



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	18
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	17 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
“No. 6” Sichuan Pork Wontons chili oil, pickled mustard greens, cilantro	16
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: pork sichuan wontons, chicken, shrimp, and edamame dumplings served with a citrus-soy dipping sauce	21

NOODLES & RICE

Shrimp Lo Mein x.o. sauce, mushroom, egg, scallion	24
Pad Thai shrimp, bean sprouts	27
Wok Fried XO Cheung Fun yellow chive, sesame	18
Vegetable Fried Rice coconut-curry foam	14
Chinese Sausage Fried Rice soft poached egg	18
Crab Fried Rice wok scrambled eggs, cilantro	21
Lobster Fried Rice saffron, thai basil	25
Korean Beef Fried Rice kimchee, sunny side up egg	24

POULTRY

Wok Cashew Chicken plum wine sauce	29
Lemon Sesame Chicken lemon sauce, jasmine rice	26

Whole Peking Duck moo shu pancake, cucumber, scallion	60
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FISH

Pan Seared Sea Bass haricots verts, butternut squash, maitake mushrooms, truffle jus	39
Miso Black Cod bok choy, shiitake mushrooms, unagi sauce	35
Wasabi Tuna Tataki* ginger somen noodles	34
Crispy Whole Fish black bean sauce, scallion and ginger salad	42
Shanghai Lobster curry lobster sauce, asparagus, broccoli, snap peas, crispy spinach	49

MEAT

Char Grilled Aged Beef* szechuan fries, watercress salad	41 71
Black Pepper Beef* wok tossed rib eye, crispy bird’s nest	39
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	46

VEGETABLES

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 10/14/24

HOUSE SAKE

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

Sake Flight 38
rotating selection of three exceptional sakes,
please ask your server for today's flights

WINES BY THE GLASS

SPARKLING

Prosecco, Bottega 17/78
Veneto, Italy

Brut Rose, Chandon 18/80
California

WHITE

Moscato D'Asti, Cantine 16/72
Piemonte, Italy

Riesling, Selbach 'Incline' 15/68
Mosel, Germany

Grüner Veltliner, Bauer 14/72 (1L)
Niederösterreich, Austria

Sauvignon Blanc, Decibel 16/72
Hawke's Bay, New Zealand

Chardonnay, Jeanne Marie 14/70
Central Coast, California

Pinot Grigio, Benvolio 14/70
Friuli-Venezia Giulia, Italy

ROSÉ

Monastrell, Zillamina 16/74
Valencia, Spain

RED

Pinot Noir, Starr Wines 'Private Label – Brooks Winery' 21/95
Willamette Valley, Oregon

Tempranillo, Bujanda 15/68
Rioja, Spain

Cabernet Sauvignon, Parducci 16/69
Mendocino County, California

Merlot, Ca' Donini 14/67
Delle Venezie, Italy

Malbec, Parceleros 15/70
Mendoza, Argentina

SPECIALTY COCKTAILS

The Espresso Martini 15
smirnoff vanilla, nigori sake, coffee liqueur, espresso

Enlightenment 15
smirnoff vodka, lychee, lemon

Far Eastside 13
beefeater gin, lime, mint, thai basil, cucumber

Monarch 15
butterfly pea flower infused bacardi, pineapple, lime

Spirit 14
espolon blanco tequila, grapefruit, jasmine, jalapeno

Honor 15
haku japanese vodka, midori melon liqueur, lemon, lime, prosecco

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, riesling, kiwi

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

Zen-gria glass 13 | pitcher 48
riesling, plum sake, orange, ginger

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

Evil Genius Stacy's Mom Citra India Pale Ale, Pennsylvania 9

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

Hitachino Dai Dai Pale Ale, Japan 14

Hitachino Nest White White Ale, Japan 13

Hitachino Nest Sweet Stout Milk Stout, Japan 13

Athletic Brewing Co 'Upside Dawn' Non-Alcoholic Golden, Connecticut 7