



**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>Fire Roasted Edamame</b>	<b>11</b>
<b>Tuna Tartare Spring Rolls*</b> crispy shallot, chili ponzu	<b>16</b>
<b>Pork Belly Bao Buns</b> charred pork belly, spicy shallots, napa cabbage	<b>18</b>
<b>Spicy Rock Shrimp Bao Buns</b> pickled slaw	<b>17</b>
<b>Buddakan Style Sashimi</b> citrus-soy, sizzling oil	<b>17</b>
<b>Tuna Pizza</b> tuna carpaccio, spicy aioli, pickled jalapeno, ponzu sauce	<b>18</b>
<b>Tea Smoked Spare Ribs</b> hoisin barbecue, pickled slaw	<b>22</b>

**SALADS**

<b>Crispy Calamari Salad</b> sweet miso dressing	<b>16   24</b>
<b>Asian Caesar Salad*</b> spicy cashews	<b>14   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>19</b>
<b>Mushroom Potstickers</b> mushroom mix, pickled lotus root ponzu sauce	<b>13</b>
<b>Szechuan Pork Dumplings</b> chili-soy broth	<b>14</b>
<b>Chicken &amp; Ginger Dumplings</b> sesame dipping sauce	<b>15</b>
<b>General Tso’s Soup Dumplings</b> chicken, hot & sour broth	<b>16</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, mushroom, egg, scallion	<b>24</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>25</b>
<b>Korean Beef Fried Rice</b> kimchee, sunny side up egg	<b>20</b>
<b>Chinese Sausage Fried Rice</b> soft poached egg	<b>18</b>
<b>Vegetable Rice</b> coconut-curry foam	<b>14</b>

**POULTRY**

<b>Wok Cashew Chicken</b> plum wine sauce	<b>29</b>
<b>Lemon Sesame Chicken</b> baby bok choy, jasmine rice	<b>26</b>
<b>Whole Peking Duck</b> mu shu pancake, cucumber, scallion	<b>60</b>

**FISH**

<b>Pan Seared Sea Bass</b> haricots verts, butternut squash, maitake mushrooms, truffle jus	<b>38</b>
<b>Miso Black Cod</b> bok choy, shiitake mushrooms, unagi sauce	<b>35</b>
<b>Wasabi Tuna Tataki*</b> ginger somen noodles	<b>30</b>
<b>Crispy Whole Fish</b> black bean sauce, scallion and ginger salad	<b>42</b>
<b>Shanghai Lobster</b> 2 pound lobster, curry lobster sauce, asparagus, broccoli, snap peas, crispy spinach	<b>46</b>

**MEAT**

<b>Char Grilled Aged Beef*</b> szechuan fries, watercress salad	<b>38   64</b>
<b>Black Pepper Beef*</b> wok tossed rib eye, crispy bird’s nest	<b>32</b>
<b>Grilled Lamb Chops*</b> mongolian barbecue sauce, tiger salad	<b>50</b>
<b>Barbecue Pork Tenderloin*</b> chinese broccoli, giant panko onion rings	<b>29</b>
<b>Wasabi Crusted Filet*</b> teriyaki glazed vegetables, potato puree	<b>43</b>

**VEGETABLES**

<b>Wasabi Mashed Potatoes</b> wasabi crème fraîche, chives	<b>13</b>
<b>Curried Cauliflower</b> spiced cashews, madras curry	<b>12</b>
<b>Chinese Eggplant</b> garlic sauce, pine nuts	<b>12</b>
<b>Wok Gai Lan</b> garlic, soy	<b>12</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/07/22

## HOUSE SAKE

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

### Sake Flight

35

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'** 13/59  
N.V. Veneto, Italy

### WHITE

**Moscato D'Asti, Cantine** 15/69  
'20 Piemonte, Italy

**Riesling, Selbach 'Incline'** 14/68  
'18 Mosel, Germany

**Grüner Veltliner, Bauer** 13/63  
Niederösterreich, Austria

**Sauvignon Blanc, Arona** 15/69  
'21 Marlborough, New Zealand

**Chardonnay, Jeanne Marie** 14/70  
'19, Central Coast, California

**Pinot Grigio, Biso** 14/70  
'20 Venezia, Italy

### ROSÉ

**Grenache, Cote' Mas** 13 /63 (1 L)  
'20 Languadoc, France

### RED

**Pinot Noir, Schug** 18/84  
'20 Sonoma Coast, California

**Tempranillo, CVNE** 15/68  
'17 Rioja, Spain

**Cabernet Sauvignon, Parducci** 14/63  
'19 Mendocino County, California

**Shiraz, Penfolds Max's** 15/68  
'18 Southern Australia

**Malbec, La Linda** 14/63  
'20 Mendoza, Argentina

## SPECIALTY COCKTAILS

**Enlightenment** 15  
grey goose vodka, lychee, lemon

**The Philosopher** 15  
cazadores blanco tequila, sesame tincture, cucumber, togarashi-salt rim

**Szechuan Sour** 15  
jim beam black bourbon, yuzu, szechuan peppercorn simple

**Of Time and Tide** 14  
tito's vodka, sake, granny smith apple, lemon

**Joy** 15  
smirnoff orange vodka, riesling, kiwi

**A Tale of Genji** 16  
earl grey infused monkey shoulder, chocolate, orange

**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 7

**Yuengling** Lager, Pennsylvania 5

**Sapporo Premium** Lager, Japan 7

**Yards Philadelphia Pale Ale** Pale Ale, Pennsylvania 6

**Dogfish Head 60 Min. IPA** India Pale Ale, Delaware 7

**Dogfish Head Namaste** Belgian Ale, Delaware 7

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