

DESSERTS

\$9

Buddha Bar Cheesecake
Caramelized Lemon Tart
Liquid Center Chocolate Cake with Vanilla Ice Cream
Chilled Mango Soup
Chocolate Sesame Bars with Coconut Sorbet
Trio of Crème Brûlée (Vanilla Coffee Chocolate)

FRESH FRUITS & SORBETS

Selection of Fresh Berries \$8
Selection of Sorbets \$7
Selection of Ice Cream \$7

BEVERAGES

COLD DRINKS

\$3

Coke Diet Coke Sprite Ginger Ale Tonic
Iced Tea
Napoleon Black
Ginger Peach

Orange Cranberry Pineapple Grapefruit Juice \$5
Red Bull Sugar Free Red Bull \$5

BOTTLED WATER

VOSS Sparkling or Still \$7

HOT DRINKS

Espresso \$3
Double Espresso \$5
Latte Cappuccino \$5
American Coffee \$3

TEAS

\$3

Organic Earl Grey
Earl Grey Decaf
Bombay Chai
Vanilla Bean
White Orchid
Chamomile Citrus
Ginger Twist
Organic Hojicha Green Tea
Organic Spring Jasmine

Dinner Curry

Bento \$36

Vietnamese Spring Rolls
Lamb Curry with Mango Chutney
Thai Style Red Curry Shrimp with
Lemongrass Jasmine Rice
Cold Spinach Salad with Sesame
and Miso Sauce
Chilled Mango Soup
Coffee or Tea

Dinner Sushi

Bento \$40

BBDC Seaweed Salad
Tuna Salmon and Yellowtail Sushi
Assortment of Sashimi
California Roll
Chocolate Sesame Bars with
Coconut Sorbet
Coffee or Tea

Buddha Bar DC Tasting Menu

Family Style \$70 per guest

Minimum four guests

APPETIZERS

Spicy Tuna Tartar
with Avocado
Rock Shrimp Tempura
with Sweet Chili Aioli

MAIN COURSES

Hibachi Grilled
Teriyaki Salmon
Lemongrass Crusted Mahi
Mahi with Yellow Coconut
Curry

DESSERT

Chocolate
Sesame Bars with
Coconut Sorbet

Buddha Bar
Chicken Salad

Five Spice BBQ
Organic Chicken

Coffee or Tea

Vietnamese Spring
Rolls

Thai Style Red
Curry Shrimp with
Lemongrass Jasmine Rice

Buddha Bar Hot Noodle

Fried Rice

Net Prices

This establishment does not accept checks

Buddha Bar Concept ©

Salt and Pepper Grilled Shishito \$6
 Edamame "V" \$5

COLD APPETIZERS

Buddha Bar Chicken Salad \$14
 Mixed Seasonal Salad with Ginger Dressing "V" \$8
 Shrimp Summer Rolls \$14
 Spicy Tuna Tartar with Avocado "S" \$15
 Haricot Vert Salad with Szechuan Vinaigrette "V" \$14

HOT APPETIZERS

Beef Satay with Thai Basil Aioli \$14
 Pork Potstickers with Oyster Sesame Glaze \$14
 Salt and Pepper Calamari with Nam Pla \$14
 Rock Shrimp Tempura with Sweet Chili Aioli "S" \$14
 Vietnamese Spring Rolls "V" \$9
 Spicy Noodle Soup with Shrimp "S" \$9
 Miso Soup \$6

MAJN COURSES

Hibachi Grilled Teriyaki Salmon \$27
 Roasted Black Cod with Miso and Yuzu Sauce \$33
 Dynamite Baked Sea Scallops with Lobster Truffle Emulsion \$34
 Sesame Crusted Tuna with Shitake Vinaigrette \$29
 Monk Fish with Okonomiyaki \$29
 Chinese Hot Pot \$32
 Lemongrass Crusted Mahi Mahi with Yellow Coconut Curry \$30

Five Spice Grilled Organic Chicken \$24
 Asian Braised Short Ribs \$28
 Filet Mignon with Truffle Wasabi Butter \$34
 Mongolian Grilled Flat Iron Steak \$32
 Korean Style Pork Ribs \$28
 Honey Soy Roasted Peking Duck \$30
 Seasonal Vegetable Tempura "V" \$22

Thai Style Red Curry Shrimp with Lemongrass Jasmine Rice \$27
 Lamb Curry with Mango Chutney \$27

NOODLES

Lo Mein \$18
 Chow Feung \$18
 Singapore \$18
 Buddha Bar Hot Noodle \$9

SIDES

Wok Fried Vegetables "V" \$10
 Grilled Asparagus with Ginger Sauce "V" \$10
 Steamed Rice \$6
 Fried Rice \$8

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness* For your convenience, 18% gratuity will be added to all parties of six or more.

