

## A P P E T I Z E R S

Organic House Salad with Ahi Tuna	ginger chive vinaigrette	11.00
Chinese Chicken Salad	sesame dressing	11.00
Wok-Fried Calamari and Shrimp	jalapeño chile	12.00
Bamboo Steamed Seafood Dumplings	red miso lobster bisque	14.00
Filo Wrapped Tiger Prawns	coconut basil	14.00
Ahi Tuna Pizza	garlic naan, sriracha	15.00
Rock Shrimp Tempura	sweet chile aioli	15.00
Chicken Spring Rolls	mandarin orange	11.00
Wok-Fried Chicken Lettuce Wraps	creamy peanut sesame	12.00
Kurobuta Pork Potstickers	sesame ginger soy	11.00
Korean BBQ Pork Spareribs	kalbi style	12.00
**Chile Rubbed Satay	choice of chicken or beef	15.00
**Kobe Beef Tataki	crispy garlic, truffle soy	16.00

## S O U P S & S I D E S

Hot and Sour Soup	6.00	Brown Rice	4.00
Miso Soup	5.00	Kimchee Fried Rice	10.00
Wok-Fried Edamame	6.00	Lupchong Fried Rice	10.00
Roasted Shishito Peppers	6.00	Vegetable Fried Rice	8.00
Togarashi Fries	6.00	*add chicken, beef or Shrimp	2.00
Tempura Vegetables	8.00	Buddha House Fried Rice	12.00

## S A K E

### FLAVORFUL-RICH-CLASSIC STYLE SAKE "AJJ"

FORGOTTEN SPIRIT Bunraku "JG" 300ml	\$40.00
Smooth, cocoa, banana, walnuts	
RADJANT DEW DROPS Tamanohikari "JD" 300ml	\$55.00
Balanced, banana and vanilla, medium dry	
CHRYSANTHEMUM GRACE Kikumasamune "JG" 720ml	\$60.00
Masculine, bamboo and walnuts, medium dry	
DRUNKEN SNAPPER Narutotai "G Nama" 720ml	\$70.00
Bold, unpasteurized, peanut brittle, slightly sweet	
BLACK RIVER Kurosawa "D" 720ml	\$115.00
Deep, mushroom and honey, hint of sweetness	

### CLEAN-PURE-BEAUTIFUL STYLE SAKE "KJRE"

FIRST EMBRACE OF SNOW "Hatsushibori" "J" 300ml	\$32.00
Soft, silky, hints of melon and apples, medium	
CHRYSANTHEMUM WATERS Kikusui "JG" 300ml	\$35.00
Clean, slightly floral, medium dry	
GLORIOUS MT. FUJI Eiko Fuji "JG" 720ml	\$60.00
Feather weight, delicate notes of candied melon, very dry	
MELODY OF WATER Mizu No Shirabe "G" 720ml	\$67.00
Lush, vanilla and pear, hint of sweetness	
NOTHINGNESS Mu "JD" 720ml	\$77.00
Soft, hints of melon, slightly sweet	
EMERALD SEASON Kubota Hekiju "JD" 720ml	\$135.00
Delicate, crisp, kiwi and citrus, medium dry	

### FRAGRANT-FLORAL-AROMATIC STYLE SAKE "KAORJ"

DEMON SLAYER Wakatake Onikoroshi "JG" 300ml	\$35.00
Smooth, melon, honey, citrus, medium	
WATER FLOW Jozenmizunogotshi "JG" 300ml	\$45.00
Soft, smooth, peach blossom, melon, slightly sweet	
WHITE WALL Shirakabe Gura "J" 720ml	\$55.00
Sophisticated, complex with crisp finish	
SOUTHERN BEAUTY Nanbu Bijin "J" 720ml	\$60.00
Light, orange zest and raspberry, medium dry	
DEMON SLAYER Wakatake Onikoroshi "JD" 1800ml	\$170.00
Silky, lemon and cantaloupe, neither sweet nor dry	

