Buddha Bar Sushi

SUSHI BAR, TAPASIAN ET DESSERTS

© Buddha-Bar calligraphy by Jorge Ayala de Riberolles

Tapasian

EDAMAME 7,5
Soya Beans

EDAMAME ÉPICÉ 8,5
Spicy soya beans

AHI TUNA PIZZA - *Ahi Tuna Pizza* 25
Thon, avocat, oignon rouge, cream cheese, huile de truffe
Tuna, avocado, red onion, cream cheese, truffle oil

PADRÓN PEPPERS 17
Peppers Padrón

TACOS BUDDHA-BAR - 4p 25
Saumon ponzu, thon épicé, boeuf coréen, daurade Aji Amajillo
Salmon ponzu, spicy tuna, Korean style beef, sea bream with Aji Amarillo

CRAB CAKES - 3p 32
Dynamite aïoli, salsa mangue
Dynamite aioli, mango salsa

CREVETTE TIGER EN KADAÏF - 3p 19
Sauce coco basilic
Tiger shrimp Kadaif, coconut-basil sauce

Chaque plat est un voyage ; chaque cocktail est une émotion.
Scannez et prolongez l'expérience…

Each dish is a journey; each cocktail, an emotion.
Scan to extend the experience...

Desserts

JARDIN-SECRET - Buddha-Bar signature dessert 18
Buddha-Bar signature dessert : Jardin-Secret

CHEESECAKE AUX FRUITS ROUGES 15
Cheesecake with red fruits

ALLUMETTES CROUSTILLANTES Buddha-Bar AU CHOCOLAT ET SÉSAME 15
Buddha-Bar chocolate and sesame bars

BANOFEE 16
Compotée de banane, croustillant de riz soufflé et amande, espuma dulce de leche, glace banane aux cinq parfums
Banana compote, puffed rice and almond crisp, dulce de leche espuma, five-flavor banana ice cream

TARTELETTE YUZU 16
Tartelette acidulée au yuzu, meringue française, sorbet yaourt grec
Tangy yuzu tartlet, French meringue, Greek yogurt sorbet

BRIOCHE PERDUE 17
Émulsion de crème anglaise, caramel et croustillant à la tonka, glace Dulcey
Custard emulsion, tonka caramel and crunch, Dulcey ice cream

ANANAS VICTORIA EN CARPACCIO 17
Sorbet ananas-citron vert, espuma coco, confit de yuzu, croustillant coco
Pineapple-lime sorbet, coconut espuma, yuzu confit, coconut crisp

TARTELETTE SOUFFLÉE CACAO 17
Ganache fondante au chocolat 70% et miel, mousse soufflée, sorbet grué de cacao et sarrasin soufflé
70% chocolate and honey ganache with soufflé mousse, cacao nib sorbet and puffed buckwheat

MOCHIS GLACÉS 3p - FROZEN MOCHIS 3p 16
Parfums au choix - *Flavors to chose*

FRUITS FRAIS - FRESH FRUITS: 20
Mangue, papaye, ananas, kiwi, fruit de la passion et fruits de saison
Mango, papaya, pineapple, kiwi, passion fruit, and seasonal fruits

Allergies : some dishes may contain allergens. = Buddha-Bar signature dishes
= gluten free = vegetarian = vegan = spring / summer = spicy

Sushi Bar

Assortiments / *Assortments*

SUSHI ASSORTMENT - 10p 37
Tuna 2p, Salmon 2p, Sea Bass 2p, Shrimps 2p, Yellowtail 2p

SUSHI SALMON - 8p 28

SASHIMI ASSORTMENT - 12p 37
Tuna 2p, Yellowtail 2p, Salmon 2p, Sea Bass 2p, Ebi 2p, Salmon Tataki 2p

ROLLS ASSORTMENT - 10p 29
Special California rolls 2p, Salmon-avocado rolls 2p, Crispy salmon rolls 2p, Shrimp tempura rolls 2p, Inari truffle veggie rolls 2p

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, Crispy salmon 4p, Inari Truffle veggie 4p

