

SAKE

All our sake is served chilled to preserve the true flavors and aromas

JUNMAI Pure rice wine; no adding of distilled alcohol, no specified polish percentage

Otokoyama Hokkaido, Japan
Full-bodied, dry finish, hints of roasted almond
\$6 glass \$18 carafe

Kaguyahime Kyoto, Japan
Medium bodied, soft amazing finish, hints of fresh melon
\$10 glass \$27 carafe \$60 bottle (500 ml)

Sara Wind Nigata, Japan
Medium bodied, pear-like flavors with melon aroma
\$11 glass \$33 carafe \$75 bottle (500 ml)

Koten Kijoshu 1997 Kijoshu, Japan
Full bodied, oak finish, aromas of roasted caramel
\$13 glass \$39 carafe \$82 bottle (500 ml)

JUNMAI GINJO Pure rice wine with at least 40% of rice polished away

Kaori Yamanashi, Japan
Light bodied, delicate finish, aromas of Muscat Grape, notes of banana
\$7 glass \$21 carafe

Yuki No Bosha Akita, Japan
Light bodied, soft notes of peaches and strawberries
\$10 glass \$30 carafe \$53 bottle (.375 ml)

G “Joy” Oregon, USA
Full bodied, fruit with a creamy body and spicy finish
\$9 glass \$27 carafe \$73 bottle (.750 ml)

Kaika Kaze No Ichirin Kyoto, Japan
Light bodied, sweet and silky finish, floral aromas
\$12 glass \$36 carafe \$81 bottle (500 ml)

JUNMAI DAIGINJO Pure rice wine with at least 50% of rice polished away

Wakatake Onikoroshi Shizuoka, Japan
Medium bodied, mildly sweet finish, elegant aromas of vanilla
\$11 glass \$33 carafe \$105 bottle (720 ml)

Taiheizen Tenko Akita, Japan
Rich, dry, aromas of cantaloupe and watermelon
\$14 glass \$150 bottle (750 ml)

JUNMAI NIGORI Cloudy unfiltered rice wine

Ohyama Yamagata, Japan
Light bodied, floral finish, notes of peach and apricot
\$13 glass \$55 bottle (300 ml)

SPARKLING NIGORI Sparkling unfiltered rice wine

Harushika Tokimeki Nara, Japan
Light bodied, fruity with sweet flavors
\$47 bottle (330 ml)

Poochi Poochi Fukushima, Japan
Medium bodied, fine bubbles, aromas of pear
\$48 bottle (330 ml)

SAKE FLIGHT

Ohyama, Kaori, Otokoyama
\$18 Three full glasses

SAKE TASTING

Choose Any Three
\$30 Three full glasses

APPETIZERS

Ginger Cured Salmon \$11
Wasabi bavarian cream,
crisp nori crackers

Crispy Shrimp and Scallop Spring Rolls \$11
Plum and spicy mustard sauces

Hot Eel Dice \$13

Miso Tuna Tartare \$16
Wasabi crème fraîche

Edamame Ravioli \$11
Truffled sauternes shallot broth

King Crab Dumplings \$14
Pickled mango, miso mustard sauce

Wasabi Tuna Pizza \$14
Carpaccio style tuna, crisp flatbread,
avocado, sweet soy and wasabi oil

Chicken & Ginger Dumplings \$9
Sesame dipping sauce

Scallion Pancake \$12
Braised beef short rib, soybean hummus,
shaved green apple

King Crab Tempura \$24
Sweet and sour ponzu sauce

Lobster Egg Roll \$18
Mustard chili dipping sauce

Pan Seared Diver Scallops \$14
Sake marinated pineapples,
black vinegar syrup

Pan-fried Pork Dumplings \$10
Chinese red vinegar dipping sauce

Pacific Prawns \$16
Crisp noodle blanket,
spicy tomato salsa

Tea Smoked Spareribs \$16
Hoisin barbecue glazed with
a green mango salad

Kobe Beef Satay \$16
Vegetable tempura

Buddakan Style Sashimi \$16
Citrus-soy and sizzling oil



SALADS

Crispy Calamari Salad \$10/16

Asian Caesar Salad \$10/14
Spicy cashews

Crispy Duck Salad \$14
Frisee, poached egg, sherry vinaigrette

Buddakan House Salad \$9
Ginger dressing

NOODLES AND RICE

Pad Thai \$18
Jumbo shrimp

Crab Fried Rice \$14
Jumbo lump crabmeat, wok
scrambled egg, fresh ginger

Lobster Fried Rice \$16
Saffron and Thai basil

Vegetable Fried Rice \$8

Singapore Noodles \$14
Curried rice noodles, puffed tofu,
carrots, bean sprouts, egg

