



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

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

SALADS

Crispy Calamari Salad sweet miso dressing	16 24
Asian Caesar Salad* spicy cashews	13 20

DIM SUM

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

NOODLES & RICE

Shrimp Lo Mein x.o. sauce, scallions	23
Pad Thai shrimp, bean sprouts	27
Crab Fried Rice wok scrambled eggs, cilantro	20
Lobster Fried Rice saffron, thai basil	24
Korean Beef Fried Rice kimchee, sunny side up egg	19
Vegetable Rice coconut-curry foam	13

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 10/14/20

FISH

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

POULTRY

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

MEAT

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

VEGETABLES

Wasabi Mashed Potatoes wasabi crème fraîche, chives	12
Curried Cauliflower spiced cashews, madras curry	12
Chinese Eggplant garlic sauce, pine nuts	12

HOUSE SAKE

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

Sake Flight **\$19**
Naraman Muroka Binhiire,
Ten to Chi “Heaven & Earth”
Rihaku “Dreamy Clouds”

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, Escencia Divina **\$15/\$64**
’18 Rias Baixas, Spain

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

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

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

DESSERT WINE

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

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

Chatuchak
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

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**

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

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

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