## BEERS OF THE WORLD

Asahi Dry	Japan	6.50
Sapporo 22oz.	Japan	9.50
Kirin Ichiban 22oz.	Japan	9.50
Kirin Light 22oz.	Japan	9.50
Yanjing	China	9.50
Tiger	Singapore	9.50
Singha 22oz.	Thailand	10.00
Chimay Blue	Belgium	10.00
Heineken	Netherlands	6.50
Amstel Light	Netherlands	6.50
Peroni	Italy	6.50
Pilsner	Czech Republic	6.50
Corona	Mexico	6.50
Newcastle	England	6.50
Miller Lite	USA	5.50
Michelob Ultra	USA	5.50
Sharps non-alcoholic	USA	5.50

## COFFEE DRINKS

8.00

Irish Coffee - Jameson Whiskey and Crème De Menthe

Bailey's Coffee - Bailey's and Whip Cream

Kioki Coffee - Kahlua and Brandy

Italian Coffee - Southern Comfort and Amaretto

Banana Nut Coffee - Banana Liqueur and Frangelico

Little Buddha Coffee - Skyy Raspberry, Crème de Cocoa and Bailey's

Caramel Delight - Butterscotch Schnapps and Tuaca

## MARTINIJS

11.00

Red Dragon - Skyy Dragon Fruit, fresh lemonade, maraschino juice and fresh lemon

Lychee Martini - Kai Lychee Vodka, splash of grapefruit juice and sweet n' sour

Peach Lily - Absolut Peach Vodka, sweet n' sour and splash of white cranberry

Pale Geisha - TŶ KU Soju, Nigori Sake, Midori and a splash of seven up

Lavender Orchid - Tanqueray Gin, Chambord, ginger ale and sweet n' sour

Dragonfly - Nigori Sake, Skyy Raspberry Vodka, Chambord and splash of pineapple juice

Saketini - Premium Chilled Sake, Midori, pear juice and a hint of melon

Forbidden Fruit - Absolut Mandarin, Crème de Banana, lychee and white cranberry juice

Tru Blood - Skyy Blood Orange Vodka, Triple-Sec, cranberry juice and fresh lime

Sub-Zero - Absolut Berry Acai, Blue Curacao, white cranberry juice, sweet n' sour, hint of mint

June Bug - Malibu Rum, Midori, Crème de Banana and pineapple juice

## COCKTAILS

10.00

Southern Peach Sweet Tea - Southern Comfort, Peach Schnapps, sweet n' sour topped with fresh brewed ice tea

Cloud 9 - Absolut Berry Acai, hand muddled blueberries and fresh lemonade

Lights Out - Grey Goose Vodka, Tanqueray Gin, white cranberry, simple syrup with a splash of soda

Island Mojito - Malibu Rum, fresh mint, aoshiso, fresh lime juice with a splash of soda

Euphoria - Muddled fresh strawberries, Absolut Peach Vodka with a splash of soda

Godzilla - Jägermeister, Crème de Banana, red bull and splash of pineapple juice

Sangria - Seasonal fruit mixed with exotic wines 8.00 Glass 20.00 Carafe

## SUPER PREMIUMS

13.00

Clockwork Orange - Absolut Mandarin, Jägermeister, Triple Sec, red bull, orange juice topped with soda

Spark Plug - Belvedere Vodka, Godiva Chocolate, Bailey's and espresso extract

El Samurai - Patron Silver, Tuaca, Cointreau, fresh lime juice and a splash of sweet n' sour

High Roller - Hendricks Gin, Triple-Sec, jasmine syrup and fresh lime

## S A K E

Hereafter you will find several ultra-premium Sakes, produced by very small family owned breweries. Like great wines from the top estates, these Sakes are unlike any of the commercial ones that are normally offered in America and are complex, aromatic, thought-provoking, pleasure-inducing liquids.

