



THE YEAR OF THE RABBIT

GENTLE, QUIET, ELEGANT, SKILLFUL, KIND, PATIENT
1939 * 1951 * 1963 * 1975 * 1987 * 1999 * 2011 * 2023

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

COLD

Buddakan Style Sashimi* citrus-soy, sizzling oil	18
Crispy Calamari Salad sweet miso dressing	17 25
Asian Caesar Salad spicy cashews	14 20
Tuna Pizza tuna carpaccio, spicy aioli, pickled jalapeno, ponzu sauce	18
Tuna Tartare Spring Rolls* crispy shallot, chili ponzu	16

HOT

Spicy Rock Shrimp Bao Buns pickled slaw	17
Fire Roasted Edamame	11
Steamed Edamame	8



BUDDAKAN

TASTING MENU \$75 PER PERSON, FOUR PERSON MINIMUM

ABUNDANCE

Yusheng

king salmon, radish, cucumber, plum vinaigrette

STRENGTH

Mandarin Chicken Dumplings

szechuan pickles

WEALTH

Rabbit Spring Rolls

sweet & sour mustard

WISHING FOR LONG LIFE

Longevity Noodles

minced rabbit, ginger, scallions, chinese pickled okra

TOGETHERNESS

Whole Peking Duck

mu shu pancake, cucumber, scallion

PROSPERITY

Crispy Whole Fish

black bean sauce, scallion and ginger salad

GOOD WISHES

Red Envelope

8 layered cake, raspberry, calamansi

DIM SUM

General Tso Dumplings chicken, hot & sour broth	16
Edamame Dumplings truffled sauternes-shallot broth	16
Lobster Egg Rolls shrimp, thai basil, chili sauce	19
Chicken & Ginger Dumplings sesame dipping sauce	15
Szechuan Pork Dumplings chili-soy broth	14
Shrimp Dumplings water chestnuts, ginger, scallion	14
Cantonese Spring Rolls shrimp, chicken	15

BRUNCH

Pandan Waffles mango, kiwi, pineapple, jasmine tea infused maple syrup	17
Dungeness Crab Benedict togarashi hollandaise, home fries	20

ENTREES

Wok Cashew Chicken plum wine sauce	29
Char Grilled Aged Beef szechuan fries, watercress salad	39 68
Grilled Lamb Chops mongolian barbecue sauce, tiger salad	50
Lemon Sesame Chicken baby bok choy, jasmine rice	26
Barbecue Pork Tenderloin* chinese broccoli, giant panko onion rings	29
Pan Seared Sea Bass haricots verts, butternut squash, maitake mushrooms, truffle jus	39
Wasabi Tuna Tataki* ginger somen noodles	34

NOODLES & RICE

Shrimp Lo Mein x.o. sauce, scallions	24
Pad Thai shrimp, bean sprouts	27
Lobster Fried Rice saffron, thai basil	25
Vegetable Rice coconut-curry foam	14
Crab Fried Rice wok scrambled eggs, cilantro	21
Chinese Sausage Fried Rice soft poached egg	18

VEGETABLES

Chinese Eggplant garlic sauce, pine nuts	13
Curried Cauliflower spiced cashews, madras curry	12
Wok Gai Lan garlic, soy	12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 01/19/23

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, Kuranui **15/69**
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 **B**

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 Sweet Stout Milk Stout, Japan **13**