



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**