



SAKE

<b>Honjozo:</b>	<b>Glass/Carafe</b>
<b>Madoka</b> Yamanashi, Japan Aromas of rice, nutty, well-balanced, clean finish	<b>\$7/19</b>
<b>Junmai:</b>	<b>Glass/Carafe/Bottle</b>
<b>Otokoyama</b> Hokkaido, Japan Refreshing, full-bodied, rich, dry, hint of fruit	<b>\$7/18</b>
<b>Kaguyahime</b> Kyoto, Japan Refreshing, medium bodied, soft amazing finish (500 ml)	<b>\$9/27/60</b>
<b>Junmai Ginjo:</b>	<b>Glass/Carafe/Bottle</b>
<b>Kaori</b> Yamanashi, Japan Light, fragrant, banana	<b>\$8/18</b>
<b>Kaika Kaze No Ichirin</b> Kyoto, Japan Refreshing, floral sweet, silky finish (500 ml)	<b>\$13/35/82</b>
<b>Junmai Daiginjo:</b>	<b>Glass/Carafe/Bottle</b>
<b>Wakatake Onokoroshi</b> Shizuoka, Japan Silky texture, mildly sweet, elegant fruity aroma and excellent acidity (720 ml)	<b>\$12/32/105</b>
<b>Junmai Nigori:</b>	<b>Glass/Carafe/Bottle</b>
<b>Ohyama</b> Yamagata, Japan Silky and plush, light and airy, tropical fruit (300 ml)	<b>\$8/23/51</b>
<b>Nama:</b>	<b>Glass/Bottle</b>
<b>Ohtaouka</b> Okayama, Japan Gentle, refreshing, spring (300 ml)	<b>\$9/36</b>
<b>Sparkling Nigori:</b>	<b>Bottle</b>
<b>Poochi Poochi</b> Fukushima, Japan Gentle, refreshing, spring (330 ml)	<b>\$48</b>
<b>Sake Flight</b> Madoka, Kaori, Otokoyama	<b>\$18</b>
<b>Sake Tasting</b> Choose Three	<b>\$30</b>
<b>PLUM</b>	<b>3oz/5oz/Bottle</b>
<b>Ume Blanc</b> Osaka, Japan	<b>\$8/13/46</b>

APPETIZERS

<b>Ginger Cured Salmon</b> Wasabi bavarian cream, crisp nori crackers	<b>\$11</b>
<b>Crispy Shrimp Spring Rolls</b> Plum and spicy mustard sauces	<b>\$10</b>
<b>Hot Eel Dice</b>	<b>\$13</b>
<b>Miso Tuna Tartare</b> Wasabi crème fraîche	<b>\$18</b>
<b>Yuzu Crab Cocktail</b> Jumbo lump crab, wakame, avocado, lemongrass aioli	<b>\$16</b>
<b>Edamame Ravioli</b> Truffled sauternes shallot broth	<b>\$11</b>
<b>Wasabi Tuna Pizza</b> Carpaccio style tuna, crisp flatbread, avocado, sweet soy and wasabi oil	<b>\$14</b>
<b>Chicken &amp; Ginger Dumplings</b> Sesame dipping sauce	<b>\$10</b>
<b>King Crab Tempura</b> Sweet and sour ponzu sauce	<b>\$24</b>
<b>Pan Seared Diver Scallops</b> Sake marinated pineapples, black vinegar syrup	<b>\$14</b>
<b>Pacific Prawns</b> Crisp noodle blanket, spicy tomato salsa	<b>\$18</b>
<b>Pan-fried Pork Dumplings</b> Chinese red vinegar dipping sauce	<b>\$10</b>
<b>Tea Smoked Spareribs</b> Hoisin barbecue glazed with a green mango salad	<b>\$16</b>
<b>Kobe Beef Satay</b> Vegetable tempura	<b>\$16</b>
<b>Buddakan Style Sashimi</b> Citrus-soy and sizzling oil	<b>\$16</b>

