

BUDDHA ROUGE

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cover charge is 1.50 euro per person

all the raw fish used in the preparation of dishes has been frozen at temperatures below -20 °C in all parts of the product for not less than 24 hours as stipulated in the EU regulation No 853/2004

SUSHI E SASHIMI SETS

different assortments of sushi and sashimi

white 4 nigiri 4 hosomaki 2 uramaki	10.00
red 5 nigiri 4 hosomaki 6 sashimi	15.00
green 10 nigiri 4 hosomaki 4 uramaki 12 sashimi	30.00
blue 12 sashimi	12.00
yellow 10 nigiri	14.00
brown 8 hosomaki 8 uramaki	16.00



NIGIRI

thin slices of raw fish laying on a morsel of rice
2 pz

salmon	2.50
squid	2.50
seabass	2.50
butterfish	2.50
shrimp	2.50
octopus	2.50
marinated mackerel	2.50
surf clam	3.50
sweet shrimp	3.50
sockeye salmon	3.50
yellowfin tuna	3.50
scallop	4.00
fresh water eel	4.00
sea eel	4.00
japanese amberjack	4.00



SASHIMI

thin slices of raw fish
4 pz

salmon	5.00
squid	5.00
seabass	5.00
butterfish	5.00
octopus	5.00
marinated mackerel	5.00
sweet shrimp	5.00
sockeye salmon	6.00
yellowfin tuna	6.00
scallop	6.00
japanese amberjack	6.00
sea urchin	12.00



HOSOMAKI

rolls of stuffed rice wrapped in nori seaweed
8 pz

cucumber
avocado
salmon
yellowfin tuna

5.00
5.00
5.00
8.00



SOYAMAKI

rolls of stuffed rice wrapped in soy paper
8 pz

cucumber
avocado
salmon
yellowfin tuna

6.00
6.00
6.00
9.00



URAMAKI

rolls of stuffed rice with nori inside and rice outside
8 pz

crab stick and avocado
salmon and avocado
yellowfin tuna and avocado
japanese amberjack and avocado
scallop and avocado
spicy salmon
spicy tuna
spicy japanese amberjack
spicy scallop

7.00
12.00
12.00
14.00
14.00
12.00
12.00
14.00
14.00



SPECIALTY ROLLS

rolls with a rather complex flavour
8 pz

rainbow roll crab stick and avocado topped with sashimi	14.00
teriyaki roll teriyaki salmon and avocado	14.00
unagi roll sweet fresh water eel and avocado drizzled with sweet eel sauce	14.00
yuzu roll seared japanese amberjack with yuzu juice	14.00
truffle roll white truffle scallop	14.00
buddha rouge roll seared yellowfin tuna with balsamic vinegar and flying fish roe	14.00



GUNKANMAKI

a strip of nori maintains soft ingredients on a morsel of rice
2 pz

flying fish roe
wakame seaweed
salmon tartare
tuna tartare
salmon roe
sea urchin

4.00
4.00
4.00
5.00
5.00
6.00



TEMAKI

cone shaped nori stuffed with rice and raw fish

salmon and avocado	4.00
spicy salmon and avocado	4.00
yellowfin tuna and avocado	5.00
spicy tuna and avocado	5.00
fresh water eel and avocado	6.00
salmon roe and avocado	6.00



CHIRASHI

rice bowl topped with sashimi

assorted sashimi	11.00
salmon and salmon roe	12.00
yellowfin tuna	12.00
fresh water eel	12.00



SIDE

side dishes for sushi and sashimi

plain rice	2.00
miso soup	5.00
edamame	5.00
mixed salad	3.50
tofu salad	5.00
wakame salad	5.00



MACARONS

a thin crispy shell with a soft filling, everybody loves them...

assortment of 3 macarons
assortment of 6 macarons

4.50
9.00



buddharouge.com

