

BUDDAKAN

Following the tradition of Asian cultures, Buddakan offers 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.

BUDDAKAN BENTO LUNCH \$20

choose one from each category

| A |

Chicken & Ginger Dumplings

Cantonese Spring Rolls

Edamame Ravioli

Mushroom Potstickers

Szechuan Pork Dumplings

Steamed Edamame Pods

| B |

Buddakan House Salad

Asian Caesar Salad

Daily Soup

Vegetable Fried Rice

Crispy Calamari Salad (\$2 supplemental)

| C |

Wok Cashew Chicken

Sweet & Crispy Shrimp

Grilled Lamb Chops*

Spiced Tofu & Cashews

Wasabi Crusted Filet Mignon* (\$2 supplemental)

EXECUTIVE CHEF Kristopher Neff



APPETIZERS

COLD

Buddakan Style Sashimi* 18
citrus-soy, sizzling oil

Tuna Spring Roll* 14
tuna tartare, crispy shallots, chili mayonnaise

Buddakan House Salad 12
ginger dressing

Crispy Calamari Salad 15/21
sweet miso dressing

Thai Chicken Salad 14
napa cabbage, watercress, crispy rice noodles

Asian Caesar Salad 13/19
spicy cashews

HOT

Steamed Edamame Pods 9

Wagyu Beef Satay* 18
vegetable tempura

Tea Smoked Spare Ribs 18
hoisin barbecue, pickled slaw

Spicy Rock Shrimp Bao Buns 16
pickled slaw, jalapeño

DIM SUM

Mushroom Potstickers 12
sweet and sour ponzu sauce

Edamame Ravioli 15
sauternes-shallot broth

Chicken & Ginger Dumplings 11
sesame soy dipping sauce

Cantonese Spring Rolls 14
shrimp, chicken

Szechuan Pork Dumplings 12
chili-soy broth

Oxtail Dumplings 14
sweet soy, green apple, jalapeño

Lobster Egg Rolls 17
shrimp, thai basil, chili sauce

General Tso Dumplings 15
chicken, hot & sour broth

VEGETABLES 9.5

Sweet Corn Tempura jalapeno scallion aioli

Tempura Vegetables

Chinese Eggplant garlic sauce

Sweet Potato Mash

Curried Cauliflower spiced cashews

FISH

Roasted Salmon* 25
mung beans, pickled water chestnuts, soy pearls

Sweet & Crispy Shrimp 28
citrus-radish salad, candied walnuts

Pan Seared Sea Bass 29
haricots verts, butternut squash, maitake mushrooms, truffle jus

POULTRY

Wok Cashew Chicken 19
plum wine sauce

Five Spice Duck Breast* 20
roasted garlic, corn and scallion spoon bread

MEAT

Char Grilled Aged Beef* 20
szechuan fries, watercress salad

Grilled Lamb Chops* 23
chinese eggplant, garlic sauce, thai basil pesto

Black Pepper Beef* 29
wok tossed rib eye, crispy bird's nest

Wasabi Crusted Filet Mignon* 39
sweet potato mash

NOODLES, RICE & TOFU

Pad Thai 25
shrimp, bean sprouts

Beef Fried Rice 18
kimchee, fried egg

Crab Fried Rice 20
wok scrambled egg, cilantro

Vegetable Fried Rice 13
coconut-curry foam, mushrooms, egg

Lobster Fried Rice 22
saffron, thai basil

Spiced Tofu & Cashews 16
eggplant, oven-dried pineapple, mint

Shrimp Lo Mein 22
xo sauce, scallions

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 10/19/18

SPECIALTY COCKTAILS

Wisdom bacardi mango, green tea reduction, lemongrass, mint	12.5
Enlightenment milagro silver, cucumber, thai chili, lime	12.5
Harmony hendrick's, st germain, cucumber, sparkling wine	12.5
Bonsai tito's, cilantro, lime	12.5
Nirvana new amsterdam red berry, lemongrass, strawberry, lemon	12.5
Serenity premium sake, soho lychee, pomegranate	12.5
Fortune absolut mandarin, passionfruit, pomegranate, cranberry	12.5
Tantra bluecoat, strawberry, hibiscus, lemon, prosecco	12.5
Samui belvedere, coconut sake, kaffir lime, fever-tree ginger beer	12.5
Blossom effen green apple, nigori sake, granny smith apple, yuzu, lemon	12.5
Lotus nikka coffey gin, cherry herring, premium sake, house-made grenadine, pineapple, lime	12.5
Typhoon iwai japanese whiskey, carpano antica vermouth, black walnut bitters	12.5
Zen-gria blend of wine, sake, spirits, and fruit infusions	glass 12.5 pitcher 47

BEER

Lucky Buddha Lager, China	7
Tsing Tao Lager, China	6.5
Kirin Light Light Lager, Japan	6
Sapporo 22 oz. Lager, Japan	12.5
Hitachino Nest Red Rice Ale, Japan	10
Hitachino Nest White Ale, Japan	10
Blue Moon Witbier, Colorado	6
Corona Pale Lager, Mexico	6
Dogfish Head Namaste Witbier, Delaware	7
Stella Artois Pale Lager, Belgium	6.5
Stone IPA India Pale Ale, California	7
Yuengling Lager, Pennsylvania	5.5



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