### PREMIUM SAKE BY THE GLASS

Fragrant-Floral-Aromatic Style Sake WHITE WALL Shirakabe Gura "F"	"KAORJ"	\$10.00
Clean-Pure-Beautiful Style Sake MELODY OF WATER Mizu No Shirabe "G"	"KJRE"	\$11.00
Flavorful-Rich-Classic Style Sake - unpasteurized DRUNKEN SNAPPER Narutotai "G nama"	"AJJ"	\$12.00

### SAKE FLIGHTS "A Taste of 3 Different Premium Sakes"

Speciality Flight (Unfiltered-Unpasteurized-Flavored)	\$18.00
Style Flight (Kaori-Kire-Aji)	\$20.00

### NIGORI AND SWEET FLAVORED SAKE BY THE BOTTLE

CRÈME Sho Chiku Bai Very cloudy, nutty, very sweet 300ml	\$24.00
CRAZY MILK Milky and cloudy, not your original milk 300ml	\$26.00
MURAJ-GENSHU Creamy texture, slightly sweet with a kick 720ml	\$65.00
ASJAN PEAR MoonStone Light, refreshing, pear nectar, slightly sweet 200ml	\$18.00
STAR RABBIT BLUEBERRY Umenoyado Sparkling, slightly sweet, real blueberry infused 330ml	\$22.00

### BUDDHA SAKE BOMBERS

TY KU Black "JG" smooth, peach, hint of spice 375ml	\$30.00
TY KU Black "JG" 375ml ~~~ TWO ASAJI Dry 355ml	\$35.00
TY KU Black "JG" 375ml ~~~ TWO SAPPORO 600ml	\$45.00

### HOT SAKE

YAEGAKI	Small (4oz) \$6.00	Large (8oz) \$10.00
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### PLUM WINE

CHOYA UME SHU	Glass (6oz) \$8.00	Bottle (25oz) \$30.00
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## M A J N C O U R S E S

Buddha's House Chow Mein choice of chicken, beef or shrimp	20.00
Pad Thai Tiger Prawns tofu, peanuts, eggs	26.00
Pan Roasted "Atlantic Salmon" sudachi ponzu	28.00
Kalbi Grilled Yellowfin Tuna asian guacamole, wasabi aioli	30.00
Misoyaki Black Cod cucumber relish	32.00
Seared Diver Scallops yuzu beurre blanc	34.00
Grilled Chilean Sea Bass kimchee salad	36.00
Grilled Spiny Lobster Tail sweet chile butter	55.00
*Chinese Orange Chicken toasted sesame & scallion	20.00
**Angry "Jidori" Chicken shishito peppers & vegetables	26.00
**Mongolian Style Beef crispy rice noodle & scallion	22.00
Roasted Peking Duck orange plum sauce	28.00
Grilled "Filet Mignon" choya plum sauce	42.00
"Sizzled" New York Strip Steak shoyu ginger	44.00
Vintage Dry-Age Ribeye "Mochiko" ginger butter	46.00

\*Dark Meat / \*\* Spicy

Executive Chef Kurt Ushiroda

Executive Sushi Chef Yuji Abinales

18% Gratuity is added for all parties of 6 or more.

## CHAMPAGNES Sparkling Wines

Domaine Chandon Brut	Napa	\$12.00	\$50.00
"J" by Jordan	Sonoma	\$15.00	\$95.00
Moët & Chandon Imperial	France		\$100.00
Taittinger Brut "La Francaise"	France		\$110.00
Veuve Clicquot "Yellow Label"	France		\$130.00
Laurent Perrier Brut	France		\$135.00
Moët & Chandon "Dom Perignon"	France		\$450.00
Louis Roederer "Cristal"	France		\$700.00

## WHITE WINES

### Chardonnay

Hess Select - Monterey	\$10.00	\$40.00
J. Lohr "Riverstone" - Monterey	\$11.00	\$45.00
Justin - Paso Robles		\$48.00
Jordan - Russian River		\$56.00
Sonoma Cutrer - Sonoma		\$65.00
Cloudy Bay - New Zealand		\$85.00
Far Niente - Napa Valley		\$145.00