SALADS

<b>Crispy Calamari Salad</b>	<b>\$9/16</b>
<b>Asian Caesar Salad</b> Splcy cashews	<b>\$9/13</b>
<b>Buddakan House Salad</b> Ginger dressing	<b>\$9</b>
<b>Crispy Duck Salad</b> Frisee, poached egg, sherry vinaigrette	<b>\$12</b>
<b>NOODLES AND RICE</b>	
<b>Pad Thai</b> Jumbo shrimp	<b>\$18</b>
<b>Crab Fried Rice</b> Jumbo lump crabmeat, wok scrambled egg, fresh ginger	<b>\$16</b>
<b>Lobster Fried Rice</b> Saffron and Thai basil	<b>\$16</b>
<b>Vegetable Fried Rice</b>	<b>\$8</b>
<b>Singapore Noodles</b> Curried rice noodles, puffed tofu, carrots, bean sprouts, egg	<b>\$16</b>

ENTREES

<b>Char Grilled Aged Beef</b> Szechuan fries and watercress salad	<b>Sm \$31</b> <b>Lg \$56</b>
<b>Pan Roasted Duck Breast</b> Roasted garlic, corn and scallion spoon bread, five spice jus	<b>\$25</b>
<b>Japanese Black Cod</b> Miso glazed, wasabi mashed potatoes	<b>\$24</b>
<b>Angry Lobster IV</b> Wok seared three-pounder, lobster mashed potatoes, wok charred vegetables, coconut curry sauce	<b>M.P.</b>
<b>Wok Cashew Chicken</b> Plum wine sauce	<b>\$19</b>
<b>Cantonese Steamed Sole</b> Young ginger, scallion, superior soy sauce	<b>\$29</b>
<b>Grilled Lamb Chops</b> Chinese eggplant and garlic sauce, Thai basil pesto	<b>\$29</b>
<b>Sesame Crusted Tuna</b> Ginger lemongrass and vegetable salad	<b>\$29</b>
<b>Pan Seared Sea Bass</b> Haricots verts, butternut squash, maitake mushrooms and truffle jus	<b>\$30</b>
<b>Roasted Ponzu Chicken</b> Golden buddha buns	<b>\$25</b>
<b>Colossal Tempura Shrimp</b> Singapore slaw, crispy wontons	<b>\$33</b>
<b>Sizzling Beef Shortrib</b> Wild mushroom chow fun	<b>\$28</b>
<b>Grilled Teriyaki Salmon</b> Stir fried long beans, arugula and cream cheese sushi rolls	<b>\$25</b>
<b>Asian Barbeque Pork</b> Grilled tenderloin, chinese broccoli, giant panko onion rings	<b>\$26</b>
<b>Wasabi Crusted Filet Mignon</b> Sweet potato mash	<b>\$34</b>

SIDES \$7

<b>Wasabi Mashed Potatoes</b>
<b>Chinese Eggplant And Garlic Sauce</b>
<b>Wok Stir Fried Chinese Broccoli</b>
<b>Steamed Edamame</b>
<b>Sweet Potato Mash</b>

**SPECIALY COCKTAILS \$11**

**Thai Martini**

Smirnoff citrus, house infused ginger-lemon grass syrup

**Kimono**

Stoli Vanilla, Pineapple Juice, Fresh lime Juice, Chambord

**Geisha**

Smirnoff orange, passion fruit nectar, pomegranate juice, cranberry

**Millennium**

Smirnoff Orange, Cointreau, Blood Orange

**Tokyo Rose**

Grey Goose Orange, Citrus Fruit, Prickly Pear, Ginger Juice

**Bonsai Martini**

Cilantro, Grey Goose, Lemon-lime

**Tickled Pink**

Champagne, Malibu Rum, Pineapple Juice, Grand Marnier

**Zen Martini**

Mint, Grey Goose, Apple Pucker

**Asian Mojito**

Bacardi Limon, Ginger, Mint, Lemon-lime, Soda

**Zen-gria**

Asian Twist of a Classic Sangria  
Sake, Plum Wine, Ginger, Fruit Juice and Fresh Fruit

Glass/pitcher  
\$8/28

**BEER**

<b>Yuengling Lager</b> United States	<b>\$4.5</b>
<b>Amstel Light</b> Holland	<b>\$5.5</b>
<b>Heineken</b> Holland	<b>\$5.5</b>
<b>Magic Hat #9</b> United States	<b>\$5.5</b>
<b>Tsingtao</b> China	<b>\$5.5</b>
<b>Singha</b> Thailand	<b>\$5.5</b>
<b>Kirin Light</b> Japan	<b>\$5.75</b>
<b>Sapporo 22oz.</b> Japan	<b>\$12.5</b>
<b>Kaliber N/A</b> Ireland	<b>\$5</b>

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