



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

HOT

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

DIM SUM

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

VEGETABLES

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

POULTRY

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

FISH

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

MEAT

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

NOODLES & RICE

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 05/21/19

HOUSE SAKE

Yaegaki dry, crisp acidity, medium bodied	\$8/\$28 carafe
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WINES BY THE GLASS

SPARKLING

Prosecco, Ca' Furlan, "Cuvée Beatrice" N.V. Veneto, Italy	\$11.5/\$46
Rosé, Domaine Chandon N.V. California	\$15.5/\$62
Champagne, Veuve Clicquot "Yellow Label" N.V. Champagne, France	\$25.5/\$105

WHITE

Chenin Blanc, MAN Family '16 Paarl, South Africa	\$11/\$45
Sauvignon Blanc, Sileni '18 Marlborough, New Zealand	\$12/\$50
Pinot Grigio, Santa Cristina '17 Tuscany, Italy	\$12/\$50
Grüner Veltliner, Berger '18 Kremstal, Austria	\$12/\$52
Reisling, Selbach "Incline" '17 Mosel, Germany	\$14/\$56
White Blend, Villa Antinori '17 Tuscany, Italy	\$13/\$52
Moscato, Piquitos '18 Valencia, Spain	\$13/\$52
Chardonnay, St. Francis '16 Sonoma County, California	\$13/\$52

ROSÉ

Granacha, Siete '17 Rioja, Spain	\$12 / \$50
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RED

Merlot, MAN Family '15 Paarl, South Africa	\$11/\$45
Cabernet Sauvignon, Terrazas '17 Mendoza, Argentina	\$11/\$48
Pinot Noir, Bouchard Aine '17 Languedoc-Roussillon, France	\$12/\$48
Malbec, Trapiche Oak Cask '17 Mendoza, Argentina	\$12/\$48
Grenache-Syrah, Bonpas Ventoux Rouge '17 Rhone, France	\$14/\$56
Shiraz, Yalumba Organic '17 South Australia	\$15/\$62
Claret, Newton '16 Sonoma, California	\$16.5/\$66

SPECIALTY COCKTAILS

Nirvana drambuie, beets, lemon	14
Gautama's Garden modagor gin, sake, kalamansi, thai chili, celery bitters	14
The Philosopher cazadores blanco tequila, sesame tincture, cucumber, togarashi-salt rim	13
Strength tito's, lillet blanc, cilantro, lime	13
Red Fleet bacardi 8 year rum, amaro, campari, orange bitters	14
Joy smirnoff orange, riesling, kiwi	13
Chatuchak jim beam bourbon, mango, spiced syrup, orange bitters	13
Zen-gria junmai sake, pinot grigio, ginger brandy, peach	glass 11 pitcher 41

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
Kirin Ichiban Lager, Japan	6
Sapporo Reserve 22 oz Lager, Japan	12
Yards Philadelphia Pale Ale Pale Ale, Pennsylvania	6
Dogfish Head 60 Min. IPA India Pale Ale, Delaware	7
Dogfish Head Namaste White Ale, Delaware	8
Yards Love Stout Dry Stout, Pennsylvania	7
Estrella Daura Gluten Free Lager, Spain	7
Crabbie's Ginger Beer Alcoholic Ginger Beer, Scotland	8
Kaliber Non-Alcoholic Lager, Ireland	6