

À LA CARTE

Menu

SALADS

Berry Medley Salad	7.9
Mesclun leaves, roasted pine seed, mixed berries mandarin, raspberry vinaigrette	
Savory Chicken Salad	8.6
Gourmet leaves, crispy tuile, capsicum, carrot, longan fruit, yuzu miso dressing	
Seared Ahi Tuna Salad	9.9
Gourmet lettuce, avocado, edamame, crispy leeks, cherry tomato, chukka wakame, sambal lime dressing	

HOT APPETIZERS

Edamame or Spicy Edamame (V) (S)	4.5
Coarse salt or sweet & spicy sauce	
Mixed Mushroom Tempura	6.6
Rock Shrimp Tempura (S)	7.6
Prawn Tempura	8.9
Fried Calamari Ring with Ponzu Sauce	6.9
Shrimp Wasabi Tempura (S)	7.9

SOUPS

Miso Soup	4.9
Tofu, wakame, mushroom, spring onion	
Tom Yum Soup (S)	6.5

NOODLES

Yaki Soba Noodle (Chicken, Prawns or Vegetables)	11.9
Taste of Japan Ramen (Egg Noodles or Udon)	17.9
Wagyu beef tsukune, chili soy egg, charred tofu, kikurage, negi, black garlic oil, tantanmen umami broth	
Warrior's Seafood Ramen (S) (Egg Noodles or Udon)	19.9
Lobster, prawn, scallop, squid, narutomaki, wakame, butter corn, grilled leeks, bamboo shoots, the spice of tamashii broth	

(V) Vegetarian (S) Spicy

Our Prices are NET in Bahraini Dinars inclusive of 5% Government Levy,
10% Service Charge and 10% VAT.

DIM SUM (Dumplings)

Hong Kong Prawn Har Gow (5PCS) 8.9

Crystal prawn dumpling filled with juicy, flavorful prawn meat wrapped in lightly translucent dumpling skin served with yuzu soy sauce and ginger scallion sauce.

Crispy Prawn Fried Dumpling (5PCS) 8.9

Irresistible deep fried crispy dumpling burst with juicy prawn flavors served with spicy plum sauce.

Spicy Kale & Water Chestnut Dumpling (V) (5PCS) 7.9

Green vegetarian dim sum filled with kale and water chestnut wrapped in spinach infused dumpling skin served with sesame honey sauce.

Surf & Turf Dumpling (5PCS) 14.9

Gourmet dumpling enhanced with luxurious taste consist of wagyu beef, tiger prawn and foie grass. Served with shiso chili ponzu.

Truffle Chicken Xiao Long Bao (5PCS) 7.9

Contemporary Cantonese dim sum filled with savory chicken and truffle with a very delicate broth that enlighten your palate served with ginger soy sauce.

Bushido Chicken Gyoza (6PCS) 7.9

Pan-seared dumpling with ponzu sauce.

BUSHIDO SUPREME BURGER

Beef or Chicken 14.9

Green leaf lettuce, beef bacon, fried egg, plum tomato, charred onion, pickles, smoked cheese, cheddar cheese, spicy honey mayonnaise and spiced French fries

Beef Katsu Sando & Fries 13.9

Pickles, onion relish, aji amarillo sauce

(V) Vegetarian (S) Spicy

**Our Prices are NET in Bahraini Dinars inclusive of 5% Government Levy,
10% Service Charge and 10% VAT.**

SUSHI AND SASHIMI PLATTER

Samurai Sushi Platter (Nigiri, Sashimi and Maki Rolls) 12 pcs nigiri, 12 pcs sashimi, 3 kinds of maki rolls (4 pcs each)	36 PCS	49.9
Bushido Nigiri Platter	14 PCS	22.9
Art of Samurai Sashimi Selection	14 PCS	22.9

ROLLS

Spicy Tuna or Salmon Roll Tempura flakes, cucumber, sesame seeds, green onion, spicy mayonnaise	4 PCS	8 PCS
California Roll Cucumber, mayonnaise, crabstick, avocado, tobiko	5.5	9.5
Ambassador Roll (S) Mozzarella, crabstick, asparagus, avocado, dynamite shrimp	5.5	8.9
Tempura Roll Tobiko, prawn tempura, cucumber, avocado, spicy mayonnaise, teriyaki sauce	5.9	9.9
Emperor's Roll Beetroot tanuki, shrimp tempura, crabstick, cucumber, brown rice, rice paper, goma sauce	5.9	8.9
Volcano (S) Scallop, tempura prawn, spicy mayonnaise, unagi sauce	5.9	9.9
	8.9	14.9

