



BUDDAKAN

Following the tradition of Asian cultures, Buddakan provides a family style dining experience by offering 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 Nery Hernandez

APPETIZERS

COLD

Tuna Pizza*	17
tuna carpaccio, spicy aioli, pickled jalapeño, ponzu sauce	
Buddakan Style Sashimi*	16.5
citrus-soy, sizzling oil	
Tuna Tartare Spring Rolls*	16
crispy shallot, chili ponzu	
Buddakan House Salad	13
ginger-carrot dressing	
Crispy Calamari Salad	16 24
sweet miso dressing	
Asian Caesar Salad*	13 20
spicy cashews	

HOT

Edamame – Steamed Fire Roasted	8 10
Spicy Rock Shrimp Bao Buns	17
pickled slaw	
King Crab Tempura	27
sweet & sour ponzu sauce	
Hoisin Glazed Pork Belly	17
spicy shallots, cabbage, steamed ‘buns’	
Tea Smoked Spare Ribs	18
hoisin barbecue, pickled slaw	
Kobe Beef Satay	18
vegetable tempura	

DIM SUM

General Tso Soup Dumplings	15
chicken, hot & sour broth	
Edamame Dumplings	16
truffled sauternes-shallot broth	
Lobster Egg Rolls	17
shrimp, thai basil, chili sauce	
Szechuan Pork Dumplings	13
chili-soy broth	
Crab & Lobster Dumplings	17
myoga ginger, lemongrass	
Chicken & Ginger Dumplings	14
scallion, cilantro, sesame-soy	
Shrimp Dumplings	13
water chestnuts, ginger, scallion	
Cantonese Spring Rolls	14.5
shrimp, chicken	
Mushroom Potstickers	12
mushroom mix, pickled lotus root ponzu sauce	
Dim Sum Sampler	21
two each: chicken & ginger, shrimp, pork, edamame dumplings served with a chili-soy dipping sauce	

VEGETABLES

Wasabi Mashed Potatoes	12
wasabi crème fraiche, chives	
Chinese Eggplant	12
garlic sauce, pine nuts	
Snow Peas	12
wild mushrooms, smoked bacon, water chestnuts	
Curried Cauliflower	12
spiced cashews, madras curry	

POULTRY

Whole Peking Duck	58
mu shu pancake, cucumber, scallion	
Five Spice Duck Breast*	28
corn & scallion spoon bread	
Wok Cashew Chicken	28
plum wine sauce	

FISH

Miso Black Cod	30
bok choy, shiitake mushrooms, unagi sauce	
Kung Pao Monkfish	29
chili-szechuan sauce, peanuts	
Wasabi Tuna Tataki*	29
ginger somen noodles	
Pan Seared Sea Bass	37
haricots verts, butternut squash, maitake mushrooms, truffle jus	
Sweet & Crispy Jumbo Shrimp	31
citrus-radish salad, candied walnuts	

MEAT

Black Pepper Beef	30
wok tossed rib eye, crispy bird’s nest	
Char Grilled Aged Beef*	36 62
szechuan fries, watercress salad	
Grilled Lamb Chops*	37
mongolian barbecue sauce, tiger salad	
Barbecue Pork Tenderloin*	28
chinese broccoli, giant panko onion rings	
Wasabi Crusted Filet*	41
teriyaki glazed vegetables, potato purée	

NOODLES & RICE

Shrimp Lo Mein	23
x.o. sauce, scallions	
Pad Thai	27
shrimp, bean sprouts	
Beef Chow Fun	27
short rib, mushrooms, bean sprouts	
Dan Dan Noodles	16
minced pork, chickpeas, scallions	
Dungeness Crab Sticky Rice	24
x.o. sauce	
Korean Beef Fried Rice	19
kimchee, sunny side up egg	
Lobster Fried Rice	24
saffron, thai basil	
Vegetable Rice	13
coconut-curry foam	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 02/04/20

HOUSE SAKE

Yaegaki **\$8/\$28 carafe**
dry, crisp acidity, medium bodied

WINES BY THE GLASS

SPARKLING

Prosecco, Ca’ Furlan, “Cuvée Beatrice” **\$11.5/\$46**
N.V. Veneto, Italy

Rosé, Domaine Chandon **\$15.5/\$62**
N.V. California

Champagne, Veuve Clicquot “Yellow Label” **\$25.5/\$105**
N.V. Champagne, France

WHITE

Moscato, Piquitos **\$13/\$52**
’18 Valencia, Spain

Reisling, Selbach “Incline” **\$13/\$52**
’18 Mosel, Germany

Pinot Grigio, Benvolio **\$12/\$50**
’18 Friuli, Italy

Albarino, Nessa **\$15/\$64**
’18 Rias Baixas, Spain

Sauvignon Blanc/Semillon, Cape Mentelle **\$14/\$60**
’18 Margaret River, Australia

Chardonnay, Cambria “Katherine’s Vineyard” **\$12/\$48**
’17 Santa Maria Valley, California

ROSÉ

Grenache/Cinsault, Cochonnet **\$14 /\$60**
’18 Luberon, France

RED

Pinot Noir, Bouchard Aine **\$13/\$52**
’18 Languedoc-Roussillon, France

Grenache/Syrah, Le Mas des Flauzieres, Cuvee Julien **\$14/\$58**
’16 Seguret, France

Tempranillo, Cune Crianza **\$14/\$58**
’16 Rioja, Spain

Cabernet Sauvignon, Concannon Vineyard **\$12/\$48**
’17 Paso Robles, California

Malbec, Trapiche Oak Cask **\$12/\$48**
’18 Mendoza, Argentina

SPECIALTY COCKTAILS

Nirvana **14**
drambuie, beets, lemon

Gautama’s Garden **14**
thai chili infused roku gin, sake, kalamansi, celery bitters

The Philosopher **13**
cazadores blanco tequila, sesame tincture, cucumber, togarashi-salt rim

Strength **13**
tito’s, lillet blanc, cilantro, lime

Red Fleet **14**
bacardi 8 year rum, amaro, campari, orange bitters

Joy **13**
smirnoff orange, riesling, kiwi

Chatuchak **13**
jim beam bourbon, mango, spiced syrup, orange bitters

Zen-gria **glass 11 | pitcher 41**
junmai sake, pinot grigio, ginger brandy, peach

NON-ALCOHOLIC

5.5

Passion Fruit Lemonade
passion fruit, peach, lemon, sugar

Mango Lassi
yogurt, mango, cardamom

BEER

Kirin Light Light Lager, Japan **6**

Lucky Buddha Lager, China **8**

Yuengling Lager, Pennsylvania **5**

Sapporo Reserve 22 oz Lager, Japan **12**

Yards Philadelphia Pale Ale Pale Ale, Pennsylvania **6**

Stillwater Extra Dry 16 oz Sake Style Saison, Maryland **9**

Dogfish Head 60 Min. IPA India Pale Ale, Delaware **7**

Dogfish Head Namaste White Ale, Delaware **8**

Estrella Daura Gluten Free Lager, Spain **7**

Kaliber Non-Alcoholic Lager, Ireland **6**