









b-lounge

DOHA

Restaurant • Lounge • Terrace













Cold Starters & Salads

B-LOUNGE CHICKEN SALAD 	75
Five spiced grilled chicken, napa cabbage, bl sesame sauce	
TUNA TARTARE 	90
Sweet chili sauce, wonton crisps, red tobiko, avocado	
KING CRAB SALAD  	90
Tempura flakes, spring onion, sesame, baby gem, avocado	
SHINSEN MIXED SALAD   	60
Mixed baby leaves, edamame, radish, cherry tomatoes, pear, peach, miso dressing	
BEEF SALAD 	65
Prime tenderloin, mix garden vegetables, cherry tomatoes, lemongrass dressing	






Hot Starters

STEAMED EDAMAME WITH SEA SALT 	25
SMOKED & SPICY EDAMAME	30
DUCK PANCAKE 	85
Mini pancake, duck confit, hoison mayo, tempura flakes, jalapeño chutney	
HARUMAKI VEGETABLE SPRING ROLL  	55
Mango and sweet chili sauce	
LOBSTER DUMPLING   	90
Creamy tom yum	
CRAB BUNS   	85
Squid ink bun, singapore chili sauce, salmon roe, gold powder	

Tempura

SOFT SHELL CRAB KARAAGE  	70
Yuzu ponzu, jalapeño dip	
CRISPY CALAMARI   	70
Smoked salt, tamarind dip, nori	
WASABI SHRIMP TEMPURA   	85
Wasabi aioli, spring onion, tobiko	
SHRIMP TEMPURA  	95
Yuzu ponzu dip	
VEGETABLES TEMPURA  	60
Carrots, shiso, eggplant, baby bok choy, asparagus, baby corn, shiitake, ponzu dip	

Soups

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

Sea bass, 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 TARTAR 165

Salmon and tuna tartar, spring onion, yuzu kosho mayo

New Style Maki Rolls (8 pieces)

B-ROLLS  	80
Cucumber wrapped tuna, salmon, yellowtail, prawn, alaskan king crab, bl sesame sauce, unagi sauce and spicy red chili sauce	
ACEBICHADO   	80
Aji amarillo mayo, avocado, prawn furai, tuna, sweet potato	
CRISPY PHILADELPHIA  	80
Salmon, cream cheese, avocado, teriyaki sauce	
CALIFORNIA  	80
Alaskan king crab, avocado, cucumber, tobiko	
SPICY & CRUNCHY TUNA 	80
Tuna tartare, cucumber, avocado, jalapeño aioli, pickled wasabi, chives, crunchy red quinoa	
SALMON & AVOCADO ROLL	80
Salmon, avocado, roasted sesame seeds	
TEMPURA PRAWN ROLL   	80
Cucumber, spicy tempura crumbs	
NEW STYLE VEGETABLE ROLL  	80
Asparagus, eryngii mushrooms, chives, yuzu soya	
ABURI SALMON MELT 	95
Cucumber, unagi, pickled radish, cheddar cheese	
MANGO ROLL   	120
Alaskan king crab, tempura prawn, avocado, mango, chili	
WAGYU ROLL 	120
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 - sea bass	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 - sea bass	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

VEGETABLE ROBATAYAKI  	65
King mushroom, portabello, artichoke, anticuchera sauce	
ORIBU GRILLED OCTOPUS 	75
Quinoa salad, olive sauce, lime, coriander	
NEGIMA CHICKEN 	75
Chicken thigh, spring onion, yakitori sauce	
AVOCADO FLAME  	95
Teriyaki mushrooms, spicy mayo, chives	
NI THAI KING PRAWN  	110
Red curry sauce, coriander stick, coconut milk	
WAGYU BEEF 	110
Shisho chimichurri, sweet rocoto sauce	
KING CRAB ROBATA  	125
Spring onion, sriracha mayo, emmental cheese	













Main Dishes

CHICKEN KUNG PAO  	120
Celery, cashew nut, dry chili, steamed jasmine rice	
THAI RED CURRY SHRIMP 	125
Coconut rice, red curry, kaffir lime, onion	
SINGAPORE CHILI PRAWNS  	145
Tiger prawns, baby bok choy, egg, ginger, garlic, coriander, steamed jasmine rice	
PAN SEARED SALMON	165
Pickle coconut, salmon roe, tom kha sauce, mint leaf	
AMA MISOKOSHO BLACK COD 	185
Sweet miso, quinoa salad, truffle dust	
GRILLED LAMB CHOPS  	185
Gochujang sauce, mashed potato, roasted celeriac	
DUCK LEG BETUTU	185
Jalapeno puree, cassava leaf curry	
WOK SEARED CANTONESE BEEF TENDERLOIN  	170
Beef tenderloin, cantonese barbeque sauce, broccolini, wine shallot, jasmine rice	
TAJIMA WAGYU RIB-EYE STEAK  	275
Signature bl sauces	
MISO EGGPLANT  	95
Sweet miso, steamed rice	

Side Dishes

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

Desserts

THE CUBE  	55
Green tea chocolate, red beans paste, yuzu custard, raspberry ice cream	
MISO CHESSECAKE  	55
Banana crumble, sesame ice cream	
CHOCOLATE FONDANT  	60
Vanilla ice cream	
CHAMPAGNE MIX BERRIES  	85
Chocolate mousse	
EXOTIC FRUITS PLATTER	55
Tropical seasonal fruits	
ICE CREAM & SORBET  	45
B-LOUNGE PARTY PLATTER  	185
Assorted desserts and fruits, mochi ice cream and sorbet	

Tea & Coffee

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