

BUDDAKAN

DINNER MENU

SPECIALTY COCKTAILS \$20

ANSWER
cazadores blanco tequila, chipotle, gave, watermelon

BLUSH
hendrick’s gin, lychee, lemon

ROYAL
tito’s vodka, yuzu, lavender, elderflower tonic

SOLID
maker’s mark bourbon, orange, ginger

PANACEA
woodinville rye, carpano dry vermouth, pineapple-turmeric, galangal

HARMONY
montelobo mezcal washed sesame, astral blanco, averna, basil, pear

HALAYA
pilippino rum infused ube, thai palm sugar, pineapple

ESPRESSO HOJICHA
ketel one, espresso-hojicha, borghetti

NON ALGHOHOLIC

PURITY \$12
cucumber, mint, lemongrass

REFLECTION \$12
pomegranate, cranberry, kalamansi, rose water

PRIMA PAVÉ BRUT ROSÉ \$18

WINES BY THE GLASS

SPARKLING

HENRI CHAMPLIAU \$18
Petrone, Blanc de Blancs, Brut, FR NV

CHAMPAGNE, Veuve Clicquot \$32
Yellow Label, Brut, Reims NV

CREMANT D’LOIRE, Domaine Xavier & Agnes Amirault, \$21
brut rosé, FR NV

CHAMPAGNE, Ruinart (375ml) \$80
Blanc de Blancs, Brut, FR NV

WHITE

CHABLIS, Domaine Boudin \$22
Burgundy, FR 2022

PINOT BIANCO, Elena Walch \$17
Alto Adige, Italy 2023

ALBARIÑO, Bodegas Corisca \$18
Rias Baixas, SP 2021

SAUVIGNON BLANC, Saget La Perrière \$23
Puilly-Fumé, Loire Valley, FR 2022

ROSÉ

MAISON SAINT AIX, \$18
Coteaux d’Aix en Provence, FR 2022

RED

PINOT NOIR, STARR Wines, ‘Brooks Winery – Private Label,’ \$21
Willamette Valley, OR 2022

MALBEC, Terrazas de los Andes \$19
‘Reserva’, Mendoza, Argentina 2021

CABERNET SAUVIGNON, Hardin \$24
Napa Valley, California 2021

PINOT NOIR, Régis Bouvier \$26
‘Les Longeroies Vieilles Vignes,’ Marsannay-Burgundy, FR 2018

GRENACHE/SYRAH, Domaine Vallot \$20
Côtes-du-Rhône, FR 2021

DIM SUM

EDAMAME DUMPLINGS \$18.50
shallot-sauternes broth

CANTONESE SPRING ROLLS \$21
shrimp, chicken

LOBSTER EGG ROLLS \$26
shrimp, thai basil, sweet chili

JADE SHRIMP DUMPLING \$19
bamboo shoot, pea shoots

PORK POTSTICKERS \$18
soy vinegar, chili

CRISPY CAULIFLOWER LOLLIPOPS \$18
truffle, sweet rice, cheese

GENERAL TSO’S DUMPLINGS \$19
chicken, hot & sour broth

CARROT DUMPLINGS \$18
carrots, shiitake mushrooms, scallion

“NO. 6” SICHUAN PORK WONTONS \$19
chili oil, pickled mustard greens, cilantro

SHRIMP TOAST “OKONOMIYAKI” \$19
bulldog sauce, savoy cabbage, bonito

DUCKS IN A ROW \$19
bbq duck, lotus, shiitake

OXTAIL DUMPLINGS \$23
sweet soy, green apple, jalapeño

DIM SUM TASTING FOR TWO/THREE \$45/\$65
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 \$20
sesame dressing, crispy shallot

TUNA TARTARE SPRING ROLLS* \$21
crispy shallot, ponzu

YUNNAN STEAK TARTARE \$21
jungle herbs, sesame rice crackers

SPICY YELLOWTAIL YU SHENG* \$20
smoked chili, pineapple

PEKING DUCK SALAD* \$22
poached egg, sherry vinaigrette

HOT

CHILI ROCK SHRIMP \$27
toasted garlic, pineapple

PORK BUNS \$21
charred pork belly, spicy shallots, napa cabbage

SHORT RIB AND SCALLION PANCAKE \$20
asian pear, ginger

TEA SMOKED SPARE RIBS \$24
boisin barbeque, sesame

MEAT

SIZZLING SHORT RIB \$45
mushroom chow fun, asian pear

BLACK PEPPER BEEF \$40
wok tossed rib eye, crispy bird’s nest

MONGOLIAN LAMB CHOPS \$48
crystallized ginger crust

SWEET AND SOUR KUROBUTA PORK \$36
crispy pork, tart strawberries, bell pepper

CHARRED FILET OF BEEF \$48
wonton crisps, mustard sauce

CHAR SIU KUROBUTA PORK \$41
aged 5 spice soy, honey glaze

FISH

GLAZED ALASKAN BLACK COD \$42
chili eggplant, black bean relish

SWEET & CRISPY JUMBO SHRIMP \$38
citrus salad, radish, candied walnuts

CANTONESE STEAMED SOLE \$36
ginger, scallion oil, soy sauce

KUNG PAO MONKFISH \$36
chili-szechuan sauce, peanuts

WHOLE SEA BASS \$50
applewood smoked, ginger

POULTRY

BROKEN CHILI CHICKEN \$36
chinese pepper, charred scallion

ROAST CHICKEN CONGEE \$34
maitake mushrooms, chinese cruller

GINGER SCALLION CHICKEN \$36
yu choy, chili-ginger relish

PEKING DUCK FOR TWO \$80
cucumber, scallion, hoisin

TOFU

SPICED EGGPLANT & TOFU \$20
oven-dried pineapple, cashews

MA PO TOFU \$20
chili bean sauce, soft tofu

CRISPY TOFU \$20
thai basil, sweet soy glaze

*Executive Chef
Zachary Taylor*

NOODLES

CHILLED PEANUT NOODLES \$21
szechuan dressing, cucumber

WOK TOSSED NOODLES WITH PRAWNS \$26
chive blossoms, wild mushrooms

MINCED PORK LO MEIN \$20
pickled cucumbers, thai chili

WOK FRIED XO CHEUNG FUN \$21
yellow chive, sesame

MACAO RICE NOODLES \$28
sbrimp, chicken, curry

WILD MUSHROOM CHOW FUN \$20
garlic chives

RICE

CHINESE SAUSAGE FRIED RICE* \$20
soft poached egg

DUNGENESS CRAB STICKY RICE \$30
x.o. sauce, chinese broccoli

VEGETABLE FRIED RICE \$20
coconut-curry, pineapple

LOBSTER FRIED RICE \$32
saffron, cilantro

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

VEGETABLES

ASIAN GREEN STIR FRY \$16
pine nuts, garlic chips

WOK CHARRED BROCCOLI \$16
garlic, black bean

TAI SHAN CAULIFLOWER \$18
sweet chili sauce, medjool dates, cashew

BUDDHA STYLE GAILAN \$18
marcona almonds, truffled soy

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 04/26/24*