

## OYSTERS & CAVIAR

BELUGA CAVIAR WITH WHOLEMEAL BLINIS AND GARNISHES 30G / 50G	360 / 610
OSSETRA CAVIAR WITH WHOLEMEAL BLINIS AND GARNISHES 30G / 50G	240 / 380
GREEK BOTTARGA	40
SEA URCHIN SALAD	62
OYSTERS GILLARDEAU No2 / No3 (PER PIECE)	17 / 15
OYSTERS FIN DE CLAIRE No1 / No2 (PER PIECE)	12 / 10
OYSTER FEAST 6 GILLARDEAU, 6 FIN DE CLAIRE, SEA URCHIN SALAD AND SALMON TARTARE	195

## NIGIRI SUSHI (PER PIECE) \*

OSSETRA CAVIAR	38
UNI / SEA URCHIN	20
IKURA / SALMON ROE	17
OTORO*	19
CHUTORO*	19
UNAGI / EEL	14
EBI SHRIMP	14
HAMACHI / YELLOWTAIL	15
SAKE / SALMON	12
SUZUKI / SEA BASS	12
MAGURO / TUNA	13

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\* UPON AVAILABILITY

## SIGNATURE BBB ROLL

BUDDHA-BAR ROLL SALMON, TUNA, CRAB, SHRIMP ROLLED WITH CUCUMBER (6 PIECES)	42
LOBSTER ROLL, MIXED VEGETABLES, AVOCADO ON TOP AND SANTA MARINA SAUCE (6 PIECES)	48
SURF AND TURF / PRAWN TEMPURA, WAGYU BEEF TATAKI AND FRESH TRUFFLE (8 PIECES)	58

## MAKI ROLLS (8 PIECES)

SALMON AVOCADO	23
SPICY TUNA	24
SEA BASS	23
KAPPA MAKI AVOCADO OR CUCUMBER (V)	20
YELLOWTAIL	25

## INSIDE OUT ROLLS (8 PIECES)

RAINBOW / KING CRAB, SALMON, TUNA AND AVOCADO	40
CALIFORNIA / AVOCADO AND KING CRAB	36
DRAGON ROLL / SHRIMP TEMPURA AND AVOCADO	32
SALMON PHILADELPHIA / SALMON WITH PHILADELPHIA CREAM CHEESE	26
OMG / SHRIMP TEMPURA, SALMON TATAKI ON TOP AND TRUFFLE DRESSING	38
DOUBLE TUNA / TUNA, SASHIMI, CORIANDER AND NASHI PEAR	36
SPICY THAI CHILI TUNA / TUNA, SPICY SAUCE	25
SPICY SALMON ROLL / CHOPPED SALMON MARINATED, SPICY SAUCE	24
YELLOWTAIL ROLL / YELLOWTAIL AND OSSETRA CAVIAR	38
PHYTO MAKI / ASPARAGUS, MANGO, CUCUMBER, AVOCADO AND CRISPY ONION (V) 6 PIECES	26
RED FIRE DRAGON ROLL / SHRIMP, SPICY TUNA MIX, AVOCADO, CUCUMBER AND EEL SAUCE	33
SANTA MARINA SPICY SALMON WITH SASHIMI SALMON ON TOP (S)	36
AVOCADO ROLL WITH STRAWBERRY SAUCE (V)	25
VEGETARIAN TEMPURA, AVOCADO ON TOP AND MANGO SAUCE (V)	28

## SASHIMI (4 PIECES)

MAGURO / TUNA	42
OTORO*/ TUNA	58
CHUTORO*/ TUNA	58
SAKE / SALMON	38
SUZUKI / SEA BASS	38
AMBERJACK / YELLOWTAIL	46
SASHIMI MIX (8 PIECES)	74

\* UPON AVAILABILITY

## REGULAR COMBO (20 PIECES)

107

2 PIECES NIGIRI TUNA, 2 PIECES NIGIRI SALMON

4 PIECES SPICY TUNA ROLL

4 PIECES SPICY SHRIMP TEMPURA AND AVOCADO

4 PIECES SASHIMI SALMON AND TUNA

4 PIECES SPICY SALMON ROLL (S)

## DELUXE COMBO (28 PIECES)

162

6 PIECES NIGIRI SALMON AND TUNA, 6 PIECES SASHIMI SALMON AND TUNA

4 PIECES CALIFORNIA ROLL

4 PIECES SPICY SHRIMP TEMPURA AND AVOCADO

4 PIECES SPICY THAI CHILI TUNA

4 PIECES SANTA MARINA SPICY SALMON (S)

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\*AVAILABLE SOY PAPER ROLLS FOR SUSHI

