









# b-lounge











DOHA

Restaurant • Lounge • Terrace













## Cold Starters & Salads

<b>B-LOUNGE CHICKEN SALAD</b> 	75
Five spiced grilled chicken, napa cabbage, bl sesame sauce	
<b>TUNA TARTARE</b> 	90
Sweet chili sauce, wonton crisps, red tobiko, avocado	
<b>KING CRAB SALAD</b>  	115
Tempura flakes, spring onion, sesame oil, baby gem, avocado	
<b>SHINSEN MIXED SALAD</b>   	60
Mixed baby leaves, edamame, radish, cherry tomatoes, pear, peach, miso dressing	
<b>BEEF SALAD</b> 	75
Prime tenderloin, mix garden vegetables, cherry tomatoes, lemongrass dressing	






## Hot Starters

<b>STEAMED EDAMAME WITH SEA SALT</b> 	35
<b>SMOKED &amp; SPICY EDAMAME</b>	35
<b>DUCK PANCAKE</b> 	85
Mini pancake, duck confit, hoisin mayo, tempura flakes, jalapeño chutney	
<b>VEGETABLE SPRING ROLL</b>  	65
Sweet chili sauce	
<b>LOBSTER DUMPLING</b>   	95
Creamy tom yum	
<b>CRAB BUNS</b>   	85
Squid ink bun, Singapore chili sauce, salmon roe, gold powder	

## Tempura

<b>SOFT SHELL CRAB KARAAGE</b>  	75
Yuzu ponzu, jalapeño dip	
<b>CRISPY CALAMARI</b>   	75
Smoked salt, tamarind dip, nori	
<b>WASABI SHRIMP TEMPURA</b>   	85
Wasabi aioli, spring onion, tobiko	
<b>SHRIMP TEMPURA</b>  	95
Yuzu ponzu dip	
<b>VEGETABLES TEMPURA</b>  	65
Carrots, eggplant, baby bok choy, asparagus, shiitake mushroom, ponzu dip	

## Soups

<b>MEDITERRANEAN STYLE TOM YUM</b> 	65
Red snapper, prawn	
<b>MISO SOUP</b>  	45
Tofu, seaweed, green onion, bok choy, shimeji mushroom, miso broth Extras	
<b>CHICKEN</b>	55
<b>PRAWN</b> 	65
<b>CRAB</b> 	75

## Sushi's Platters

### ABURI PLATTER (20 Pieces) 280

Aburi salmon, aburi tuna, aburi seabass, prawn nigiri 🍣 (2 pieces of each)  
Wagyu maki 🍣 | tempura prawn roll 🍣 🍣 🍣 | philadelphia roll 🍣 🍣 (4 pieces of each)

### TSUGA (20 Pieces) 240

Acebichado roll 🍣 🍣 🍣 | tempura prawn 🍣 🍣 🍣 | california roll 🍣 🍣 (4 pieces of each)  
Ebi, yellowtail nigiri 🍣 | salmon, tuna sashimi (2 pieces of each)

### BONZAI (36 Pieces) 380

Tuna, salmon, yellowtail sashimi | prawn 🍣, sea bass, wagyu beef nigiri (2 pieces of each)  
Wagyu roll 🍣 | acebichado roll 🍣 🍣 🍣 | salmon avocado | california roll 🍣 🍣  
Tempura prawn roll 🍣 🍣 🍣 | spicy & crunchy tuna 🍣 (4 pieces of each)

## New Style Sashimi & Ceviche

### TRIO CEVICHE 🍴 180

Individual marinating of salmon, tuna, seabass, crispy plantain, lotus roots

### CEVICHE CLASSICO 🍴 🍣 80

Seabass, leche de tigre, red onion, chili, coriander, sweet potato

### SHAKE NEW STYLE SASHIMI 🍴 75

Salmon, truffle sweet soya sauce

### NEW STYLE HAMACHI 🍴 95

Pickled jalapeño, yuzu kosho, crispy garlic, orange soya dressing

### CAVIAR AND TARTARE 🍴 165

Salmon and tuna tartare, spring onion, yuzu kosho mayo

## New Style Maki Rolls (8 pieces)

<b>B-ROLLS</b>  	<b>80</b>
Cucumber wrapped tuna, salmon, yellowtail, prawn, alaskan king crab, bl sesame sauce, unagi sauce, spicy red chili sauce	
<b>ACEBICHADO</b>   	<b>80</b>
Aji amarillo mayo, avocado, prawn furai, tuna, sweet potato	
<b>CRISPY PHILADELPHIA</b>  	<b>80</b>
Salmon, cream cheese, avocado, teriyaki sauce	
<b>CALIFORNIA</b>  	<b>80</b>
Alaskan king crab, avocado, cucumber, tobiko	
<b>SPICY &amp; CRUNCHY TUNA</b> 	<b>80</b>
Tuna tartare, cucumber, avocado, jalapeño aioli, pickled wasabi, chives, crunchy red quinoa	
<b>SALMON &amp; AVOCADO ROLL</b>	<b>80</b>
Salmon, avocado, roasted sesame seeds	
<b>TEMPURA PRAWN ROLL</b>   	<b>80</b>
Cucumber, spicy tempura crumbs	
<b>NEW STYLE VEGETABLE ROLL</b>  	<b>80</b>
Asparagus, eryngii mushrooms, chives, yuzu soya	
<b>ABURI SALMON MELT</b> 	<b>90</b>
Cucumber, unagi, pickled radish, cheddar cheese	
<b>MANGO ROLL</b>   	<b>120</b>
Alaskan king crab, tempura prawn, avocado, mango, chili	
<b>WAGYU ROLL</b> 	<b>120</b>
Onion tempura, cucumber, shiso leaf, avocado, wagyu beef, yakiniku sauce	

