

BUDDAKAN

DINNER MENU

SPECIALTY COCKTAILS

\$20

ANSWER

cazadores blanco tequila, habanero agave, passionfruit

BLUSH

hendrick's gin, lychee, lemon

ROYAL

tito's vodka, yuzu, lavender, elderflower tonic

SOLID

maker's mark bourbon, orange, ginger

OCHRE

ketel one, hojicha-cold brew, borghetti

HARMONY

montelobo mezc'al washed sesame, astral blanco, averna, basil, pear

JADE

belverdere, eiko fuji, Italic, pandan, matcha-cucumber

HALAYA

pilippino rum infused ube, la muse, thai palm sugar, pineapple

NON ALCHOHOLIC

PURITY

cucumber, mint, lemongrass

REFLECTION

pomegranate, cranberry, kalamansi, rose water

PRIMA PAVÉ BRUT ROSÉ

WINES BY THE GLASS

SPARKLING

HENRI CHAMPLIAU

'Petroné,' Blanc de Blancs, Brut, FR NV

CHAMPAGNE, Veuve Clicquot

'Yellow Label', Brut, Reims NV

BRUT ROSÉ, Loimer,

Niederösterreich, Austria NV

CHAMPAGNE, Ruinart (375ml)

Blanc de Blancs, Brut, FR NV

WHITE

CHABLIS, Domaine Boudin

Burgundy, FR 2022

GRILLO, Feudo Montoni

Cammarata – Sicily, Italy 2022

ALBARIÑO, Bodegas Corisca

Rias Baixas, SP 2021

SAUVIGNON BLANC, Saget La Perrière

Puilly-Fumé, Loire Valley, FR 2022

ROSÉ

MAISON SAINT AIX,

Coteaux d'Aix en Provence , FR 2022

RED

PINOT NOIR, STARR Wines, 'Brooks Winery – Private Label,'

Willamette Valley, OR 2022

BORDEAUX BLEND, Château Paradis Casseuil

Bordeaux, FR 2020

CABERNET SAUVIGNON, Hardin

Napa Valley, California 2021

PINOT NOIR, Régis Bouvier

'Les Longeroies Vieilles Vignes,' Marsannay-Burgundy, FR 2018

GRENACHE/SYRAH, Domaine Vallot

Côtes-du-Rhône , FR 2021

DIM SUM

EDAMAME DUMPLINGS

shallot-sauternes broth

CANTONESE SPRING ROLLS

shrimp, chicken

LOBSTER EGG ROLLS

shrimp, thai basil, sweet chili

JADE SHRIMP DUMPLING

bamboo shoot, pea shoots

PORK POTSTICKERS

soy vinegar, chili

CRISPY CAULIFLOWER LOLLIPOPS

truffle, sweet rice, cheese

GENERAL TSO'S DUMPLINGS

chicken, hot & sour broth

CARROT DUMPLINGS

carrots, shiitake mushrooms, scallion

“NO. 6” SICHUAN PORK WONTONS

chili oil, pickled mustard greens, cilantro

SHRIMP TOAST “OKONOMIYAKI”

bulldog sauce, savoy cabbage, bonito

DUCKS IN A ROW

bbq duck, lotus, shiitake

OXTAIL DUMPLINGS

sweet soy, green apple, jalapeño

DIM SUM TASTING FOR TWO/THREE

*edamame dumplings, cantonese spring rolls, jade shrimp dumplings, pork potstickers, general tso's dumplings, carrot dumplings.**

**1 piece per person.*

APPETIZERS

GOLD

PEA SHOOT SALAD

sesame dressing, crispy shallot

TUNA TARTARE SPRING ROLLS*

crispy shallot, ponzu

YUNNAN STEAK TARTARE

jungle herbs, sesame rice crackers

SPICY YELLOWTAIL YU SHENG*

smoked chili, pineapple

PEKING DUCK SALAD*

poached egg, sherry vinaigrette

HOT

CHILI ROCK SHRIMP

toasted ginger, pineapple

PORK BUNS

charred pork belly, spicy shallots, napa cabbage

SHORT RIB AND SCALLION PANCAKE

asian pear, ginger

TEA SMOKED SPARE RIBS

boisin barbeque, sesame

MEAT

SIZZLING SHORT RIB

mushroom chow fun, asian pear

BLACK PEPPER BEEF

wok tossed rib eye, crispy bird's nest

MONGOLIAN LAMB CHOPS

crystallized ginger crust

SWEET AND SOUR KUROBUTA PORK

crispy pork, tart strawberries, bell peppere

CHARRED FILET OF BEEF

wonton crisps, mustard sauce

FISH

GLAZED ALASKAN BLACK COD

chili eggplant, black bean relish

SWEET & CRISPY JUMBO SHRIMP

citrus salad, radish, candied walnuts

CANTONESE STEAMED SOLE

ginger, scallion oil, soy sauce

KUNG PAO MONKFISH

chili-szechuan sauce, peanuts

WHOLE SEA BASS

applewood smoked, ginger

POULTRY

BROKEN CHILI CHICKEN

chinese pepper, charred scallion

ROAST CHICKEN CONGEE

maitake mushrooms, chinese cruller

GINGER SCALLION CHICKEN

yu choy, chili-ginger relish

PEKING DUCK FOR TWO

cucumber, scallion, boisin

Executive Chef

Zachary Taylor

NOODLES

SPICY PEANUT NOODLES

szechuan dressing, cucumber

WOK TOSSED NOODLES WITH PRAWNS

chive blossoms, wild mushrooms

MINCED PORK LO MEIN

pickled cucumbers, thai chili

MACAO RICE NOODLES

shrimp, chicken, curry

WILD MUSHROOM CHOW FUN

garlic chives

RICE

CHINESE SAUSAGE FRIED RICE*

soft poached egg

DUNGENESS CRAB STICKY RICE

x.o. sauce, chinese broccoli

VEGETABLE FRIED RICE

coconut-curry, pineapple

LOBSTER FRIED RICE

saffron, cilantro

KIMCHI & SHRIMP FRIED RICE

double deluxe soy, garlic chips

**all rice dishes prepared with egg. can be removed.*

VEGETABLES

ASIAN GREEN STIR FRY

pine nuts, garlic chips

WOK CHARRED BROCCOLI

garlic, black bean

TAI SHAN CAULIFLOWER

sweet chili sauce, medjool dates, cashew

BUDDHA STYLE GAILAN

marcona almonds, truffled soy

TOFU

SPICED EGGPLANT & TOFU

oven-dried pineapple, cashews

MA PO TOFU

chili bean sauce, soft tofu

CRISPY TOFU

thai basil, sweet soy glaze

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/22/24*