

## WINE BY THE GLASS

### SPARKLING

<b>Prosecco</b> Nino Franco 'Rustico', Valdobbiadene, Italy, NV	<b>\$12.5</b>
<b>Moscato D'Asti</b> Ceretto Piedmont, Italy 2009	<b>\$13</b>
<b>Champagne</b> Moet & Chandon 187 ml 'Imperial' Epernay, France NV 2002	<b>\$22</b>

### WHITE/ROSÉ

<b>Sauvignon Blanc</b> Omaka Springs Marlborough, New Zealand 2010	<b>\$9</b>
<b>Pinot Grigio</b> Caposaldo Veneto, Italy 2010	<b>\$8.5</b>
<b>Pinot Grigio</b> Esperto Della Venezie, Italy 2010	<b>\$10</b>
<b>Dry Riesling</b> Trimbach Alsace, France 2009	<b>\$12</b>
<b>Riesling</b> Bloom Rheinhessen, Germany, 2009	<b>\$8</b>
<b>Gewurtzraminer</b> Pierre Sparr Alsace, France 2009	<b>\$8.5</b>
<b>Chardonnay</b> Chateau Ste. Michelle Columbia Valley, Washington 2010	<b>\$8</b>
<b>Chardonnay</b> Newton 'Red Label', Napa & Sonoma Valley, California 2010	<b>\$14</b>

### RED

<b>Pinot Noir</b> Mark West Central Coast, California 2009	<b>\$8.5</b>
<b>Pinot Noir</b> Laetitia 'Limite' Estate, Arroyo Grande Valley, California 2009	<b>\$12</b>
<b>Chianti</b> Ruffino Chianti Superiore, Tuscany, Italy 2009	<b>\$9</b>
<b>Malbec</b> Diseño 'Old Vine', Mendoza, Argentina 2010	<b>\$10</b>
<b>Merlot</b> Veramonte Casablanca Valley, Chile 2009	<b>\$8.5</b>
<b>Merlot</b> Toasted Head Russian River Valley, California 2009	<b>\$11</b>
<b>Shiraz</b> McWilliams McLaren Vale, Australia 2009	<b>\$8.5</b>
<b>Zinfandel</b> Rancho Zabaco 'Heritage Vines', Sonoma, California 2009	<b>\$8.5</b>
<b>Cabernet Sauvignon</b> Ghost Pines Sonoma/Napa, California 2009	<b>\$12</b>
<b>Cabernet Sauvignon</b> Anderson's Conn Valley North Coast, California 2009	<b>\$14</b>
<b>Claret</b> Newton Napa Valley, California 2008 (Cabernet, Merlot, Malbec Blend)	<b>\$14</b>

\*vintages subject to change



B U D D A K A N

### APPETIZERS

<b>Steamed Edamame Pods</b>	<b>\$7</b>
<b>Butternut Squash Dumplings</b> Truffle vinaigrette	<b>\$10</b>
<b>Edamame Ravioli</b> Sauternes-shallot broth	<b>\$14.5</b>
<b>Chicken &amp; Ginger Dumplings</b> Sesame dipping sauce	<b>\$10</b>
<b>King Crab Tempura</b> Sweet and sour ponzu sauce	<b>\$26</b>
<b>Kobe Beef Satay</b> Vegetable tempura	<b>\$18</b>
<b>Buddakan Style Sashimi</b> Citrus-soy, sizzling oil	<b>\$18</b>
<b>Cantonese Spring Rolls</b> Shrimp, chicken	<b>\$12.5</b>
<b>Szechuan Pork Dumplings</b> Chili-soy broth	<b>\$12</b>
<b>Tuna Spring Roll</b> Crisp shallots, chili mayonnaise	<b>\$13.5</b>
<b>Boneless Char Siu Spare Ribs</b> Chinese mustard	<b>\$15</b>
<b>Spicy Rock Shrimp Bao Buns</b> Pickled slaw	<b>\$15</b>

### SALADS

	Small/Large
<b>Crispy Calamari Salad</b> Bitter greens, miso dressing	<b>\$12/\$16</b>
<b>Asian Caesar Salad</b> Spicy cashews	<b>\$10/\$14</b>
<b>Buddakan House Salad</b> Ginger dressing	<b>\$9/\$14</b>
<b>Thai Chicken Salad</b> Chili vinaigrette, crispy noodles	<b>\$10/\$14</b>

### NOODLES AND RICE

<b>Crab Fried Rice</b> Wok scrambled egg	<b>\$18</b>
<b>Mushroom Fried Rice</b> Water chestnuts, garlic chips	<b>\$12</b>
<b>Korean Beef Fried Rice</b> Kimchee, sunny side up egg	<b>\$15</b>
<b>Lobster Fried Rice</b> Saffron Thai basil	<b>\$19</b>
<b>Chicken &amp; Shrimp Pad Thai</b> Garlic chives, peanuts	<b>\$22.5</b>
<b>Beef Lo Mein</b> Maitake mushrooms, truffle butter	<b>\$15</b>

