



BUDDAKAN

Following the tradition of Asian cultures, Buddakan offers plentiful portions designed to be shared.

It is Buddakan’s suggestion that you pass our plates amongst your friends and companions and embrace this custom as well.

Our servers are here to guide you, so please call upon them for the smallest of favors.

Buddakan has no set rules. Be creative, have fun and follow your own path.

EXECUTIVE CHEF Kristopher Neff

APPETIZERS

COLD

Buddakan Style Sashimi* 18
citrus-soy, sizzling oil

Tuna Spring Rolls* 14
tuna tartare, crispy shallots, chili mayonnaise

Crispy Calamari Salad 15 | 21
bitter greens, sweet miso dressing

Asian Caesar Salad 13 | 19
spicy cashews

Buddakan House Salad 12
ginger dressing

Thai Chicken Salad 14
napa cabbage, watercress, crispy rice noodles

HOT

Steamed Edamame Pods 9

Spicy Rock Shrimp Bao Buns 16
pickled slaw, jalapeño

Hoisin Glazed Pork Belly 16
spicy shallots, cabbage, steamed ‘buns’

Wagyu Beef Satay* 18
vegetable tempura

Tea Smoked Spare Ribs 18
hoisin barbecue, pickled slaw

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 01/10/19

DIM SUM

Mushroom Potstickers 12
sweet and sour ponzu sauce

Edamame Ravioli 15
sauternes-shallot broth

Chicken & Ginger Dumplings 11
sesame soy dipping sauce

Cantonese Spring Rolls 14
shrimp, chicken

Szechuan Pork Dumplings 12
chili-soy broth

Oxtail Dumplings 14
sweet soy, green apple, jalapeño

Lobster Egg Rolls 17
shrimp, thai basil, chili sauce

General Tso Dumplings 15
chicken, hot & sour broth

Lamb Potstickers 15
cucumber yuzu sauce

FISH

King Salmon* 30
mung beans, pickled water chestnuts, soy pearls

Pan Seared Sea Bass 36
haricots verts, butternut squash, maitake mushrooms, truffle jus

Kung Pao Lobster 39
chili-szechuan sauce, peanuts

Sweet & Crispy Shrimp 28
citrus-radish salad, candied walnuts

Sesame Tuna* 30
spicy tuna tartare, maitake mushrooms, japanese sweet potatoes, yuzu aioli

POULTRY

Wok Cashew Chicken 24
plum wine sauce

Five Spice Duck Breast* 28
roasted garlic, corn and scallion spoon bread

Ponzu Chicken 27
golden buddha buns, wok charred brussels sprouts

MEAT

Char Grilled Aged Beef* 37
szechuan fries, watercress salad

Black Pepper Beef* 29
wok tossed rib eye, crispy bird's nest

Grilled Lamb Chops* 35
chinese eggplant, garlic sauce, thai basil pesto

Asian Barbequed Pork* 28
grilled tenderloin, chinese broccoli, giant panko onion rings

Wasabi Crusted Filet Mignon* 39
sweet potato mash

NOODLES, RICE & TOFU

Lobster & Shrimp Chow Fun 32
xo sauce

Beef Fried Rice* 18
kimchee, fried egg

Crab Fried Rice 20
wok scrambled egg, cilantro

Vegetable Fried Rice 13
coconut-curry foam, mushrooms, egg

Lobster Fried Rice 22
saffron, thai basil

Spiced Tofu & Cashews 16
eggplant, oven dried pineapple, mint

Beef Chow Fun 27
short rib, mushrooms, bean sprouts

Pad Thai 25
shrimp, bean sprouts

Shrimp Lo Mein 22
xo sauce, scallions

VEGETABLES 9.5

Kung Pao Green Beans peanuts
Tempura Vegetables
Wasabi Mashed Potatoes
Chinese Eggplant garlic sauce
Sweet Potato Mash
Curried Cauliflower spiced cashews
Honey Soy Brussels Sprouts



SAKE

All of our sake is served chilled to preserve the true flavors and aromas

JUNMAI

pure rice wine; no adding of distilled alcohol, no specified polish percentage

Living Jewel (300 ml) glass **11** | bottle **30**
aromas of white grape, anise and fresh herbal notes

