

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

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

HOT

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

DIM SUM

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

VEGETABLES

Kung Pao Green Beans peanuts	9.5
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	

FISH

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

POULTRY

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

MEAT

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

NOODLES, RICE & TOFU

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 06/27/19