



SPECIALTY COCKTAILS

Passion Bacardi rum, fresh chopped strawberry, Thai basil	\$10
Bonsai Grey Goose vodka, cilantro, yuzu juice	\$13
Wisdom Chinese five spice infused Bulleit bourbon, Boissiere Sweet Vermouth, Aztec chocolate bitters	\$12
Dream Bombay gin, elderflower cordial, thyme, fresh lime juice	\$12
Success Hennessy V.S. cognac, Orgeat almond cordial, bitters	\$11
Dignity Leblon cachaca, muddled lime, yuzu juice	\$12
Enlightenment Sauza Blanco tequila, cucumber, Thai bird chili cordial	\$11
Guilt Champagne, Grand Marnier, blood orange juice	\$11
Serenity Ketel One vodka, junmai sake, rosemary cordial, fresh grapefruit juice	\$11
Zen-gria White peach, Junmai sake, pinot grigio, ginger brandy	Glass/Pitcher \$9/36

NON-ALCOHOLIC

Spirit Elderflower cordial, thyme, soda	\$3.5
Pure Kaffir lime infused lemonade, yuzu juice	\$3.5
Honesty White peach, ginger cordial, soda	\$3.5

BEER

Yuengling Lager Pennsylvania	\$5
Amstel Light Holland	\$5.5
Stella Artois Belgium	\$5.5
Dogfish Head 60 Min. IPA Delaware	\$5.5
Rogue Mocha Porter 22oz. Oregon	\$14
Kirin Light Japan	\$5.75
Sapporo 22oz. Japan	\$12.5
Kaliber 'Non-alcoholic' Ireland	\$5

01/05/10

APPETIZERS

Grilled Octopus Sweet miso, chipotle miso	\$16
Vietnamese Spring Rolls Shrimp, pork, glass noodles, peanuts	\$9
Shrimp Dumplings Water chestnut, ginger, scallion	\$15
Pork Belly Hot Pot Udon noodles, pea tendrils, poached egg	\$10
Bigeye Tuna Tartare Shiso, sweet miso, ginger dressing	\$16
Edamame Ravioli Truffled sauternes shallot broth	\$11
Chicken & Ginger Dumplings Sesame dipping sauce	\$9
King Crab Tempura Sweet and sour ponzu sauce	\$24
Vietnamese Stuffed Grape Leaves Kobe beef, lemongrass, scallion	\$9
Tuna Pizza Tuna carpaccio, spicy aioli, pickled jalapeño, ponzu sauce	\$16
Peking Duck Buns Pickled Vegetable, hoisin, grilled scallion	\$12
Steamed Sea Bass Roll Cabbage, ginger, sizzling scallion oil	\$12
Tea Smoked Spareribs Hoisin barbecue, green mango salad	\$16
Kobe Beef Satay Vegetable tempura	\$16
Buddakan Style Sashimi Citrus-soy, sizzling oil	\$16
Shrimp and Scallop Spring Rolls Plum sauce, spicy mustard	\$11

SALADS

Crispy Calamari Salad	\$12/16
Asian Caesar Salad Splcy cashews	\$10/14
Crispy Duck Salad Frisee, poached egg, sherry vinaigrette	\$14
Buddakan House Salad Ginger dressing	\$9
NOODLES AND RICE	
Pad Thai Jumbo shrimp	\$18
Dungeness Crab Sticky Rice x.o. sauce, Chinese broccoli	\$19
Lobster Fried Rice Saffron, Thai basil	\$16
Vegetable Fried Rice Brown jasmine rice, sugar snap peas	\$8
Pork Fried Rice Char sui pork, sunny side up egg	\$10
Singapore Noodles Curried rice noodle, puffed tofu, carrots, bean sprouts, egg	\$14
BUDDAKAN SPECIALTY	
Mao Poe Tofu minced pork, red chili	\$14

Australian Tajima "Kobe" New York Strip			
Garlic tentsuyu			
7oz \$40		14oz \$80	

ENTREES

Char Grilled Aged Beef Szechuan fries, watercress salad	Sm \$32 Lg \$56	Hot & Sour Scallops Sweet corn, tofu, black mushrooms	\$25
Pan Roasted Duck Breast Roasted garlic, corn and scallion spoon bread, five spice jus	\$26	Asian Barbecue Pork Grilled tenderloin, Chinese broccoli, giant panko onion rings	\$26
Japanese Black Cod Miso glazed, wasabi mashed potatoes	\$25	Pan Seared Filet Mignon Japanese mountain potato, pickled beech mushroom, black pepper ponzu	\$31
Butter Poached Lobster Thai lemongrass broth, seasonal vegetables	\$40	SIDES \$7	
Sizzling Short Rib Mushroom chow fun, asian pear	\$26	Wasabi Mashed Potatoes	
Wok Cashew Chicken Plum wine sauce	\$19	Chinese Eggplant and Garlic Sauce	
Crispy Whole Fish Chinese black bean sauce	\$32	Wok Stir-fried Chinese Broccoli	
Sesame Crusted Tuna Ginger lemongrass, vegetable salad	\$29	Steamed Edamame	
Pan Seared Sea Bass Haricots verts, butternut squash, maitake mushrooms, truffle jus	\$31		
Peking Style Chicken Crispy garlic, soy-chili eggplant	\$24		
Sweet and Crispy Jumbo Shrimp Citrus-radish salad, candied walnuts	\$24		
Grilled Lamb Chops Chinese eggplant, garlic sauce, Thai basil pesto	\$29		

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



B U D D A K A N

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)

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 (.300 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 (500 ml)

SAKE FLIGHT

Ohyama, Kaori, Otokoyama
\$18 Three full glasses

SAKE TASTING

Choose Any Three
\$30 Three full glasses

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
Sylva Senat