



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

COLD

Tuna Pizza* tuna carpaccio, spicy aioli, pickled jalapeño, ponzu sauce	17
Buddakan Style Sashimi* citrus-soy, sizzling oil	16.5
Tuna Tartare Spring Rolls* crispy shallot, chili ponzu	16
Buddakan House Salad ginger-carrot dressing	12
Crispy Calamari Salad sweet miso dressing	16 24
Asian Caesar Salad* spicy cashews	13 20

HOT

Edamame – Steamed Fire Roasted	8 10
Spicy Rock Shrimp Bao Buns pickled slaw	17
Short Rib & Scallion Pancake asian pear, ginger	16
King Crab Tempura sweet & sour ponzu sauce	26
Hoisin Glazed Pork Belly spicy shallots, cabbage, steamed ‘buns’	16
Tea Smoked Spare Ribs hoisin barbecue, pickled slaw	18
Kobe Beef Satay vegetable tempura	18

DIM SUM

General Tso Dumplings chicken, hot & sour broth	15
Edamame Dumplings truffled sauternes-shallot broth	15
Lobster Egg Rolls shrimp, thai basil, chili sauce	17
Szechuan Pork Dumplings chili-soy broth	12
Crab & Lobster Dumplings myoga ginger, lemongrass	16
Chicken & Ginger Dumplings scallion, cilantro, sesame-soy	14
Shrimp Dumplings water chestnuts, ginger, scallion	13
Cantonese Spring Rolls shrimp, chicken	14.5
Mushroom Potstickers mushroom mix, pickled lotus root ponzu sauce	12
Dim Sum Sampler two each: chicken & ginger, shrimp, pork, edamame dumplings served with a chili-soy dipping sauce	21

VEGETABLES

Wasabi Mashed Potatoes wasabi crème fraiche, chives	11
Chinese Eggplant garlic sauce, pine nuts	12
Snow Peas wild mushrooms, smoked bacon, water chestnuts	12
Curried Cauliflower spiced cashews, madras curry	11

POULTRY

Whole Peking Duck mu shu pancake, cucumber, scallion	58
Five Spice Duck Breast* corn & scallion spoon bread	28
Wok Cashew Chicken plum wine sauce	27

FISH

Miso Black Cod bok choy, shiitake mushrooms, unagi sauce	30
Kung Pao Lobster chili-szechuan sauce, cilantro, peanuts	39
Wasabi Tuna Tataki* ginger somen noodles	29
Pan Seared Sea Bass haricots verts, butternut squash, maitake mushrooms, truffle jus	37
Sweet & Crispy Jumbo Shrimp citrus-radish salad, candied walnuts	31

MEAT

Black Pepper Beef wok tossed rib eye, crispy bird's nest	29
Char Grilled Aged Beef* szechuan fries, watercress salad	36 62
Grilled Lamb Chops* mongolian barbecue sauce, tiger salad	37
Barbecue Pork Tenderloin* chinese broccoli, giant panko onion rings	28
Wasabi Crusted Filet* teriyaki glazed vegetables, potato purée	42

NOODLES & RICE

Shrimp Lo Mein x.o. sauce, scallions	23
Pad Thai shrimp, bean sprouts	26
Beef Chow Fun short rib, mushrooms, bean sprouts	27
Dan Dan Noodles minced pork, chickpeas, scallions	16
Dungeness Crab Sticky Rice x.o. sauce	23
Korean Beef Fried Rice kimchee, sunny side up egg	18
Lobster Fried Rice saffron, thai basil	24
Vegetable Rice coconut-curry foam	13

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 10/05/17



HOUSE SAKE

Yaegaki Hyogo, Japan **\$8/\$24 carafe**
soft, dry, light body, balanced sweetness and acidity

WINES BY THE GLASS

SPARKLING

Prosecco, Ca’ Furlan “Cuvee Beatrice” **\$11.5/\$46**
N.V. Veneto, Italy

Rosé, Domaine Chandon **\$15.5/\$62**
N.V. California

Champagne, Veuve Clicquot “Yellow Label” **\$25.5/\$105**
N.V. Champagne, France

WHITE

Pinot Grigio, Pio **\$10.5/\$42**
’13 Venetie, Italy

Sauvignon Blanc, Giesen **\$11/\$44**
’16 Marlborough, New Zealand

Moscato, Vino, Charles Smith **\$12.5/\$50**
’15 Washington State

Verdicchio, Fuso 21 Le Salse Verdicchio di Matelica **\$13/\$54**
’14 Marche, Italy

Chardonnay, Domaine Creusserome, Macon, Peronne **\$14.5/\$58**
’14 Burgundy, France

Riesling, Leonard Kreuzsch **\$11/\$44**
’14 Rheinhessen, Germany

Chardonnay, Cloud Break **\$10.5/\$42**
’15 California

ROSÉ

**Cabernet Franc-Cabernet Sauvignon-Merlot
Château Prive de Font Merlet** **\$12/\$48**
’16, Bordeaux, France

Sangiovese, La Spinetta, Il Rose di Casanova **\$16.5/\$66**
’16 Tuscany, Italy

RED

Pinot Noir, Bouchard Aine **\$12/\$48**
’14 Languedoc-Roussillon, France

Chianti, Caposaldo **\$11/\$44**
’14 Tuscany, Italy

Grenache-Syrah, Jaboulet Ventoux ‘Les Traverses’ **\$14/\$55**
’14 Rhône, France

Malbec, Tinto Negro **\$12/\$48**
’15 Mendoza, Argentina

Merlot, Cusumano, Terre Siciliane I.G.T. **\$12.5/\$50**
’13 Sicily, Italy

Cabernet Sauvignon, Waterbrook **\$13.5/\$54**
’14 Walla Walla, Washington

Claret, Newton **\$16.5/\$66**
’12 Napa, California

SPECIALTY COCKTAILS

13

Bad Moon on the Rise
absolut, sake, kaffir lime, house-made blood orange shrub

Buddakan Bubble Tea
bacardi rum, coconut milk, chartreuse, tapioca

Flower of Macau*
bluecoat gin, midori, egg white, lemon

Tei Mei Tuk
mescal, thai chili, aperol, orgeat

Strength
tito’s, lillet blanc, cilantro, lime

Geaux East
bulleit bourbon, housemade 5 spice bitters, thai basil tincture

Joy
smirnoff orange, riesling, kiwi

Rickshaw
johnnie walker black label, triple sec, lemon

Zen-gria glass **11** | pitcher **41**
junmai sake, pinot grigio, ginger brandy, peach

NON-ALCOHOLIC

5.5

Passion Fruit Lemonade
passion fruit, peach, lemon, sugar

Blood Orange Soda
house-made blood orange shrub, ginger

Mango Lassi
yogurt, mango, cardamom

BEER

Seasonal Ask your server about this month’s selection

Kirin Light Light Lager, Japan **6**

Lucky Buddha Lager, China **7**

Yuengling Lager, Pennsylvania **5**

Stella Artois Lager, Belgium **7**

Hitachino Nest Anbai Ale Gose, Japan **10**

Kirin Ichiban 22 oz Lager, Japan **10**

Sapporo Reserve 22 oz Lager, Japan **12**

Yards Philadelphia Pale Ale Pale Ale, Pennsylvania **6**

Dogfish Head 60 Min. IPA India Pale Ale, Delaware **7**

Yards Love Stout Dry Stout, Pennsylvania **7**

Estrella Daura Gluten Free Lager, Spain **7**

Kaliber Non-Alcoholic Lager, Ireland **6**

Crabbie’s Ginger Beer Alcoholic Ginger Beer, Scotland **8**