



## 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

## BUDDAKAN BENTO LUNCH

Choose one item from each of the three categories	17
Choose three items from any category	22
Add choice of three desserts to any bento box	6

### | A |

- Edamame Dumplings
- Cantonese Shrimp & Chicken Spring Roll
- Chicken Dumplings
- Hoisin Glazed Pork Bun
- Kobe Slider\*
- Shrimp Dumplings

### | B |

- Thai Chicken Salad
- Caesar Salad
- Miso Soup
- Egg Drop Chicken Noodle Soup
- Vegetable Rice
- House Salad

### | C |

- Grilled Lamb Chop\*
- Garlic Shrimp
- Cashew Chicken
- Wasabi Tuna Tataki\*
- Barbeque Ribs

### | D |

- Yuzu Meringue Tart
- Cotton Cheesecake
- Seasonal Buddha Cones
- Ginger Pocky Sticks
- Mango Ice Cream Sandwich
- Matcha Kit Kat

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 07/30/19

## APPETIZERS

### COLD

<b>Tuna Pizza*</b>	17
tuna carpaccio, spicy aioli, pickled jalapeño, ponzu sauce	
<b>Buddakan Style Sashimi*</b>	16.5
citrus-soy, sizzling oil	
<b>Tuna Tartare Spring Rolls*</b>	16
crispy shallot, chili ponzu	
<b>Buddakan House Salad</b>	13
ginger-carrot dressing	
<b>Crispy Calamari Salad</b>	16
sweet miso dressing	
<b>Thai Chicken Salad</b>	10
napa cabbage, watercress, crispy rice noodles	
<b>Asian Caesar Salad*</b>	13
spicy cashews	

### HOT

<b>Kobe Beef Sliders*</b>	15
toasted sesame brioche, thai basil aioli	
<b>Kobe Beef Satay</b>	18
vegetable tempura	
<b>Hoisin Glazed Pork Belly</b>	17
spicy shallots, cabbage, steamed 'buns'	
<b>Miso Soup</b>	10
tofu, asian vegetables	
<b>Egg Drop Chicken Noodle Soup</b>	11

## DIM SUM

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

## FISH

<b>Wasabi Tuna Tataki*</b>	28
ginger somen noodles	
<b>King Crab Tempura</b>	27
sweet & sour ponzu sauce	
<b>Garlic Shrimp Stir-fry</b>	16
broccoli, beech mushrooms, chili	
<b>Pan Seared Sea Bass</b>	29
haricots verts, butternut squash, maitake mushrooms, truffle jus	
<b>Sweet &amp; Crispy Jumbo Shrimp</b>	24
citrus-radish salad, candied walnuts	

## POULTRY

<b>Five Spice Duck Breast*</b>	19
corn & scallion spoon bread	
<b>Wok Cashew Chicken</b>	19
plum wine sauce	

## MEAT

<b>Barbecue Pork Tenderloin*</b>	19
chinese broccoli, giant panko onion rings	
<b>Tea Smoked Spare Ribs</b>	18
hoisin barbecue, pickled slaw	
<b>Char Grilled Aged Beef*</b>	22
szechuan fries, watercress salad	
<b>Grilled Lamb Chops*</b>	27
mongolian barbecue sauce, tiger salad	

## NOODLES & RICE

<b>Shrimp Lo Mein</b>	23
x.o. sauce, scallions	
<b>Pad Thai</b>	27
shrimp, bean sprouts	
<b>Dungeness Crab Sticky Rice</b>	24
x.o. sauce	
<b>Lobster Fried Rice</b>	24
saffron, thai basil	
<b>Vegetable Rice</b>	13
coconut-curry foam	

## VEGETABLES

<b>Chinese Eggplant</b>	11
garlic sauce, pine nuts	
<b>Steamed Edamame</b>	8



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## SPECIALTY COCKTAILS

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

## NON-ALCOHOLIC

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**5.5**

<b>Passion Fruit Lemonade</b> passion fruit, peach, lemon, sugar
<b>Mango Lassi</b> yogurt, mango, cardamom

## BEER

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<b>Kirin Light Light Lager, Japan</b>	<b>6</b>
<b>Lucky Buddha Lager, China</b>	<b>8</b>
<b>Yuengling Lager, Pennsylvania</b>	<b>5</b>
<b>Sapporo Reserve 22 oz Lager, Japan</b>	<b>12</b>
<b>Yards Philadelphia Pale Ale Pale Ale, Pennsylvania</b>	<b>6</b>
<b>Dogfish Head 60 Min. IPA India Pale Ale, Delaware</b>	<b>7</b>
<b>Dogfish Head Namaste White Ale, Delaware</b>	<b>8</b>
<b>Yards Love Stout Dry Stout, Pennsylvania</b>	<b>7</b>
<b>Estrella Daura Gluten Free Lager, Spain</b>	<b>7</b>
<b>Crabbie's Ginger Beer Alcoholic Ginger Beer, Scotland</b>	<b>8</b>
<b>Kaliber Non-Alcoholic Lager, Ireland</b>	<b>6</b>