



**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. 01/31/20

**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**  
**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** | bottle **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

**Euphoria** **13**  
hornitos plata, blueberries, agave, kalamansi, lime

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

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

**Tranquility** **13**  
havana club anejo, combier banane, lime, angostura

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

**Tagay** **14**  
high west double rye, kalamansi, szechuan pepper ginger shrub

**Ronin** **14**  
alibi gin, sake, cucumber, lemongrass, plum bitters

**Typhoon** **14**  
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 **8**

**Tsing Tao** Lager, China **7**

**Kirin Light** Light Lager, Japan **7**

**Sapporo** 22 oz. Lager, Japan **13**

**Asahi Super Dry** 24 oz. Lager, Japan **11**

**Hitachino Nest** White Ale, Japan **11**

**Blue Moon** Witbier, Colorado **6.5**

**Corona** Pale Lager, Mexico **6**

**Angry Orchard** Cider, Pennsylvania **7**

**Stella Artois** Pale Lager, Belgium **6.5**

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

**Yuengling** Lager, Pennsylvania **6**