



**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**

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

**HOT**

<b>Edamame – Steamed   Fire Roasted</b>	<b>8   10</b>
<b>Spicy Rock Shrimp Bao Buns</b> pickled slaw	<b>17</b>
<b>King Crab Tempura</b> sweet & sour ponzu sauce	<b>27</b>
<b>Hoisin Glazed Pork Belly</b> spicy shallots, cabbage, steamed ‘buns’	<b>17</b>
<b>Tea Smoked Spare Ribs</b> hoisin barbecue, pickled slaw	<b>18</b>
<b>Kobe Beef Satay</b> vegetable tempura	<b>18</b>

**DIM SUM**

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

**VEGETABLES**

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

**POULTRY**

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

**FISH**

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

**MEAT**

<b>Black Pepper Beef</b> wok tossed rib eye, crispy bird’s nest	<b>30</b>
<b>Char Grilled Aged Beef*</b> szechuan fries, watercress salad	<b>36   62</b>
<b>Grilled Lamb Chops*</b> mongolian barbecue sauce, tiger salad	<b>37</b>
<b>Barbecue Pork Tenderloin*</b> chinese broccoli, giant panko onion rings	<b>28</b>
<b>Wasabi Crusted Filet*</b> teriyaki glazed vegetables, potato purée	<b>41</b>

**NOODLES & RICE**

<b>Shrimp Lo Mein</b> x.o. sauce, scallions	<b>23</b>
<b>Pad Thai</b> shrimp, bean sprouts	<b>27</b>
<b>Beef Chow Fun</b> short rib, mushrooms, bean sprouts	<b>27</b>
<b>Dan Dan Noodles</b> minced pork, chickpeas, scallions	<b>16</b>
<b>Dungeness Crab Sticky Rice</b> x.o. sauce	<b>24</b>
<b>Korean Beef Fried Rice</b> kimchee, sunny side up egg	<b>19</b>
<b>Lobster Fried Rice</b> saffron, thai basil	<b>24</b>
<b>Vegetable Rice</b> coconut-curry foam	<b>13</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 02/11/19

## HOUSE SAKE

**Yaegaki** **\$8/\$24 carafe**  
dry, crisp acidity, medium bodied

## WINES BY THE GLASS

### SPARKLING

**Prosecco, Ca' Furlan, "Cuvée 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

**Chenin Blanc, MAN Family** **\$11/\$45**  
'16 Paarl, South Africa

**Sauvignon Blanc, Sileni** **\$12/\$50**  
'18 Marlborough, New Zealand

**Pinot Grigio, Santa Cristina** **\$12/\$50**  
'17 Tuscany, Italy

**Grüner Veltliner, Berger** **\$12/\$52**  
'17 Kremstal, Austria

**Reisling, Selbach "Incline"** **\$14/\$56**  
'16 Mosel, Germany

**White Blend, Villa Antinori** **\$13/\$52**  
'17 Tuscany, Italy

**Moscato, Piquitos** **\$13/\$52**  
'17 Valencia, Spain

**Chardonnay, St. Francis** **\$13/\$52**  
'16 Sonoma County, California

### ROSÉ

**Grenache-Syrah-Mourvedre, Château Fontvert Les Restanques** **\$14/\$56**  
'17 Rhône, France

### RED

**Merlot, MAN Family** **\$11/\$45**  
'15 Paarl, South Africa

**Cabernet Sauvignon, Terrazas** **\$11/\$48**  
'17 Mendoza, Argentina

**Pinot Noir, Bouchard Aine** **\$12/\$48**  
'17 Languedoc-Roussillon, France

**Malbec, Trapiche Oak Cask** **\$12/\$48**  
'17 Mendoza, Argentina

**Grenache-Syrah, Bonpas Ventoux Rouge** **\$14/\$56**  
'17 Rhone, France

**Shiraz, Yalumba Organic** **\$15/\$62**  
'16 South Australia

**Claret, Newton** **\$16.5/\$66**  
'16 Sonoma, California

## SPECIALTY COCKTAILS

13

### Bad Moon on the Rise

grey goose vodka, sake, kaffir lime, house-made blood orange shrub

### Flower of Macau\*

modagor gin, midori, egg white, lemon

### Tei Mei Tuk

mescal, thai chili, aperol, orgeat

### Strength

tito's, lillet blanc, cilantro, lime

### Geaux East

jim beam bourbon, housemade 5 spice bitters, thai basil tincture

### Joy

smirnoff orange, riesling, kiwi

### Rickshaw

johnnie walker black label, triple sec, lemon

### Chatuchak

maker's mark bourbon, mango, spiced syrup, orange bitters

### Zen-gria

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

## 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

**Kirin Light** Light Lager, Japan **6**

**Lucky Buddha** Lager, China **8**

**Yuengling** Lager, Pennsylvania **5**

**Kirin Ichiban** Lager, Japan **6**

**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**

**Dogfish Head Namaste** White Ale, Delaware **8**

**Hitachino Nest White** White Ale, Japan **10**

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

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

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

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