### ENTREES

<b>Hot &amp; Sour Scallops</b> Sweet corn, tofu, black mushrooms, Chinese sausage	<b>\$29</b>
<b>Char Grilled Aged Beef</b> Szechuan fries, watercress salad	<b>\$34</b>
<b>San Bei Basil Chicken</b> Sizzling hot pot	<b>\$19</b>
<b>Wok Cashew Chicken</b> Plum wine sauce	<b>\$22</b>
<b>Pan Roasted Duck Breast</b> Roasted garlic, corn and scallion spoon bread, five spice jus	<b>\$28</b>
<b>Alaskan King Salmon</b> Miso mustard, sesame spinach salad	<b>\$32</b>
<b>Grilled Lamb Chops</b> Chinese eggplant, garlic sauce, Thai basil pesto	<b>\$33</b>
<b>Pan Seared Sea Bass</b> Haricots verts, butternut squash, maitake mushrooms, truffle jus	<b>\$35.5</b>
<b>Asian Barbequed Pork</b> Grilled tenderloin, Chinese broccoli, giant panko onion rings	<b>\$26</b>
<b>Kung Pao Monkfish</b> Chili-szechuan sauce, peanuts	<b>\$27</b>
<b>Sweet &amp; Crispy Shrimp</b> Citrus salad, radish	<b>\$24</b>
<b>Wasabi Crusted Filet Mignon</b> Sweet potato mash	<b>\$36.5</b>
<b>Sesame Poached Tuna</b> Spicy tuna tartare, maitake mush- rooms, Japanese sweet potatoes, yuzu aioli	<b>\$30</b>
<b>Crispy Whole Fish</b> Cantonese sweet & spicy sauce, grilled pineapple	<b>\$37</b>
<b>Ponzu Chicken</b> Golden budda buns, wok fried asparagus	<b>\$26</b>

### SIDES \$7

<b>Chinese Broccoli</b>
<b>Tempura Vegetables</b>
<b>Wasabi Mashed Potatoes</b>
<b>Chinese Eggplant, Garlic Sauce</b>
<b>Sweet Potato Mash</b>
<b>Wok Stir Fried Asparagus</b>
<b>Steamed Brown Rice \$4</b>

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.



BUDDAKAN

SPECIALTY COCKTAILS

\$11.5

Enlightenment

Milagro Silver tequila, fresh cucumber, lime, Thai chili

Virtue

Riesling, black tea infused ginger liquor, strawberry, aloe

Bonsai

Ketel One, cilantro, lemon-lime

Charm

Cava, passion fruit liqueur, fresh berries

Dream

Bacardi Limon, Soju, guava

Serenity

Raspberry sake, lychee liqueur, pomegranate juice

Solid

Bulleit Bourbon, cherry, jasmine honey

Fortune

Stoli Orange, passion fruit and pomegranate juices

Honor

Bacardi Dragonberry, blood orange puree, Chambord

Luck

Bombay gin, ginger and elderflower liqueurs

Zen-gria

Seasonal blend of wine, sake, spirits, and fruit infusions

Glass/Pitcher \$11.5/39

SAKE

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

HONJOZO

Distilled alcohol added, no specified polish percentage

Glass/Carafe/Bottle

Eiko Fuji Ban Ryu "Ten Thousand Ways" Yamagata

Light and fruity, with notes of cherries and clove in the finish

\$11/20/52

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

Seikyo "True Mirror" Takehara

Smooth with notes of pear and citrus

\$12/22/55

Shichi Hon Yari "Seven Spearsmen" Shiga

Earthy with hints of citrus and a smooth, dry finish

\$12/22/55

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

Yuki No Bosha "Cabin In The Snow" Akita

Elegant aromas of tropical fruit and strawberries

\$13/25/60

Watari Bune "Ferry Boat" Ibaraki

Rich and nutty with notes of honeydew and pineapple

\$14/27/65

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

Akita Komachi "Beauty of Akita" Akita

Silky and well balanced with flavors of pear and apricot

\$15/40/85

JUNMAI NIGORI Cloudy unfiltered rice wine

Yuki No Bosha Junmai Ginjo Nigori

"Cabin in the Snow Clouds" Akita

Mildly sweet, creamy, slightly dry

\$13/24/57

SPARKLING NIGORI

Hana Hou Hou Shu "Bubbly Flowers" Okayama

Floral, soft, fluffy

\$35

SAKE FLIGHT

Eiko Fuji Ban Ryu, Watari Bune, Yuki No Bosha Nigori

Three full glasses

\$28

SAKE TASTING

Choose Any Three (Excluding Sparkling)

Three full glasses

\$33

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.

20% gratuity will be added to parties of six or more. 12/29/11