SASHIMI RAW FISH

		3 PCS	5 PCS
Hamachi	-Yellowtail	6.9	9.9
Shake	-Salmon	4.9	7.9
Ebi	-Shrimp	3.9	5.5
Tai	-Seabream	4.9	7.9
Maguro	-Yellow Fin Tuna	6.9	9.5
Tako	-Octopus	6.9	9.5
Tobiko	-Flying Fish Roe	5.9	8.9
Suzuki	-Seabass	4.9	7.9
Unagi	-Eel	8.5	11.0

NIGIRI

		2 PCS
Hamachi	-Yellowtail	5.5
Shake	-Salmon	4.5
Ebi	-Shrimp	3.0
Tai	-Seabream	4.5
Maguro	-Yellow Fin Tuna	5.9
Tako	-Octopus	5.5
Tobiko	-Flying Fish Roe	4.9
Suzuki	-Seabass	4.5
Unagi	-Eel	6.5

NEW STYLE SASHIMI

Salmon or Hamachi 18k Gold Tiradito Seaweed, white truffle oil, shiso ponzu, passion fruit mayo	12.9
Wagyu & Foie Gras Tataki Julienne cut salad, seaweed, roasted garlic vinaigrette	18.9

(V) Vegetarian (S) Spicy

Our Prices are NET in Bahraini Dinars inclusive of 5% Government Levy,
10% Service Charge and 10% VAT.

MAIN COURSES

Asian Style Braised Lamb Shank	14.0
Baby Bok choy, mashed potato, sansho soy gravy	
Salmon Fillet	11.9
Edamame kernels, cherry tomato, eggplant, mushroom butter, yuzu pumpkin sauce	
Persian Grilled Veal Rack	19.9
Cucumber bean sprout slaw, golden saffron fried rice, garlic mint relish, spicy eggplant dip	
Sweet & Sour Manchurian Chicken	11.9
Mixed peppers, lychee, mint leaves, scallion, white onion, Manchurian sauce	
Sizzling Steak	17.5
Angus rib-eye, mixed vegetables, miso sauce	
Bushido Mixed Grill	75.0
Consists of gochujang lamb chops, wagyu beef meatballs, vanilla miso salmon, truffle chicken thigh, yuzu tiger prawn. Side dish of taro fries, brioche garlic toast, wok Thai fried rice. Sauce: shiso plum aioli and nori cheese sauce	
Wok Seared Cantonese Beef	17.9
Beef tenderloin, Cantonese barbeque sauce, broccoli	
Spicy Black Tiger Prawn	15.9
Baby bok choy, mushroom, fried tofu, scallion, black bean, sambal sauce	

TEPPANYAKI

Seabass	11.9
Norwegian Salmon	12.9
Chicken Thigh	10.9
Certified Angus Beef Tenderloin	17.9
Certified Angus Beef Rib-Eye	16.5
Wagyu Beef Sirloin – Grade 6/7	36.9

Choice of Side Dishes:

Steamed Rice, Garlic Fried Rice, Vegetable Fried Rice, Mashed Potato

Choice of Sauces:

Garlic Butter, Spicy Thai, Teriyaki, Miso Soya, Smoked BBQ, Pepper Butter, Creamy Yum Yum Sauce

SIDE DISHES

Spicy Ginger Garlic Chinese Spinach	6.9
Mixed Vegetables Teppanyaki (V)	6.9
Steamed Rice	2.5
Mashed Potato	5.5
Mixed Seafood Fried Rice (Salmon or Prawn)	9.0

(V) Vegetarian (S) Spicy

Our Prices are NET in Bahraini Dinars inclusive of 5% Government Levy,
10% Service Charge and 10% VAT.

DESSERT

Menu

Roast Pear Sticky Pudding				6.5
Toffee dates, burnt meringue, mango coulis, macadamia brittle, miso caramel sauce				
Lemon Yuzu Cheesecake				6.5
Lemon cheesecake, yuzu curd				
Liquid Center Chocolate Cake				6.9
Warm melted chocolate & vanilla ice cream				
Chocolate Ball				7.5
Chocolate cake, berries, vanilla ice cream & hot chocolate ganache				
Art of Okashi (dessert platter)				23.9
Chef selection of 7 assorted desserts				
Fresh Fruit Platter	8.9	Premium		15.9
Selection of seasonal & exotic fresh fruits				
Homemade Ice Cream & Sorbet (2 scoops)				
Ice Cream Flavors:	vanilla, chocolate, strawberry, green tea, hazelnut			4.5
Sorbet Flavors:	raspberry, lemon, passion fruit			
Cheese Platter				28.0
Blue cheese, smoked cheese, edam cheese, raclette cheese, orange cheddar, gruyere cheese, feta balls.				
Sauces: fig royale, apple cinnamon and mango passion jam				
(grapes, assorted biscuits, chili green olives, mixed nuts and dried fruits)				