ENTREES

Char Grilled Aged Beef Sm \$32 Lg \$56
Szechuan fries and
watercress salad

Pan Roasted Duck Breast \$25
Roasted garlic, corn and scallion
spoon bread, five spice jus

Japanese Black Cod \$25
Miso glazed, wasabi mashed potatoes

Angry Lobster IV M.P.
Wok seared three-pounder, lobster
mashed potatoes, wok charred
vegetables, coconut curry sauce

Wok Cashew Chicken \$19
Plum wine sauce

Cantonese Steamed Sole \$28
Young ginger, scallion,
superior soy sauce

Grilled Lamb Chops \$31
Chinese eggplant and garlic sauce,
Thai basil pesto

Sesame Crusted Tuna \$29
Ginger lemongrass and
vegetable salad

Shrimp and Scallop Chow Fun \$27

Pan Seared Sea Bass \$29
Haricots verts, butternut squash,
maitake mushrooms and truffle jus

Roasted Ponzu Chicken \$26
Golden buddha buns

Sweet and Crispy Jumbo Shrimp \$24
Citrus-radish salad, candied walnuts

Grilled Teriyaki Salmon \$26
Stir fried long beans, arugula and
cream cheese sushi rolls

Asian Barbeque Pork \$26
Grilled tenderloin, chinese broccoli,
giant panko onion rings

Wasabi Crusted Filet Mignon \$31
Sweet potato mash

SIDES \$7

Wasabi Mashed Potatoes

Chinese Eggplant And Garlic Sauce

Wok Stir Fried Chinese Broccoli

Steamed Edamame

Sweet Potato Mash

20% gratuity will be added to parties of six or more.



SPECIALTY COCKTAILS

| | |
|--|-------------|
| Asian Mojito Bacardi Limon Rum, Ginger, Mint, Lemon-Lime, Soda | \$11 |
| Sumo Sidecar II Hennessy V.S. Congac, Apricot Brandy, Apricot | \$11 |
| Nectar Pear Nectar, Prosecco, Cinnamon Sugar | \$11 |
| Geisha Smirnoff Orange Vodka, Passion Fruit Nectar, Pomegranate Juice, Cranberry | \$11 |
| Enlightenment Sauza Blanco Tequila, Cucumber, Thai Bird Chili Infused Simple Syrup, Fresh Lime | \$11 |
| Pearl Raspberrry Sake, Stoli Razberi Vodka, Crushed Raspberrry | \$11 |
| Bonsai Martini Cilantro, Belvedere Vodka, Lemon-Lime | \$13 |
| Tickled Pink Champagne, Malibu Rum, Pineapple Juice, Grand Marnier | \$11 |
| Millennium Smirnoff Orange Vodka, Cointreau, Blood Orange | \$11 |

Glass/Pitcher

| | |
|---|---------------|
| Zen-gria White Peach-Ginger Zen-gria Junmai Sake, Pinot Grigio, Ginger Brandy, White Peach | \$8/28 |
|---|---------------|

BEER

| | |
|---|---------------|
| Yuengling Lager Pennsylvania | \$4.5 |
| Amstel Light Holland | \$5.5 |
| Stella Artois Belgium | \$5.5 |
| Sierra Nevada Pale Ale California | \$5.5 |
| Anchor Steam Summer Ale California | \$6.5 |
| Rogue Mocha Porter 22oz. Oregon | \$14 |
| Tsingtao Pure Draft China | \$5.5 |
| Kirin Light Japan | \$5.75 |
| Sapporo 22oz. Japan | \$12.5 |
| Kaliber N/A Ireland | \$5 |

071708

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
Scott Swiderski

Chef de Cuisine
Hugh Moran