



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

SALADS

Crispy Calamari Salad sweet miso dressing	16 24
Asian Caesar Salad* spicy cashews	14 20

DIM SUM

Edamame Dumplings truffled sauternes-shallot broth	16
Lobster Egg Rolls shrimp, thai basil, chili sauce	19
Mushroom Potstickers mushroom mix, pickled lotus root, ponzu sauce	13
Szechuan Pork Dumplings chili-soy broth	14
Chicken & Ginger Dumplings sesame dipping sauce	15
General Tso’s Soup Dumplings chicken, hot & sour broth	16
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	24
Pad Thai shrimp, bean sprouts	27
Crab Fried Rice wok scrambled eggs, cilantro	20
Lobster Fried Rice saffron, thai basil	25
Korean Beef Fried Rice kimchee, sunny side up egg	20
Chinese Sausage Fried Rice soft poached egg	18
Vegetable Rice coconut-curry foam	14

POULTRY

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

FISH

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

MEAT

Char Grilled Aged Beef* szechuan fries, watercress salad	39 68
Black Pepper Beef* wok tossed rib eye, crispy bird's nest	32
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	43

VEGETABLES

Wasabi Mashed Potatoes wasabi crème fraîche, chives	13
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. 11/11/22

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

Brut Rose, Chandon **16/75**
N.V. California

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, Benvolio **14/70**
'20 Friuli-Venezia Giulia, 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**
stolichnaya orange vodka, riesling, kiwi

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

Zen-gria glass **13** | pitcher **48**
pinot noir, orange liqueur, five spice syrup, orange, ginger, lemongrass

NON-ALCOHOLIC

8

Rising Sun

passion fruit, peach, lemon, grenadine

Yuzu Sour

yuzu, lychee, lemon, sugar

Bitter Truth

lime, agave, tonic

BEER

Kirin Light Light Lager, Japan **9**

Yuengling Lager, Pennsylvania **7**

Sapporo Premium Lager, Japan **9**

Yards Philadelphia Pale Ale Pale Ale, Pennsylvania **9**

Dogfish Head 60 Min. IPA India Pale Ale, Delaware **9**

Dogfish Head Namaste Belgian Ale, Delaware **8**

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

Hitachino Nest White White Ale, Japan **13**

Hitachino Nest Dai Dai IPA, Japan **14**

Hitachino Nest Sweet Stout Milk Stout, Japan **13**