

Special offer from 5.00pm to 7.00pm

MINI BAOS (flavors to choose)	Per Piece	7
Beef satay, caramelized chicken or veggie		
BENTO TAPASIAN		19
2 tacos, 4 cucumber avocado rolls, 4 california, lotus chips		
ASSORTMENT OF STEAMED DUMPLINGS «BY MUM DIM SUM» 3 PIECES		10,5
HAKAO (shrimps & calamari), TAKRAI (beef & lemongrass), XIU MAI (chicken & ginger)		
TAKRAI STEAMED DUMPLINGS «BY MUM DIM SUM» 3 PIECES		11,5
Beef & lemongrass		
HAKAO STEAMED DUMPLINGS «BY MUM DIM SUM» 3 PIECES 🌱		12,5
Shrimps & calamari		

champagnes

Glass (12cl) Bottle (75cl) Magnum (150cl)

Charles Heidsieck Brut Réserve AOC	17	120	230
Veuve Clicquot Rosé AOC	22	160	

cocktails

JADE (12 cl)	19
Vodka Ketel One, Champagne, Pama, Fair Goji, lychee juice.	
GEMBU (12 cl)	19
Pepper infused Tanqueray gin, geisha flower, Seedlip garden, orange bitter, Three Cents soda.	
BEE NECTAR (12 cl)	18
Pollen infused Bulleit, verjuice, apple liqueur, honey.	

Mocktails

MR. MIYAMOTO (18 cl)	13
Mandarin purée, vanilla & clove syrup, Seedlip spices, peach juice, lime kombucha.	
BERRY WHITE (20 cl)	13
Raspberry purée, hibiscus syrup, cranberry juice, lime.	
DETOX LIMONADE (20 cl)	13
Fresh cucumber juice, fresh lemon juice, honey syrup, ginger syrup, soda.	

Beer

ASAHI (Japon) 33cl	10
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Net prices in Euros. This Establishment does not accept checks. 🌱 = gluten free

Allergies : some dishes main contain allergens, do not hesitate to request our help.

EDAMAME (Soy beans) 🍷🌿	6
SPICY EDAMAME 🍷🌿	7
BUDDHA-BAR TACOS - 4p 佛	21
Salmon ponzu, sea bream with aji amarillo, spicy tuna, korean-style beef	

Starters

BUDDHA-BAR CHICKEN SALAD 佛	19
Grilled chicken, chinese cabbage, coriander, honey & mustard sauce	
STEAMED DUMPLINGS ASSORTMENT	23
Dim sum : beef, chicken & lime, shrimps, vegetables (2 pieces).	
STEAMED SHRIMPS DUMPLINGS 🍷	24
Shrimps Dim Sum	
ROCK SHRIMPS	21
Fried shrimps, spicy mayonnaise	
FRIED CALAMARI 🌶️	18
Sweet and sour sauce, chili & mint	
TOM YUM SOUP	23
Shrimps, eringii mushroom, lemongrass, galanga, coriander	
WAKAME SALAD	17
Cucumber, carott, daikon, sesame, rice cake	
GYOZAS AU POULET ET À LA TRUFFE D'ÉTÉ	22
Shitake, summer truffle teriyaki sauce	

Sushis creations

VEGGIE ROLLS – 8p. 🌿	19
Mango, onion, cucumber, avocado, tomato, romaine lettuce, asparagus	
CRISPY SALMON SKIN ROLLS – 8p.	20
Fried salmon skin, cucumber, avocado, dried tomato, ginger, flower	
TUNA TATAKI	20
Tuna, ginger, garlic oil, ponzu sauce	
TWO IN ONE – 8p.	20
Spicy salmon, spicy tuna, puffed rice, cucumber, ginger, spicy mayonnaise	

classic Sushis

SUSHI per piece*

Maguro (tuna)	4,5
Shake (salmon)	4,5
Suzuki (sea bass)	5,5

*Minimum of 2 pieces per order

SUSHI ASSORTMENT

Tuna 3p, Salmon 3p, Sea Bass 4p - 10 pieces	29
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SASHIMI

	3 p.	5 p.
Maguro (tuna)	9,5	15
Suzuki (sea bass)	9,5	15
Shake (salmon)	7,5	13

SASHIMI ASSORTMENT

Tuna 3p, Salmon 3p, Sea Bass 4p - 10 pièces	29
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ROLLS

	4 p.	8 p.
Cucumber ✓	8	12
Salmon Avocado	12	22
Special California	12	22

ROLLS ASSORTMENT

Special California 3p, Salmon Avocado 4p, Cucumber 3p – 10 pieces	23
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Mains

CARAMELIZED LABEL ROUGE SCOTTISH SALMON, MANDARIN MISO SAUCE 🍷 28
Tagliatelle de courgette, carotte & poireau, pousse de ciboulette

STIR-FRIED BEEF FILLET 佛 32
Black pepper sauce

BARBECUED FIVE-SPICE CHICKEN 佛 🍷 28
Vegetables nage

RED CURRY WITH BLACK TIGER PRAWNS 佛 🍷 29
Coconut milk, lemongrass rice

RED VEGETABLE CURRY 🍷 29
Coconut milk, lemongrass rice

Sides

STEAMED RICE 🍷 7

FRIED RICE 9
Shrimps, vegetables & egg

MIXED GREEN SALAD 🍷 8

Desserts

RED FRUIT PLATE 🍷	18
CHOCOLATE SESAME BARS 🍪	13
FROZEN MOCHIS (3 pieces minimum) 🍡	Per Piece 4,5
Flavors to chose	
SAINT-HONORÉ BY LADURÉE	18
STRAWBERRY-MASCARPONE TART BY LADURÉE	17

Wines

	Verre 14cl	Bout. 75cl	Mag. 150cl
ROSÉ WINE			
Côtes de Provence 2019 AOP, Château Minuty, cuvée prestige	12	55	120
WHITE WINES			
Pouilly Fumé 2018 AOC, «Les Terres Blanches», Pascal Jolivet, Loire	12	51	
Chablis 1er Cru 2014 AOC, «Fourchaume», William Fèvre	16	78	
RED WINES			
Bourgogne 2018 AOC, «Les Ursulines», JC. Boisset	12	51	
Crozes Hermitage 2016 AOC, Domaine les Alexandrins	14	70	
Margaux 2016 AOC, Aurore de Dauzac, 2nd vin du Château Dauzac, 5ème Grand Cru Classé	14	60	

Alcohols

	4 cl	70 cl		4 cl	70 cl
VODKA			GIN		
Ketel One - Pays-Bas	16	175	Tanqueray - Angleterre	16	175
Grey Goose Original - France	20	250	Hendrick's - Ecosse	19	245
TEQUILA			RHUM/RUM/RON		
Calle 23 Blanco	17	175	Pampero Blanco - Venezuela	16	175
Calle 23 reposado	18		Zacapa 23 ans - Guatemala	22	265

Cold Drinks

Tomato, apple Caraibos (100% fruit juice) 20 cl	6,5
Orange, pineapple Caraibos (from concentrate) 20 cl	6,5
Passion fruit, lychee, peach, cranberry Caraibos (fruit nectar) 20 cl	6,5
Coca-Cola, Coca-Cola Cherry, Coca-Cola Zéro, Sprite 33 cl	6,5
Fever Tree: Tonic Water, Ginger Beer, Ginger Ale 20 cl	6,5
Evian, Badoit Rouge 75 cl	7,5
Red Bull, Red Bull Sugar Free, Red Bull Tropical 25 cl	9

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