

The Way of The Warrior

Bushido is the code of conduct of Samurai Warriors followed during centuries.

New style Sashimi

Salmon & Grapefruit with Yuzu Black Pepper Dressing	BD 4.900
Avocado wrapped by Seared Salmon	BD 5.100
Salmon Tataki in Ponzu Sauce	BD 5.100
Japanese Sea Bream with White Wine & Truffle Soy Sauce	BD 6.100
Seabass with Wasabi Soy Dressing	BD 7.200
Tuna Tataki with Ponzu Sauce	BD 7.500
Chili Yellowtail with Spicy Ponzu Sauce	BD 7.500

Sashimi

	3 pieces	5 pieces
Tamago / Egg	BD 2.500	BD 3.800
Ebi / Shrimps	BD 2.700	BD 4.100
Sake / Scottish Salmon	BD 3.000	BD 4.500
Salmon Tataki / Seared Salmon	BD 3.000	BD 4.500
Tai / Japanese Sea Bream	BD 3.000	BD 4.500
Maguro / Yellow Fin Tuna	BD 4.500	BD 6.500
Maguro Tataki / Seared Yellow Fin Tuna	BD 4.500	BD 6.500
Hamachi / Japanese Yellowtail	BD 4.500	BD 6.500
Amaebi / Sweet Shrimps	BD 4.500	BD 6.900
Tobiko / Flying Fish Roe	BD 4.500	BD 6.500
Suzuki / Seabass	BD 4.500	BD 6.500
Unagi / Eel	BD 5.500	BD 7.800
Ikura / Salmon Roe	BD 7.500	BD 12.000

Sashimi assortments

	14 pieces
Tuna, Salmon, Yellowtail, Sea Bream, Ebi, Seabass and Eel	BD 15.000
	25 pieces
Tuna, Salmon, Seabass, Yellowtail, Sea Bream, Salmon Roe, Shrimps, Unagi, Egg	BD 24.000

“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.”

(V) = Vegetarian Dish (S) = Spicy Dish

Prices subject to 15% service charge and 5% Governmental Levy

Rolls	4 pieces	8 pieces
California	BD 2.900	BD 4.500
Crunchy	BD 2.900	BD 4.500
Soft Shell Crab	BD 3.000	BD 4.500
Spicy Salmon and Avocado	BD 3.200	BD 4.800
Shrimp Tempura	BD 3.200	BD 4.800
Spicy Tuna	BD 3.500	BD 5.500
Unagi and Cucumber	BD 3.500	BD 5.500
Spicy Scallops	BD 3.500	BD 5.500
Crazy	BD 3.700	BD 5.800
Shrimp Tempura and Tuna	BD 4.200	BD 6.900
Bushido	BD 4.500	BD 7.600

	3 pieces	6 pieces
Cucumber and Avocado (V)	BD 1.500	BD 2.700
Salmon	BD 2.200	BD 3.200
Yellowtail	BD 2.500	BD 3.800
Tuna	BD 2.800	BD 4.600
Bushido Special Seafood	BD 3.500	BD 6.100
Volcano	/	BD 8.500

Sushi	2 pieces
Tamago / Egg	BD 1.500
Sake / Scottish Salmon	BD 2.500
Salmon Tataki / Seared Salmon	BD 2.500
Ebi / Shrimps	BD 2.500
Tai / Japanese Sea Bream	BD 3.100
Amaebi / Sweet Shrimps	BD 3.400
Tobiko / Flying Fish Roe	BD 4.000
Maguro / Yellow Fin Tuna	BD 4.000
Maguro Tataki / Seared Yellow Fin Tuna	BD 4.000
Hamachi / Japanese Yellowtail	BD 4.000
Suzuki / Seabass	BD 4.100
Unagi / Eel	BD 4.900
Ikura / Salmon Roe	BD 5.500

Sushi assortment	14 pieces
Tuna, Salmon, Yellowtail, Sea Bream, Ebi, Unagi and Seabass	BD 15.000

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Robata grill

Appetizer-size dishes on a skewer, cooked on open flame barbecue with flavoured Japanese Charcoal.