\* SOY SAUCE WITH LESS SALT

## COLD APPETIZERS

YELLOWTAIL SASHIMI WITH JALAPEÑO DRESSING

37

BUDDHA-BAR TACOS WITH SALMON AND AVOCADO

30

SALMON TARTARE AND GUACAMOLE

36

BEEF FILLET TATAKI WITH PONZU SAUCE

55

SEA BREAM TARTARE WITH CITRUS FRUIT AND LIME ZEST

40

SEA BASS CEVICHE WITH AJI AMARILLO, TIGER MILK AND CHOCLO CORN

36

VEGETARIAN TACOS WITH AVOCADO, TOMATO AND ONION

26

## SOUPS

PHO BO VIETNAMESE WAGYU BEEF AND NOODLE SOUP	38
TOM YUM SOUP WITH SEAFOOD	32
VEGETARIAN TOM YUM SOUP	24

## DUMPLINGS

CHICKEN GYOZA DUMPLINGS WITH TRUFFLE AND PONZU SAUCE	30
PRAWN DUMPLINGS WITH GINGER AND LEMONGRASS	34
LOBSTER SIU MAI	40
SHIITAKE MUSHROOM GYOZA (V)	26

## SALADS

BUDDHA-BAR CHICKEN SALAD	29
LOBSTER SALAD WITH LIME AND SOY DRESSING	58
GRAPEFRUIT AND SPICY CRAB SALAD WITH AVOCADO (S)	64
SPICY GREEN PAPAYA AND MANGO SALAD (V) (S)	28
WAKAME CUCUMBER SALAD WITH SESAME DRESSING (V)	26
QUINOA SALAD WITH MASH, CRANBERRIES, AVOCADO AND LIME DRESSING (V)	29

## HOT STARTERS

CHILI GARLIC EDAMAME (V) (S)	12
STEAMED EDAMAME WITH SEA SALT (V)	10
PAN-FRIED SCALLOPS WITH AJI AMARILLO PURÉE	38
SPRING ROLLS WITH SWEET & SOUR PASSION FRUIT SAUCE (V)	26
GRILLED ASPARAGUS WITH SHISO SAUCE (S) (V)	30
DEEP-FRIED CALAMARI WITH SWEET & SOUR SAMBAL SAUCE	32
TEMPURA PRAWNS WITH SPICY MAYO	36
VEGETABLE TEMPURA WITH SPICY MAYO, TEMPURA SAUCE (V)	28
CHICKEN SATAY WITH PEANUT SAUCE AND PICKLED CUCUMBER	26
BEEF SKEWERS WITH MANGO AND TAMARIND DIPPING SAUCE	36
GRILLED OCTOPUS WITH YUZU KOSHO AIOLI	36

## MAIN DISHES

CHICKEN BAO BURGER, CHILI JAM, PICKLED CUCUMBER	32
GRILLED KING PRAWNS WITH THAI CHILI DIPPING SAUCE	48
PAN-FRIED SALMON WITH TERIYAKI SAUCE AND PICKLED CUCUMBER	38
ROASTED BLACK COD WITH MISO-TRUFFLE SAUCE	56
LOBSTER WITH YELLOW CURRY SAUCE AND VEGETABLES (PER KILO)	220
FRESH FISH OF THE DAY GRILLED - IN A SALT CRUST (PER KILO)	150
MEDITERRANEAN LOBSTER GRILLED OR STEAMED (PER KILO)	220
FRESH GRILLED LANGOUSTINE* (PER KILO)	160
GRILLED CALAMARI (PER KILO)	80

## SPECIAL CUTS OF MEAT \*

GRILLED BLACK ANGUS U.S.A. RIB-EYE WITH ANTICUCHO SAUCE (S)	68
BLACK ANGUS BEEF FILLET FROM SNAKE RIVER FARMS, USA	68
KAGOSHIMA A5 WAGYU BEEF FILLET FROM JAPAN (100G)	110

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\* UPON AVAILABILITY

## SIDE DISHES

STEAMED RICE (V)	12
MIXED VEGETABLES (V)	18
SAUTÉED POTATOES	16
SAUTÉED MUSHROOMS	18

## DESSERTS

CHEESECAKE WITH SEASONAL RED FRUITS	24
THE CHOCOLATE BUDDHA-BAR DESSERT – DIFFERENT TEXTURES OF VALRHONA CHOCOLATE	25
EXOTIC YUZU MOUSSE WITH MANGO, COCONUT AND LIME SORBET	23
LIME TART MATCHA, MERINGUE AND MANGO SORBET	22
BLACK SESAME CHOCOLATE WITH RASPBERRY ICE CREAM	24
MOCHI ICE CREAM (PER PIECE) VANILLA, COCONUT, STRAWBERRY, CHEESECAKE, GREEN TEA	8
ICE CREAMS (PER SCOOP) PISTACHIO, VANILLA MADAGASCAR, KAIMAKI, VEGAN CHOCOLATE	10
SORBET (PER SCOOP) CHOCOLATE, MANGO, LIME, GREEN APPLE WITH BASIL	10
FRESH FRUIT PLATTER (V)	25

EXECUTIVE CHEF: STATHIS THERMOS

Please inform our service staff of any food allergies.  
The dishes signalled in (V) are proposed as vegetarian choices.  
The dishes signalled in (S) are spicy.  
Taxes are included. All prices are in Euro.