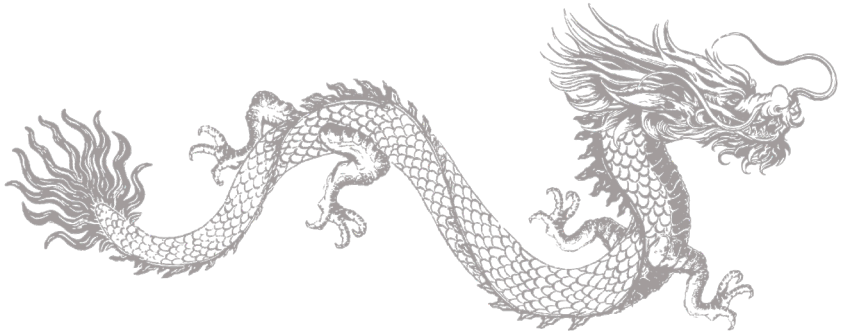
Tapasian

KUSHIYAKI DE BŒUF - 2p 17
Sauce chipotle
Beef Kushiyaki, chipotle sauce

KUSHIYAKI TEBASAKI (POULET) - 2p 16
Sauce korean tare
Kushiyaki tebasaki chicken, korean Tare sauce

KUSHIYAKI DE POULPE - 2p 25
Salsa mangue et mayonnaise anticucho
Kushiyaki octopus, mango salsa and anticucho mayonnaise

TAPASIAN ASSORTMENT 39
Tacos thon épicé 2p, Crispy salmon rolls 2p, Kushiyaki de poulet 2p, Inari truffle veggie rolls 2p, Crevette tiger kadaïf 2p
Spicy tuna tacos 2p, Crispy salmon rolls 2p, Chicken Kushiyaki 2p, Inari truffle veggie rolls2p, Tiger shrimp kadaif 2p



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Sushi Bar

Classic Sushis

SUSHI per piece*

Yellowtail (seriole)	6
Maguro (tuna)	5
Ebi (shrimp)	6
Shake (salmon)	5
Suzuki (sea bass)	6

*Minimum of 2 pieces per order

SASHIMIS - 3 pieces

Yellowtail (seriole)	11
Maguro (tuna)	11
Suzuki (sea bass)	11
Shake (salmon)	9

ROLLS - 4 pieces

Special california	14
Saumon Avocat - *Salmon Avocado*	14

Produits d'Exception

CAVIAR OSCIÈTRE «PRUNIER» (30G)	85
CAVIAR BAERI «PRUNIER» (15G)	38

Sushi Bar

Créations Buddha-Bar / *Buddha-Bar creations*

BUDDHA-BAR ROLLS - 6p 佛 — 29
Saumon, crevette, crabe, thon épicé, avocat, concombre, sésame, sauce Buddha-Bar
Salmon, shrimp, crab, spicy tuna, avocado, cucumber, sesame, Buddha-Bar sauce

INARI TRUFFLE VEGGIE ROLLS - 4p — 17
Avocat, concombre, asperge, oignon rouge, tomate, tofu mariné, salsa mangue à la truffe
Avocado, cucumber, asparagus, red onion, tomato, marinated tofu, mango-truffle salsa

SPICY OCTOPUS ROLLS - 4p — 18
Tartare de poulpe, feuille de sésame verte, asperge, avocat, concombre, tofu mariné, sauce teriyaki
Octopus tartare, green sesame leaf, asparagus, avocado, cucumber, marinated tofu, teriyaki sauce

FLAMED WAGYU ROLLS - 4p — 22
Wagyu, avocat, courgette grillée, mayonnaise à la truffe d'été
Wagyu, avocado, grilled zucchini, summer truffle mayonnaise

SALMON SPRING ROLLS - 4p — 18
Saumon flambé, asperge verte, betterave, avocat, relish tomate-gingembre
Flamed salmon, green asparagus, beetroot, avocado, tomato-ginger relish

SPICY SALMON ROLLS - 4p — 16
Saumon, avocat, mayonnaise épicée
Salmon, avocado, spicy mayonnaise

SPICY TUNA ROLLS - 4p — 16
Thon, concombre, mayonnaise épicée
Tuna, cucumber, spicy mayonnaise

PEKING DUCK ROLLS - 4p — 23
Canard laqué, foie gras, sucrine, concombre, tartare d'avocat, masago arare, hoisin mayo
Roasted duck, foie gras, sucrine lettuce, cucumber, avocado tartare, masago arare, hoisin mayonnaise

TUNA TATAKI - 6p — 22
Pickles d'oignon rouge, cresson, sauce wafu au citron vert
Pickled red onion, cress, lime wafu sauce

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