Pure (300 ml) bottle **32**
full-bodied with hints of green apple, banana and fruit flavors

Black & Gold (750 ml) glass **11** | carafe **25** | bottle **50**
full-bodied with hints of honeydew, papaya, anise and roasted nuts

Shichi Hon Yari (720 ml) glass **13** | carafe **32** | bottle **65**
full-bodied with hints of citrus, melon, and roasted nuts

JUNMAI GINJO

pure rice wine with at least 40% of rice polished away

G Joy (300 ml) bottle **32**
notes of pear and cantaloupe with a rich sweetness

Wandering Poet (300 ml) glass **13** | bottle **38**
notes of banana and ripe honeydew with crisp acidity

Winter Warrior (720 ml) glass **13** | carafe **32** | bottle **65**
fruit forward with tropical aromas and hints of guava and mango

Song of the Sea (720 ml) bottle **80**
a medley of apple, banana, and melon aromas with a salt water taffy salinity

JUNMAI DAIGINJO

pure rice wine with at least 50% of rice polished away

Horin (300 ml) bottle **35**
fruity aroma with notes of cantaloupe, honeydew and honeysuckle

Pure Dusk (300 ml) bottle **38**
delicate with hints of bright pear, green apple, orange and cantaloupe

Sakura Emaki Rose (300 ml) glass **14** | bottle **42**
elegant aromas of cherry and plum blossoms, underscored by notes of apples

Sho-Une (720 ml) glass **14** | carafe **36** | bottle **80**
crisp and lively with hints of sweet nectarine, vanilla and pear

Pure Night (720 ml) bottle **160**
tropical aromas of melon, lychee and pineapple with a long, delicate finish

JUNMAI NIGORI

cloudy unfiltered rice wine

Pure Snow (300 ml) bottle **32**
full flavor with hints of cucumber, pear, ginger and asian pear

Murai Family (300 ml) bottle **32**
rich and smooth with sweet flavors of coconut, vanilla and anise

Momokawa Organic (300 ml) bottle **34**
fruity medium body with delicate aromas of baked apple and honeyed nuts

Sayuri (720 ml) glass **12** | carafe **30** | bottle **60**
mildly sweet, creamy

SPARKLING

distilled alcohol added, no specified polish percentage

Zipang (250 ml) **18**
lively and bright with hints of tropical fruits, medium-bodied with a refreshingly light finish

SAKE FLIGHT

Winter Warrior, Sho-Une, Sayuri Nigori **33**

SPECIALTY COCKTAILS

Wisdom **12.5**
bacardi mango, green tea, lemongrass, mint

Enlightenment **12.5**
milagro silver, cucumber, thai chili, lime

Harmony **12.5**
bombay sapphire, st germain, cucumber, sparkling wine

Bonsai **12.5**
tito's, cilantro, lime

Jade **12.5**
parce 3 year, cream of coconut, passionfruit, allspice

Serenity **12.5**
premium sake, soho lychee, pomegranate

Fortune **12.5**
svedka clementine, passionfruit, pomegranate, cranberry

Tantra **12.5**
sauza blue, domaine canton, strawberry, hibiscus, lime

Kosha **12.5**
belvedere, pear, cardamom, ginger beer, five spice bitters

Tagay **12.5**
high west double rye, kalamansi, szechuan peppercorn ginger shrub

Lotus **12.5**
bluecoat, sake, cranberry, lemon, tonic, rose

Typhoon **12.5**
iwai japanese whiskey, carpano antica vermouth, black walnut bitters

Zen-gria glass **12.5** | pitcher **47**
blend of wine, sake, spirits, and fruit infusions

BEER

Lucky Buddha Lager, China **7**

Tsing Tao Lager, China **6.5**

Kirin Light Light Lager, Japan **6**

Sapporo 22 oz. Lager, Japan **12.5**

Hitachino Nest Red Rice Ale, Japan **10**

Hitachino Nest White Ale, Japan **10**

Blue Moon Witbier, Colorado **6**

Corona Pale Lager, Mexico **6**

Dogfish Head Namaste Witbier, Delaware **7**

Stella Artois Pale Lager, Belgium **6.5**

Stone IPA India Pale Ale, California **7**

Yuengling Lager, Pennsylvania **5.5**