber, leek pancake	
ASIAN STYLE GRILLED LAMB RIBS 🌸	46
Smoked eggplant purée, cucumber salsa, shallot, red pepper	
WOK-FRIED BEEF 佛	36
Black pepper sauce	
GRILLED ARGENTINIAN ANGUS SIRLOIN STEAK (220G)	44
Sauces : beef juice, yuzu-kosho, chimichurri	
GRILLED JAPANESE WAGYU SIRLOIN STEAK (500G)	380
Sauces : beef juice, yuzu-kosho, chimichurri	

Sides

ROASTED EGGPLANT 🌿	15
Gaspacho sauce, sweet potato and aioli yogurt	
MISO SOUP 🌿 🌸	14
STEAMED RICE 🌶️ 🌿 🌱	10
WOK-FRIED ASIAN MUSHROOMS 🌿 🌱	14
WASABI MASHED POTATOES 🌶️ 🌿	13
WOK-FRIED BROCCOLIS 🌿 🌱	12
BUDDHA-BAR HOT FRIED NOODLES WITH VEGETABLES 佛 🌿	15

Classic Sushis

SUSHI per piece*

Yellowtail	6
Maguro (tuna)	5
Ebi (shrimp)	6
Kani (crab)	5
Shake (salmon)	5
Suzuki (sea bass)	6
Otoro (tuna)	8
Boutargue (Mediterranean caviar)	7

*Minimum of 2 pieces per order

SASHIMI - 3 pieces

Maguro (tuna)	11
Yellowtail	11
Suzuki (sea bass)	11
Shake (salmon)	9
Unagi (caramelized eel)	9
Ebi (shrimp)	10
Otoro (tuna)	20

ROLLS - 4 pieces

Cucumber ✓	10
Salmon Avocado	14
Special California	14
Shrimp Tempura	14
New California Mango	14
Pink Lady	14

SELECTION "BUDDHA-BAR"

Minimum of 2 people - 22 pieces	68
Additional person	34

SASHIMI : Salmon 2p
 SUSHI : Tuna 2p, Shrimp 2p,
 Salmon 2p, Yellowtail 2p
 ROLLS : Special California 4p,
 Two in one roll 4p,
 Green vegan rolls 4p

ASSORTMENT OF SUSHI - 10p 36

Tuna 2p, Salmon 2p, Sea Bass 2p, Shrimp 2p, Yellowtail 2p	
Salmon - 8p	27
Tuna - 8p	28
Tuna and salmon - 8p	29

ASSORTMENT OF SASHIMI - 12p 36

Tuna 2p, Yellowtail 2p, Salmon 2p, Sea Bass 2p, Salmon tataki 2p, Ebi 2p	
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ASSORTMENT OF ROLLS - 10p 29

Special California 2p, Two in one roll 2p, Salmon-avocado 2p, Veggie Rolls 2p, Cucumber-avocado 2p	
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Buddha-Bar Buddha-Bar Buddha-Bar Buddha-Bar Buddha-Bar Buddha-Bar Buddha-Bar Buddha-Bar Buddha-Bar Buddha-Bar

Dinner «Family Style»

87 per pers.
 Minimum of 4 people

Starters

Shrimp tempura 8p
 Buddha-Bar chicken salad 1佛
 Incredible Salmon 8p
 Assortment of steamed dumplings 5p

Mains

Buddha-Bar barbecued five-spice chicken 1佛 1佛
 Wok-fried beef 1佛
 Miso grilled Label Rouge Scottish salmon 1佛
 Red prawn curry with coconut milk 1佛 1佛
 Buddha-Bar hot fried noodles 1佛 ✓
 Wok-fried broccolis ✓

Dessert

Buddha-Bar Chocolate and sesame bars 1佛

Coffee

EDAMAME   

SPICY EDAMAME  

BUDDHA-BAR TACOS - 4p

Salmon ponzu, spicy tuna, korean-style beef, sea bream with aji amarillo

AHI TUNA PIZZA

Tuna, avocado, red onion, cream cheese, truffle oil

CAVIAR OSCIETRE «PRUNIER» (30G)

CAVIAR BAERI «PRUNIER» (15G)

Starters

BUDDHA-BAR CHICKEN SALAD 

Grilled chicken, chinese cabbage, coriander, honey mustard sauce

SPICY TUNA AND LABEL ROUGE SALMON TARTARE (FOR 2 PERS) 

Avocado purée, crispy rice, sesame, chives, black caviar

ALASKA KING CRAB SALAD 

Oscietre caviar, avocado, pomelos, green apple, pink radish, orange vinaigrette

SPRING VEGETABLES SALAD   

Green asparagus, beets, lentils, green beans, poivrade artichokes, orange-truffle vinaigrette

GREEN PAPAYA SALAD   

Carrot, red pepper, chili pepper, peanuts, coriander, mint, thai sauce

GRILLED GREEN ASPARAGUS  

Togarashi aioli

FRIED CALAMARI

Sweet and sour sauce, chili and mint

STEAMED DUMPLINGS ASSORTMENT - 5p

Dim Sum : beef, lime chicken, shrimp, vegetable (2 pieces)

STEAMED SHRIMP DUMPLINGS - 5p 

Shrimp Dim Sum

ROCK SHRIMPS 

Fried shrimps, spicy mayonnaise

SUMMER TRUFFLE AND CHICKEN GYOZA

Shitake, summer truffle teriyaki sauce

QUINOA SALAD   

White and red quinoa, peppers, avocado, kale, miso yuzu vinaigrette

TOM YUM SOUP

Shrimps, eringii mushroom, lemongrass, galangal, coriander

7,5

8,5

25

23

75

29

23

71

51

23

20

23

22

25

26

26

25

23

25

Spring / Summer Collection Buddha-Bar Experience

VEGGIE ROLLS - 4p 

Mango, onion, cucumber, avocado, tomato, romaine lettuce, asparagus

14

GREEN VEGAN ROLLS - 4p   

Avocado, pepper, cucumber, wasabina, salsa mango verde

16

SHRIMP SPICY ROLLS - 4p 

Rice paper, cucumber, carrot, spicy sauce

17

WAGYU TRUFFLE ROLLS - 4p 

Carrot, cream cheese, wasabi tobiko, unagi yuzu mustard sauce

35

TORO ROLLS - 4p

Shrimp Tempura, teriyaki ginger sauce

18

TWO IN ONE ROLL - 4p

Spicy tuna, spicy salmon, cucumber, puffed rice, ginger, spicy mayonnaise

14

BUDDHA-BAR ROLLS - 6p 

Salmon, shrimp, crab, spicy tuna, avocado, cucumber, sesame, Buddha-Bar sauce

29

UNAGI TEMPURA ROLLS - 4p

Unagi, furikake, grilled sesame

15

INCREDIBLE SALMON - 4p

Shrimp tempura, avocado, salmon, red onion

17

EGGPLANT ROLLS - 4p 

Grilled eggplant, dried tomato, Greek yogurt, sweet miso sauce

16

SASHIMI WAGYU TATAKI 

Mango verde salsa, summer truffle, ponzu truffle oil sauce

49

CRUNCHY RICE AND TEMPURA CREATIONS

SPICY TUNA AND JALAPENO - 5p. 

19

PERUVIAN-STYLE YELLOWTAIL ROLLS - 5p.

21

Bluefin tuna is threatened.

Concerned about saving the earth's fragile balance, our restaurant is committed to the ban on bluefin tuna and has taken it off this menu.
Help us save the planet and join us in this eco-citizenship action here and everywhere.