



**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. 06/27/19

**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 asparagus

**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**  
**Chinese Eggplant** garlic sauce  
**Sweet Potato Mash**  
**Curried Cauliflower** spiced cashews  
**Honey Soy Brussels Sprouts**  
**Corn Tempura** jalapeno scallion aioli  
**Wok Charred Asparagus**