

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

HOT

Steamed Edamame Pods	9
Spicy Rock Shrimp Bao Buns pickled slaw, jalapeño	16
Hoisin Glazed Pork Belly spicy shallots, cabbage, steamed 'buns'	16
Wagyu Beef Satay* vegetable tempura	18
Tea Smoked Spare Ribs hoisin barbecue, pickled slaw	18

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 09/09/19



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

FISH

King Salmon* mung beans, pickled water chestnuts, soy pearls	30
Pan Seared Sea Bass haricots verts, butternut squash, maitake mushrooms, truffle jus	36
Kung Pao Lobster chili-szechuan sauce, peanuts	39
Sweet & Crispy Shrimp citrus-radish salad, candied walnuts	28
Sesame Tuna* spicy tuna tartare, maitake mushrooms, japanese sweet potatoes, yuzu aioli	30

POULTRY

Wok Cashew Chicken plum wine sauce	24
Five Spice Duck Breast* roasted garlic, corn and scallion spoon bread	28
Ponzu Chicken golden buddha buns, wok charred brussels sprouts	27

MEAT

Char Grilled Aged Beef* szechuan fries, watercress salad	37
Black Pepper Beef* wok tossed rib eye, crispy bird's nest	29
Grilled Lamb Chops* chinese eggplant, garlic sauce, thai basil pesto	35
Asian Barbequed Pork* grilled tenderloin, chinese broccoli, giant panko onion rings	28
Wasabi Crusted Filet Mignon* sweet potato mash	39

NOODLES, RICE & TOFU

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
Beef Chow Fun short rib, mushrooms, bean sprouts	27
Pad Thai shrimp, bean sprouts	25
Shrimp Lo Mein xo sauce, scallions	22

VEGETABLES

Kung Pao Green Beans peanuts	9.5
Tempura Vegetables	
Chinese Eggplant garlic sauce	
Sweet Potato Mash	
Wasabi Mashed Potatoes	
Curried Cauliflower spiced cashews	
Honey Soy Brussels Sprouts	

SAKE

Served chilled to preserve the true flavors and aromas

Sake Flight

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

JUNMAI

Pure rice wine, no specified polish percentage

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

Shichi Hon Yari (720 ml) glass **13** | carafe **32** | bottle **65**
notes of grapefruit and melon with a crisp finish

Living Jewel (300 ml) glass **11** | carafe **30**
crisp and clean with white grape and herbal notes

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

Zipang Sparkling (250 ml) bottle **18**
sparkling sake with light bubbles and refreshing tropical flavors

JUNMAI GINJO

Pure rice wine with 40% or more of rice polished away

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

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

G Joy (300 ml) bottle **32**
slightly sweet with pear and cantaloupe flavors

Jokigen (300 ml) bottle **38**
smooth and silky with flavors of dark cherry and plum

Song of the Sea (720 ml) bottle **85**
apple and banana notes with a slight salinity

JUNMAI DAIGINJO

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

Sho-Une (720 ml) glass **14** | carafe **36** | bottle **80**
clean flavors of sweet nectarine, vanilla, and pear

Sakura Emaki Rose (360 ml) glass **14** | bottle **42**
smooth with notes of cherries, plums, and red berries

Horin (300 ml) bottle **35**
flavors of honeysuckle and melon with ripe fruit aromas

Pure Dusk (300 ml) bottle **38**
delicate notes of ripe pear, orange, and melon

Kirinzan (720 ml) bottle **150**
notes of melon, white flowers, chocolate and salted caramel

Pure Night (720 ml) bottle **175**
aromas of lychee and pineapple, with a long, delicate finish

JUNMAI NIGORI

Cloudy, full bodied, unfiltered rice wine

Sayuri (720 ml) glass **12** | carafe **30** | bottle **60**
mildly sweet, with hints of cherry blossom and white grape

Momokawa Organic (300 ml) bottle **30**
delicate and smooth with aromas of baked apples and nuts

Pure Snow (300 ml) bottle **32**
creamy with hints of cucumber, ginger, and Asian pear

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



SPECIALTY COCKTAILS

Wisdom **13**
bacardi mango, black tea, lemongrass, mint

Enlightenment **13**
milagro silver, cucumber, thai chili, lime

Harmony **13**
bombay sapphire, st germain, cucumber, sparkling wine

Bonsai **13**
tito's, cilantro, lime

Jade **13**
parce 3 year, cream of coconut, passionfruit, allspice

Serenity **13**
premium sake, soho lychee, pomegranate

Fortune **13**
svedka clementine, passionfruit, pomegranate, cranberry

Tantra **13**
sauza blue, domaine canton, strawberry, hibiscus, lime

Samui **13**
belvedere, coconut lemongrass sake, lime, ginger beer

Tagay **13**
high west double rye, kalamansi, szechuan peppercorn ginger shrub

Ronin **13**
alibi gin, sake, cucumber, lemongrass, plum bitters

Typhoon **13**
iwai Japanese whisky, carpano antica vermouth, cherry bitters

Zen-gria glass **13** | pitcher **47**
pinot grigio, ginger brandy, sake, white peach, sparkling wine

BEER

Lucky Buddha Lager, China **7**

Tsing Tao Lager, China **7**

Kirin Light Light Lager, Japan **6**

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

Hitachino Nest Red Rice Ale, Japan **11**

Hitachino Nest White Ale, Japan **11**

Blue Moon Witbier, Colorado **6.5**

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 **6**