Poultry

Tebasaki – Chicken Wings	BD 2.300
Yakitori – Chicken Thigh and Leeks with Teriyaki Sauce	BD 2.500
Tsukune – Chicken Meatballs with Teriyaki Sauce	BD 2.800

Meat

Kohitsuji – Lamb Loin & Pineapple with Spicy Thai Sauce	BD 3.500
Gyu Aspara – Rolled Asparagus with sliced Beef	BD 3.800
Wagyu Beef – Wagyu Beef Slices with Mustard	BD 12.400

Seafood

Ika – Ginger Marinated Calamari with Egg Sauce	BD 2.500
Sakana - Salmon with Teriyaki Pepper Sauce	BD 3.200
Sakana - Hamoor with Lemon Butter Sauce	BD 3.300
Sakana - Seabass with Miso Sauce	BD 3.700
Ebi – Tiger Prawns with Yuzu Pepper	BD 4.800
Hotate – Scallops with Spicy Thai Sauce	BD 5.800

Vegetarian

Asparagus with Miso Sauce	BD 1.500
Organic Shitake Mushroom	BD 2.300

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Appetizers

Edamame with Coarse Salt (V)	BD 2.200
Grilled Chicken with Kimuchi (S)	BD 2.500
Home-made Mushroom Tofu with Scallions & Seaweed	BD 3.100
Bushido Gyoza (mixed chicken and seafood) 6 pieces	BD 3.600
Grilled Scallops with Home-made Spicy Cod Roe Fish Cream	BD 3.900
Rock Shrimp Tempura with Creamy Spicy Sauce	BD 3.900
Beef Tataki with Garlic Ponzu Sauce	BD 3.900
Salmon Tartar with Yuzu Miso and Satsumaimo Chip	BD 4.700
Tuna Tartar with Yuzu Miso and Satsumaimo Chip	BD 5.700
Bon Bon Chicken (S)	BD 6.500
Fresh Oysters with Trio of Dressings (6 pieces)	BD 9.500
Lobster Ceviche	BD 11.000

Soups

Miso Soup	BD 1.500
Tea Pot Soup Japanese Style	BD 2.200
Clear Soup with Seafood and Vegetables	BD 2.300
Dumpling Soup	BD 2.500
Hot and Sour Soup	BD 2.900
Mushroom Clear Soup	BD 3.200

Tempura

Assorted Vegetables (V)	BD 3.200
Deep Fried Fresh Fish	BD 3.600
Minced Beef Cheese Roll with Home-made Salsa	BD 4.500
Prawn Tempura	BD 4.700
Unagi Tempura (Eel)	BD 7.200

Salads

Green Salad with Sesame Dressing (V)	BD 1.800
Assorted Vegetables Topped with Apple Dressing (V)	BD 2.700
Wafu Salad with Home-made Sesame Dressing	BD 2.700
Bushido Salad with Herbs Dressing	BD 3.500
Organic Shitake Mushroom Salad, Miso Dressing (V)	BD 4.600
Grilled Chicken & Organic Mushroom, Herbs Dressing	BD 5.200
Assorted Sashimi Salad topped with Vegetable Dressing	BD 5.900
Seared Tuna Salad with Whole Grain Mustard Dressing	BD 6.700

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Lobster Salad with Spicy Lemon Dressing

BD 13.000

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Main courses*

Deep Fried Chicken with Ginger and Tartare Sauce	BD 4.800
Chicken with Teriyaki Sauce	BD 5.300
Fillet of Hamour with Lemon Butter Sauce	BD 6.400
Scottish Salmon Fillet with Creamy Lemon Butter Sauce	BD 6.600
Steamed Hamour with Japanese Sake	BD 6.900
Prawns with Miso Mayonnaise Cream	BD 7.100
Chicken Cordon Bleu	BD 7.200
Lamb Chops marinated with Olive Oil and Spices	BD 8.100
Spicy Hamour (S)	BD 8.300
Certified Angus Beef Rolls with Avocado and Sweet & Sour Sauce	BD 8.700
Chilli Beef (S)	BD 9.200
Certified Angus Sirloin Steak with Herbs Miso Butter Glaze	BD 9.300
Seabass with Mushroom and Cherry Tomatoes	BD 9.700
Miso Black Cod	BD 16.500
Alaskan King Crab with Creamy Spicy Sauce	BD 19.500
Maine Lobster with Wasabi Pepper Sauce	BD 27.000
Lobster Tempura with Creamy Spicy Sauce	BD 27.000
Wagyu Beef Rolls with Avocado and Sweet & Sour Sauce	BD 29.000
Fillet of Wagyu Beef, Whole Grain Mustard and Caviar	BD 33.000