# Sushi & Sashimi Experience

## SASHIMI PER 3 PIECES

Ebi - steamed prawn 	45
Shake - salmon	55
Maguro - tuna	55
Unagi - grilled eel 	55
Suzuki - seabass	45
Hamachi - yellowtail	65
Tako - octopus	65

## NIGIRI SUSHI PER 2 PIECES









Ebi - steamed prawn 	50
Shake - salmon	55
Maguro - tuna	55
Unagi - grilled eel 	55
Suzuki - seabass	45
Ikura - salmon roe	55
Hamachi - yellowtail	65
Tako - octopus	65

## VEGETARIAN NIGIRI SUSHI PER 2 PIECES

















Cucumber	35
Avocado	40
Shiitake mushrooms 	40
Tempura asparagus 	40

# Robata Charcoal Grill

## SMALL PLATES










<b>VEGETABLE ROBATA YAKI</b>  	65
King mushroom, portobello, artichoke, anticuchera sauce	
<b>ORIBU GRILLED OCTOPUS</b> 	75
Quinoa salad, olive sauce, lime, coriander	
<b>NEGIMA CHICKEN</b> 	75
Chicken thigh, spring onion, yakitori sauce	
<b>AVOCADO FLAME</b>  	95
Teriyaki mushrooms, spicy mayo, chives	
<b>NI THAI KING PRAWN</b>  	115
Red curry sauce, coriander stick, coconut milk	
<b>WAGYU BEEF</b> 	125
Shiso chimichurri, sweet rocoto sauce	
<b>KING CRAB ROBATA</b>  	125
Spring onion, sriracha mayo, emmental cheese	

## Main Dishes













<b>CHICKEN KUNG PAO</b>  	145
Celery, cashew nut, dry chili, steamed jasmine rice	
<b>THAI RED CURRY SHRIMP</b> 	155
Coconut rice, red curry, kaffir lime, onion	
<b>SINGAPORE CHILI PRAWNS</b>  	155
Tiger prawns, baby bok choy, egg, ginger, garlic, coriander, steamed jasmine rice	
<b>PAN SEARED SALMON</b>	165
Pickled coconut, salmon roe, tom kha sauce, mint leaf	
<b>AMA MISOKOSHO BLACK COD</b>  	185
Sweet miso, quinoa salad, truffle dust	
<b>GRILLED LAMB CHOPS</b>  	185
Gochujang sauce, mashed potato, roasted celeriac	
<b>DUCK LEG BETUTU</b>	185
Jalapeño purée, cassava leaf curry	
<b>WOK SEARED CANTONESE BEEF TENDERLOIN</b>  	185
Beef tenderloin, cantonese barbeque sauce, broccolini, wine shallot, jasmine rice	
<b>TAJIMA WAGYU RIB-EYE STEAK</b>  	285
Signature bl sauces	
<b>MISO EGGPLANT</b>   	95
Sweet miso, coconut rice	



## Side Dishes

STEAMED JASMINE RICE	35
COCONUT RICE	45
STIR-FRIED VEGETABLES 	45
FRIED RICE	35
CHICKEN 	45
PRAWNS  	55
BEEF 	75
FRIED NOODLES	35
CHICKEN 	45
PRAWNS  	55
BEEF 	75

## Desserts

<b>THE CUBE</b>  	55
Green tea chocolate, red beans paste, yuzu custard, raspberry ice cream	
<b>MISO CHESSECAKE</b>  	55
Banana crumble, ice cream	
<b>CHOCOLATE FONDANT</b>  	60
Vanilla ice cream	
<b>CHAMPAGNE MIX BERRIES</b>  	85
<b>EXOTIC FRUITS PLATTER</b>	55
Tropical seasonal fruits	
<b>ICE CREAM or SORBET (1 scoop)</b>  	45
<b>MOCHI ICE CREAM</b>	45
<b>B-LOUNGE PARTY PLATTER</b>  	185
Assorted desserts and fruits, mochi ice cream and sorbet	

## Tea & coffee

<b>ENGLISH BREAKFAST</b>	26
<b>CAMOMILLE</b>	25
<b>GREEN TEA</b>	25
<b>MOROCCAN MINT</b>	25
<b>EARL GREY</b>	25
<b>ESPRESSO</b>	25
<b>CAPPUCCINO</b>	28
<b>CAFE LATTE</b>	28
<b>AMERICANO</b>	28