



**SPECIALTY COCKTAILS**

<b>Passion</b> Bacardi rum, fresh chopped strawberry, Thai basil	<b>\$10</b>
<b>Bonsai</b> Grey Goose vodka, cilantro, yuzu juice	<b>\$13</b>
<b>Strength</b> Bulleit bourbon, fresh squeezed lemonade, Kaffir lime	<b>\$11</b>
<b>Dream</b> Bombay gin, elderflower cordial, thyme, fresh lime juice	<b>\$12</b>
<b>Success</b> Hennessy V.S. cognac, Orgeat almond cordial, bitters	<b>\$11</b>
<b>Dignity</b> Leblon cachaca, muddled lime, yuzu juice	<b>\$12</b>
<b>Enlightenment</b> Sauza Blanco tequila, cucumber, Thai bird chili cordial	<b>\$11</b>
<b>Guilt</b> Champagne, Grand Marnier, blood orange juice	<b>\$11</b>
<b>Serenity</b> Ketel One vodka, junmai sake, rosemary cordial, fresh grapefruit juice	<b>\$11</b>

Glass/Pitcher  
**\$9/36**

**Zen-gria**  
White peach, Junmai sake, pinot grigio, ginger brandy

**NON-ALCOHOLIC**

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

**BEER**

<b>Yuengling Lager</b> Pennsylvania	<b>\$5</b>
<b>Amstel Light</b> Holland	<b>\$5.5</b>
<b>Stella Artois</b> Belgium	<b>\$5.5</b>
<b>Dogfish Head 60 Min. IPA</b> Delaware	<b>\$5.5</b>
<b>Kirin Light</b> Japan	<b>\$5.75</b>
<b>Sapporo 22oz.</b> Japan	<b>\$12.5</b>
<b>Kaliber 'Non-alcoholic'</b> Ireland	<b>\$5</b>

10/05/10

**DIM SUM**

<b>Shrimp Dumplings</b> Water chestnut, ginger, scallion	<b>\$15</b>
<b>Edamame Ravioli</b> Truffled sauternes shallot broth	<b>\$11</b>
<b>Chicken &amp; Ginger Dumplings</b> Sesame dipping sauce	<b>\$9</b>
<b>Peking Duck Buns</b> Pickled vegetable, hoisin, grilled scallion	<b>\$12</b>
<b>Shrimp and Scallop Spring Rolls</b> Plum sauce, spicy mustard	<b>\$11</b>

**APPETIZERS**

<b>Grilled Octopus</b> Sweet miso, chipotle miso	<b>\$16</b>
<b>Vietnamese Crepe</b> Shrimp, pork, coconut, mango	<b>\$9</b>
<b>Bigeye Tuna Tartare</b> Shiso, sweet miso, ginger dressing	<b>\$16</b>
<b>Red Dragon Gnocchi</b> Wagyu beef, cucumber	<b>\$14</b>
<b>King Crab Tempura</b> Sweet and sour ponzu sauce	<b>\$24</b>
<b>Vietnamese Stuffed Grape Leaves</b> Kobe beef, lemongrass, scallion	<b>\$9</b>
<b>Tuna Pizza</b> Tuna carpaccio, spicy aioli, pickled jalapeño, ponzu sauce	<b>\$16</b>
<b>Tea Smoked Spareribs</b> Hoisin barbecue, green mango salad	<b>\$16</b>
<b>Kobe Beef Satay</b> Vegetable tempura	<b>\$16</b>
<b>Buddakan Style Sashimi</b> Citrus-soy, sizzling oil	<b>\$16</b>
<b>Chilled Kusshi Oysters</b> Korean hot sauce, tapioca	<b>\$18</b>

**SALADS**

<b>Crispy Calamari Salad</b>	<b>\$12/16</b>
<b>Asian Caesar Salad</b> Splcy cashews	<b>\$10/14</b>
<b>Crispy Duck Salad</b> Frisee, poached egg, sherry vinaigrette	<b>\$14</b>
<b>Buddakan House Salad</b> Ginger dressing	<b>\$9</b>

**NOODLES AND RICE**

<b>Pad Thai</b> Jumbo shrimp	<b>\$18</b>
<b>Dungeness Crab Sticky Rice</b> x.o. sauce, Chinese broccoli	<b>\$19</b>
<b>Lobster Fried Rice</b> Saffron, Thai basil	<b>\$16</b>
<b>Vegetable Fried Rice</b> Brown jasmine rice, sugar snap peas	<b>\$8</b>
<b>Korean Beef Fried Rice</b> Kimchee, sunny side up egg	<b>\$15</b>
<b>Chilled Thai Noodles</b> Peanut, coconut, papaya	<b>\$10</b>
<b>Mao Poe Tofu</b> Minced pork, red chili	<b>\$14</b>

<b>Snake River Farms "Kobe" Strip Steak</b>			
Crispy garlic tentsuyu			
<b>7oz \$40</b>		<b>14oz \$80</b>	

**ENTREES**

<b>Char Grilled Aged Beef</b> Szechuan fries, watercress salad	<b>Sm \$32</b> <b>Lg \$56</b>	<b>Hot &amp; Sour Scallops</b> Chinese sausage, sweet corn, tofu, black mushrooms	<b>\$25</b>
<b>Five Spice Duck Breast</b> Roasted garlic, corn and scallion spoon bread, five spice jus	<b>\$26</b>	<b>Barbecue Pork Tenderloin</b> Chinese broccoli, giant panko onion rings	<b>\$26</b>
<b>Miso Black Cod</b> Bok choy, shiitake mushrooms, unagi sauce	<b>\$25</b>	<b>Filet Mignon</b> Shanghai barbecue, taro chips	<b>\$31</b>
<b>Butter Poached Lobster</b> Thai lemongrass broth, seasonal vegetables	<b>\$40</b>	<b>SIDES \$7</b>	
<b>Kung Pao Monkfish</b> Chili-Szechuan sauce, peanuts	<b>\$27</b>	<b>Wasabi Mashed Potatoes</b>	
<b>Wok Cashew Chicken</b> Plum wine sauce	<b>\$19</b>	<b>Chinese Eggplant and Garlic Sauce</b>	
<b>Sesame Crusted Tuna</b> Ginger lemongrass, vegetable salad	<b>\$29</b>	<b>Wok Stir-fried Chinese Broccoli</b>	
<b>Pan Seared Sea Bass</b> Haricots verts, butternut squash, maitake mushrooms, truffle jus	<b>\$31</b>	<b>Steamed Edamame</b>	
<b>Broken Chili Chicken</b> Chinese pepper, cilantro	<b>\$22</b>		
<b>Sweet and Crispy Jumbo Shrimp</b> Citrus-radish salad, candied walnuts	<b>\$24</b>		
<b>Grilled Lamb Chops</b> Chinese eggplant, garlic sauce, Thai basil pesto	<b>\$29</b>		

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



BUDDAKAN

## 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

**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

**Yuki No Boshu** 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, Yuki No Boshu, Otokoyama**  
\$19 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**  
Mark Hellyar

**Chef de Cuisine**  
Sylva Senat