

## 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.

### BUDDAKAN BENTO LUNCH \$20

choose one from each category

#### | A |

Chicken & Ginger Dumplings

Cantonese Spring Rolls

Edamame Ravioli

Mushroom Potstickers

Szechuan Pork Dumplings

Steamed Edamame Pods

#### | B |

Buddakan House Salad

Asian Caesar Salad

Daily Soup

Vegetable Fried Rice

Crispy Calamari Salad (\$2 supplemental)

#### | C |

Wok Cashew Chicken

Sweet & Crispy Shrimp

Grilled Lamb Chops\*

Spiced Tofu & Cashews

Wasabi Crusted Filet Mignon\* (\$2 supplemental)

EXECUTIVE CHEF Kristopher Neff



## APPETIZERS

### COLD

<b>Buddakan Style Sashimi*</b> citrus-soy, sizzling oil	18
<b>Tuna Spring Roll*</b> tuna tartare, crispy shallots, chili mayonnaise	14
<b>Buddakan House Salad</b> ginger dressing	12
<b>Crispy Calamari Salad</b> sweet miso dressing	15/21
<b>Thai Chicken Salad</b> napa cabbage, watercress, crispy rice noodles	14
<b>Asian Caesar Salad</b> spicy cashews	13/19

### HOT

<b>Steamed Edamame Pods</b>	9
<b>Wagyu Beef Satay*</b> vegetable tempura	18
<b>Tea Smoked Spare Ribs</b> hoisin barbecue, pickled slaw	18
<b>Spicy Rock Shrimp Bao Buns</b> pickled slaw, jalapeño	16

## DIM SUM

<b>Mushroom Potstickers</b> sweet and sour ponzu sauce	12
<b>Edamame Ravioli</b> sauternes-shallot broth	15
<b>Chicken &amp; Ginger Dumplings</b> sesame soy dipping sauce	11
<b>Cantonese Spring Rolls</b> shrimp, chicken	14
<b>Szechuan Pork Dumplings</b> chili-soy broth	12
<b>Oxtail Dumplings</b> sweet soy, green apple, jalapeño	14
<b>Lobster Egg Rolls</b> shrimp, thai basil, chili sauce	17
<b>General Tso Dumplings</b> chicken, hot & sour broth	15
<b>Lamb Potstickers</b> cucumber yuzu sauce	15

## VEGETABLES

<b>Kung Pao Green Beans</b> peanuts	9.5
<b>Tempura Vegetables</b>	
<b>Chinese Eggplant</b> garlic sauce	
<b>Sweet Potato Mash</b>	
<b>Curried Cauliflower</b> spiced cashews	
<b>Honey Soy Brussels Sprouts</b>	

## FISH

<b>King Salmon*</b> mung beans, pickled water chestnuts, soy pearls	25
<b>Sweet &amp; Crispy Shrimp</b> citrus-radish salad, candied walnuts	28
<b>Pan Seared Sea Bass</b> haricots verts, butternut squash, maitake mushrooms, truffle jus	29

## POULTRY

<b>Wok Cashew Chicken</b> plum wine sauce	19
<b>Five Spice Duck Breast*</b> roasted garlic, corn and scallion spoon bread	20

## MEAT

<b>Char Grilled Aged Beef*</b> szechuan fries, watercress salad	20
<b>Grilled Lamb Chops*</b> chinese eggplant, garlic sauce, thai basil pesto	23
<b>Black Pepper Beef*</b> wok tossed rib eye, crispy bird's nest	29
<b>Wasabi Crusted Filet Mignon*</b> sweet potato mash	39

## NOODLES, RICE & TOFU

<b>Pad Thai</b> shrimp, bean sprouts	25
<b>Lobster &amp; Shrimp Chow Fun</b> xo sauce	32
<b>Beef Fried Rice</b> kimchee, fried egg	18
<b>Crab Fried Rice</b> wok scrambled egg, cilantro	20
<b>Vegetable Fried Rice</b> coconut-curry foam, mushrooms, egg	13
<b>Lobster Fried Rice</b> saffron, thai basil	22
<b>Spiced Tofu &amp; Cashews</b> eggplant, oven-dried pineapple, mint	16
<b>Shrimp Lo Mein</b> xo sauce, scallions	22

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 04/29/19

## SPECIALTY COCKTAILS

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<b>Wisdom</b> bacardi mango, black tea, lemongrass, mint	<b>13</b>
<b>Enlightenment</b> milagro silver, cucumber, thai chili, lime	<b>13</b>
<b>Harmony</b> bombay sapphire, st germain, cucumber, sparkling wine	<b>13</b>
<b>Bonsai</b> tito's, cilantro, lime	<b>13</b>
<b>Jade</b> parce 3 year, cream of coconut, passionfruit, allspice	<b>13</b>
<b>Serenity</b> premium sake, soho lychee, pomegranate	<b>13</b>
<b>Fortune</b> svedka clementine, passionfruit, pomegranate, cranberry	<b>13</b>
<b>Tantra</b> sauza blue, domaine canton, strawberry, hibiscus, lime	<b>13</b>
<b>Kosha</b> belvedere, pear, cardamom, ginger beer, five spice bitters	<b>13</b>
<b>Tagay</b> high west double rye, kalamansi, szechuan peppercorn ginger shrub	<b>13</b>
<b>Lotus</b> bluecoat, sake, cranberry, lemon, tonic, rose	<b>13</b>
<b>Typhoon</b> iwai japanese whiskey, carpano antica vermouth, black walnut bitters	<b>13</b>
<b>Zen-gria</b> blend of wine, sake, spirits, and fruit infusions	glass <b>13</b>   pitcher <b>47</b>

## BEER

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<b>Lucky Buddha</b> Lager, China	<b>7</b>
<b>Tsing Tao</b> Lager, China	<b>7</b>
<b>Kirin Light</b> Light Lager, Japan	<b>6</b>
<b>Sapporo 22 oz.</b> Lager, Japan	<b>12.5</b>
<b>Hitachino Nest</b> Red Rice Ale, Japan	<b>11</b>
<b>Hitachino Nest</b> White Ale, Japan	<b>11</b>
<b>Blue Moon</b> Witbier, Colorado	<b>6.5</b>
<b>Corona</b> Pale Lager, Mexico	<b>6</b>
<b>Dogfish Head Namaste</b> Witbier, Delaware	<b>7</b>
<b>Stella Artois</b> Pale Lager, Belgium	<b>6.5</b>
<b>Stone IPA</b> India Pale Ale, California	<b>7</b>
<b>Yuengling</b> Lager, Pennsylvania	<b>6</b>



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