"S" = Spicy "V" = Vegetarian

SUSHI-BAR

SUSHI per pc*

Albacore (Tuna) \$3
 Maguro (Tuna) \$3
 Hamachi (Yellowtail) \$4
 Sake (Salmon) \$3
 Shiromi (White Fish) \$3
 Ebi (Shrimp) \$3
 Ama Ebi (Sweet Shrimp) \$4
 Tako (Octopus) \$3
 Unagi (Fresh Water Eel) \$3
 Tobiko (Flying Fish Roe) \$3
 Maguro Tataki (Seared Tuna) \$4
 Sake Tataki (Seared Salmon) \$3

*Minimum 2 pc



ASSORTMENT OF SUSHI

Tuna Salmon Yellowtail Fluke and Tataki Albacore Salmon \$32
 Tuna Shrimp Tataki (12 pc)
 Salmon (8 pc) \$24
 Tuna (8 pc) \$24
 Salmon and Tuna (8 pc) \$24

SASHIMI

	3pc	5pc
Maguro (Tuna)	\$8	\$14
Hamachi (Yellowtail)	\$8	\$16
Sake (Salmon)	\$6	\$12
Maguro Tataki (Tuna)	\$10	\$16
Sake Tataki (Salmon)	\$8	\$14
Shiromi (White Fish)	\$8	\$14
Unagi (Fresh Water Eel)	\$8	\$14

ASSORTMENT OF SASHIMI

Tuna Salmon Yellowtail White Fish Seared Albacore Super White Tuna (12 pc) \$32



MAJN SUSHI (Rolls)

	4pc	8pc
Veggie "V"	\$3	\$6
California	\$5	\$9
Philadelphia	\$4	\$8
Tuna	\$4	\$8
Spicy Tuna "S"	\$4	\$8
Dragon	\$8	\$16
Caterpillar	\$8	\$15
Rainbow	\$9	\$17
Pink Lady	\$9	\$17
Cucumber "V"	\$3	\$6
Salmon	\$4	\$8
Hamachi	\$4	\$8

BUDDHA BAR CREATIONS

New Style Salmon Tataki Sashimi \$14
 New Style Yellowtail Tataki Sashimi \$18
 New Style Tuna Tataki Sashimi \$12
 Gin Gin Roll (8 pc) \$14
 Buddha Bar Roll (8 pc) \$16
 Spider Roll (8 pc) \$14
 Mass Roll (8 pc) \$16
 Double Shrimp Roll (8 pc) \$18
 Spicy Double Tuna Tempura Roll (8 pc) \$16
 Flying Dragon Roll (8 pc) \$18
 Bombay Roll (8pc) \$16
 Jchi Roll (8pc) \$17
 Lobster Coconut Roll (8pc) \$19



RICE PAPER (Rolls)

Vegetable "V" \$8
 Spicy Shrimp and Snow Crab "S" \$9
 Tempura Salmon and Tuna Tataki \$10



SELECTION BUDDHA BAR

Minimum two guests* (28 pc) \$70
 Add Guest \$35
 Sashimi: Tuna Fluke Salmon
 Sushi: Tuna Shrimp Salmon
 Fluke Yellowtail
 Roll: Special California and Tuna Roll



"Bluefin Tuna is threatened. Concerned about saving the earth's fragile balance, our restaurant is committed to the ban on Bluefin Tuna and have taken it off of our menu. Help us save the planet and join us in this eco-citizenship action here and everywhere."

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness* For your convenience, 18% gratuity will be added to all parties of six or more.

"S" = Spicy "V" = Vegetarian