



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
Fire Roasted Edamame	10
Tuna Tartare Spring Rolls* crispy shallot, chili ponzu	16
Spicy Rock Shrimp Bao Buns pickled slaw	17
Buddakan Style Sashimi citrus-soy, sizzling oil	16
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
Mushroom Potstickers mushroom mix, pickled lotus root ponzu sauce	12
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, mushroom, egg, scallion	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

POULTRY

Wok Cashew Chicken plum wine sauce	28
Lemon Sesame Chicken baby bok choy, jasmine rice	26

Whole Peking Duck mu shu pancake, cucumber, scallion	58
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FISH

Pan Seared Sea Bass haricots verts, butternut squash, maitake mushrooms, truffle jus	37
Wasabi Tuna Tataki* ginger somen noodles	30
Crispy Whole Fish black bean sauce, scallion and ginger salad	42
Shanghai Lobster 2 pound lobster, curry lobster sauce, asparagus, broccoli, snap peas, crispy spinach	46

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
Barbecue Pork Tenderloin* chinese broccoli, giant panko onion rings	29
Wasabi Crusted Filet* teriyaki glazed vegetables, potato puree	42
Slow Roasted Short Rib japanese sweet potato puree, asian pear and frisee salad, kimchee vinaigrette	42

VEGETABLES

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 06/02/21



HOUSE SAKE

Sho Chiku Bai **\$8/\$28 carafe**
dry, crisp acidity, medium bodied

Sake Flight

\$19

A rotating selection of three exceptional sakes, please ask your server for today's flight.

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 Di Asti, Cantine **\$14/\$65**
'19 Piemonte, Italy

Reisling, Selbach 'Incline' **\$13/\$50**
'18 Mosel, Germany

Pinot Grigio, Benvolio **\$13/\$50**
'18 Friuli, Italy

Pinot Blanc, Pierre Sparr **\$16/\$75**
'19 Alsace, France

Sauvignon Blanc, Yealands **\$14/\$65**
'19 Marlborough County, New Zealand

Chardonnay, Jeanne Marie **\$13/\$80**
'19, Central Coast, California

ROSÉ

Grenache, Cote' Mas **\$12 /\$60 (1 L)**
'19 Languadoc, France

Corvina, Chiaretto Classico **\$14/\$70**
'19 Veneto, Italy

RED

Pinot Noir, Scheu Trocken **\$16/\$75**
'17 Pfalz, Germany

Tempranillo, CVNE **\$14/\$65**
'16 Rioja, Spain

Cabernet Sauvignon, Concannon **\$13/\$50**
'17 Paso Robles, California

Shiraz, Penfolds Koonunga Hills **\$14/\$65**
'16 Southern, Australia

Malbec, Trapiche **\$13/\$50**
'19 Mendoza, Argentina

SPECIALTY COCKTAILS

15

Enlightenment

belvedere vodka, lychee, lemon

The Philosopher

cazadores blanco tequila, sesame tincture, cucumber, togarashi-salt rim

Szechuan Sour

jim beam bourdon, yuzu, szechuan peppercorn spice simple

Joy

smirnoff orange, riesling, kiwi

Mindfulness

tito's vodka, watermelon purée, kiwi simple, drambui

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

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**

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

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