



**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**

<b>Steamed Edamame</b>	<b>8</b>
<b>Tuna Tartare Spring Rolls*</b> crispy shallot, chili ponzu	<b>16</b>
<b>Spicy Rock Shrimp Bao Buns</b> pickled slaw	<b>17</b>
<b>Tuna Pizza</b> tuna carpaccio, spicy aioli, pickled jalapeno, ponzu sauce	<b>17</b>
<b>Tea Smoked Spare Ribs</b> hoisin barbecue, pickled slaw	<b>18</b>

**SALADS**

<b>Crispy Calamari Salad</b> sweet miso dressing	<b>16   24</b>
<b>Asian Caesar Salad*</b> spicy cashews	<b>13   20</b>

**DIM SUM**

<b>Edamame Dumplings</b> truffled sauternes-shallot broth	<b>16</b>
<b>Lobster Egg Rolls</b> shrimp, thai basil, chili sauce	<b>17</b>
<b>Szechuan Pork Dumplings</b> chili-soy broth	<b>13</b>
<b>Chicken &amp; Ginger Dumplings</b> sesame dipping sauce	<b>14</b>
<b>General Tso's Soup Dumplings</b> chicken, hot & sour broth	<b>15</b>
<b>Shrimp Dumplings</b> water chestnuts, ginger, scallion	<b>14</b>
<b>Cantonese Spring Rolls</b> shrimp, chicken	<b>15</b>
<b>Dim Sum Sampler</b> two each: chicken, shrimp, szechuan pork and edamame dumplings served with a chili-soy dipping sauce	<b>21</b>

**NOODLES & RICE**

<b>Shrimp Lo Mein</b> x.o. sauce, scallions	<b>23</b>
<b>Pad Thai</b> shrimp, bean sprouts	<b>27</b>
<b>Crab Fried Rice</b> wok scrambled eggs, cilantro	<b>20</b>
<b>Lobster Fried Rice</b> saffron, thai basil	<b>24</b>
<b>Vegetable Rice</b> coconut-curry foam	<b>13</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 09/08/20

**FISH**

<b>Pan Seared Sea Bass</b> haricots verts, butternut squash, maitake mushrooms, truffle jus	<b>37</b>
<b>Wasabi Tuna Tataki*</b> ginger somen noodles	<b>30</b>
<b>Shanghai Lobster</b> 2 pound lobster, curry lobster sauce, asparagus, broccoli, snap peas, crispy spinach	<b>46</b>

**POULTRY**

<b>Wok Cashew Chicken</b> plum wine sauce	<b>28</b>
<b>Whole Peking Duck</b> mu shu pancake, cucumber, scallion	<b>58</b>

**MEAT**

<b>Char Grilled Aged Beef*</b> szechuan fries, watercress salad	<b>36   62</b>
<b>Black Pepper Beef*</b> wok tossed rib eye, crispy bird's nest	<b>31</b>
<b>Grilled Lamb Chops*</b> mongolian barbecue sauce, tiger salad	<b>50</b>
<b>Wasabi Crusted Filet*</b> teriyaki glazed vegetables, potato puree	<b>42</b>

**VEGETABLES**

<b>Wasabi Mashed Potatoes</b> wasabi crème fraîche, chives	<b>12</b>
<b>Wok Chinese Broccoli</b> garlic, soy	<b>12</b>
<b>Chinese Eggplant</b> garlic sauce, pine nuts	<b>12</b>

## HOUSE SAKE

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

<p><b>Sake Flight</b> <b>\$19</b> Naraman Muroka Binhiire, Ten to Chi “Heaven &amp; Earth” Rihaku “Dreamy Clouds”</p>
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## WINES BY THE GLASS

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### 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

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

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

**Sauvignon Blanc, Shooting Star** **\$13/\$54**  
’18 Lake County, California

**Chardonnay, Cambria “Katherine’s Vineyard”** **\$12/\$48**  
’18 Lake County, California

### ROSÉ

**Pinot Noir, Villa Wolf** **\$14/\$60**  
’18 Pfalz, Germany

### RED

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

## DESSERT

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**Buddha’s Temple** **\$12**  
chocolate mousse, vanilla sauce, coffee ice cream

**Crème Brûlée** **\$12**  
poached apples, yuzu jelly, cinnamon crumble

**“Dip Sum” Doughnuts** **\$12**  
five spice sugar, chocolate sauce, ginger cream cheese,  
seasonal jam

**Trio of Sorbet** **\$12**  
chocolate, coconut, seasonal fruit

## AFTER DINNER DRINKS

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**Awakening** **\$12**  
patron xo café, svedka vanilla, espresso, vanilla ice cream

## DESSERT WINE

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**Sauternes, Château Loupiac Gaudiet** **\$12/\$54**  
(500 mL) ’16 Loupiac, France

**Sherry, Fino, Bodegas Grant “La Garrocha”** **\$12**

**Sherry, Pedro Ximenez, El Maestro Sierra** **\$13**

## SPECIALTY COCKTAILS

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14

**Enlightenment**  
roku gin, lychee, lemon

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

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

**Joy**  
smirnoff orange, riesling, kiwi

<p><b>Chatuchak</b> jim beam bourbon, mango, spiced syrup, orange bitters</p>
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**Zen-gria** glass **11** | pitcher **41**  
junmai sake, pinot grigio, ginger brandy, peach

## NON-ALCOHOLIC

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5.5

**Passion Fruit Lemonade**  
passion fruit, peach, lemon, sugar

## BEER

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**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**

**Angry Orchard Spritz Rosé** Sparkling Hard Cider, New York **6**

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

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