**All our Main Courses are served in the traditional Japanese way (with no side dish).*

Side dishes

Steamed Rice (V)	BD 1.000
Vegetable Fried Rice (V)	BD 1.700
Garlic Fried Rice (V)	BD 1.800
Seafood Fried Rice	BD 2.700
Tempura Rice with Prawns	BD 3.500
Chicken Teriyaki Rice	BD 3.700
Sautéed Beef Rice	BD 4.100
Vegetarian Teppanyaki noodles (V)	BD 2.700
Chicken Teppanyaki noodles	BD 3.200
Seafood Teppanyaki noodles	BD 4.200
Grilled Vegetables (V)	BD 2.900
Assorted Steamed vegetables (V)	BD 3.200

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Teppan Yaki – Main courses

Traditional Japanese Technique, where the food is cooked live in front of you on a “Hot Iron Table”. Teppan = “Iron Table” and Yaki = “Grilled”.

Meat

alternative sauce choices : Pepper Butter, Miso, Teriyaki, Sweet&Spicy

Ginger Chicken	BD 5.100
Chicken with Pepper Butter Sauce	BD 5.200
Certified Angus Beef Rib-Eye with Miso Sauce	BD 7.600
Certified Angus Beef Tenderloin with Teriyaki Sauce	BD 9.600
Goose Liver with Teriyaki Sauce	BD 15.000
Wagyu Beef Sirloin with Teriyaki Sauce	BD 33.000
Wagyu Beef Rib-Eye with Pepper Butter Sauce	BD 31.000

Seafood

alternative sauce choices : Garlic Butter, Vegetable, Butter Soya, Spicy Thai

Scottish Salmon with Home-made Vegetable Sauce	BD 6.300
King Prawns with Garlic Butter Sauce	BD 6.700
Scallops with Spicy Thai Sauce	BD 8.700
Atlantic Black Cod with Vegetable Sauce	BD 16.500
Maine Lobster (500gr) with Home-made Mayonnaise	BD 27.000

****All our Main Courses are served in the traditional Japanese way (with no side dish).***

Noodles

Vegetable Teppanyaki noodles	BD 5.400
Chicken Teppanyaki noodles	BD 6.300
Seafood Teppanyaki noodles	BD 6.900

Vegetarian

Soy Sprout	BD 2.500
Broccoli	BD 2.700
Asparagus	BD 3.100
Mix Vegetable	BD 3.800
Selection of Organic Mushrooms	BD 5.100

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Desserts

Ice Cream (Vanilla, Chocolate, Strawberry, Coffee)	BD 2.200
Sorbet (Ginger, Mint, Green Tea, Coconut, Mango)	BD 2.200
Chocolate Opera Cake	BD 2.500
Caramelized Lemon Tart	BD 2.500
Rice Pudding	BD 2.500
Trio of Crèmes Brulees	BD 2.500
Vanillou	BD 2.700
Earl Grey Panna Cotta	BD 2.700
Cheese Cake with Seasonal Red Fruits	BD 3.100
Mochi Ice Cream	BD 3.300
<i>choice of 3 pieces : Vanilla, Green Tea, Red Bean, Chocolate</i>	
Warm Chocolate Cake with Hazelnut Cream	BD 3.500
Liquid Centre Chocolate Cake with Vanilla Ice Cream	BD 3.900
Small Fresh Fruit Platter	BD 4.000
Large Fresh Fruit Platter	BD 6.000

Coffees

Black coffee	BD 1.500
Cappuccino	BD 1.500
Espresso	BD 1.500
Double Espresso	BD 1.900
Café latté	BD 1.500
Macchiato	BD 1.500

Teas

Japanese Green	BD 1.700
Fancy Sencha Green	BD 1.700
Jasmine Gold	BD 1.700
English Breakfast	BD 1.700
Chamomile	BD 1.700
Moroccan	BD 1.700

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