### Pinot Grigio/Grise

Erath Pinot Grise - Oregon	\$45.00
Ca Montini Pinot Grigio - Italy	\$12.00 \$50.00
Santa Margherita - Italy	\$65.00

### Sauvignon Blanc

Oberon - Napa	\$42.00
Kim Crawford - New Zealand	\$13.00 \$48.00
Hanna - Russian River	\$55.00
Venica "Ronco Delle Mene" - Italy	\$60.00

### Riesling

DRL - Germany	\$11.00	\$42.00
Waterbrook - Columbia Valley		\$48.00
Dillman Spätlese - Germany	\$13.00	\$55.00

## RED WINES

### Cabernet Sauvignon

William Hill - Central Coast	\$11.00	\$42.00
Francis Coppola - Napa		\$55.00
Simi - Alexander Valley	\$15.00	\$65.00
Cain Cuvee - Napa		\$85.00
Symmetry - Napa		\$120.00
Silver Oak - Alexander Valley		\$185.00
Cakebread - Napa		\$210.00

### Merlot

Screw Kapa Napa - Napa	\$12.00	\$42.00
Markham - Napa		\$55.00
Rutherford Hill - Napa		\$60.00

### Pinot Noir

Hahn Estate - Monterey	\$11.00	\$45.00
Benton Lane - Willamette Valley	\$13.00	\$60.00
King Estate - Oregon		\$75.00
BV Reserve - Carneros		\$105.00

### Shiraz-Petite Sirah

Cline Syrah - Sonoma	\$10.00	\$35.00
Guenoc Estate - Lake County		\$50.00
George Wyndham Shiraz - Australia		\$55.00

## SUSHI & SASHIMI

### NIGIRI "SUSHI" (2 pieces)

Toro (fatty tuna)	18.00
Maguro (tuna)	7.00
Sake (salmon)	7.00
Hamachi (yellowtail)	7.00
Albacore Tuna (seared)	6.00
Amaebi (sweet shrimp)	8.00
Ebi (shrimp)	7.00
Tako (octopus)	7.00
Ika (squid)	7.00
Kani (crab)	7.00
Hotate (scallop)	7.00
Shiromi (white fish)	7.00
Ikura (salmon roe)	8.00
Unagi (fresh water eel)	7.00
Uni (sea urchin)	9.00
Assortment of Sushi (6 pieces plus a California roll)	22.00

### SASHIMI (6 pieces)

Toro	40.00
Tuna	20.00
Escobar (seared white tuna)	18.00
Albacore Tuna (seared)	16.00
Salmon	16.00
Yellowtail	18.00
Octopus	15.00
Assortment of Sashimi (8 pieces)	22.00
Edamame (soy beans)	4.00
Wok-Fried Edamame	6.00
Sunomono (cucumber salad w/crab)	5.00
Chuka Salad (seaweed salad w/squid)	5.00

### LITTLE BUDDHA'S ROLLS

Little Buddha Roll	16.00
shrimp tempura, spicy crab mix, freshwater eel, avocado & sprouts	
Fantasy Roll	18.00
king crab, cucumber topped with halibut and aojiso vinaigrette	
George's Lobster Roll	20.00
shrimp tempura, avocado topped with marinated lobster	
King's Roll	20.00
shrimp tempura, spicy tuna and topped with avocado and rice crackers	
Palm's Roll	20.00
salmon, spicy tuna, snow crab, albacore, avocado wrapped in fresh cucumber	

### LITTLE BUDDHA'S SPECIALTIES

Spicy Lettuce Wraps	18.00
spicy tuna, spicy crab, spicy salmon/scallop, spicy albacore/yellowtail with fresh endive	
Tuna Tataki	18.00
with garlic chips and toban yuzu sauce	
Jalapeno Yellowtail	20.00
with yuzu tobiko and tobasu sauce	

### MAKI "SUSHI ROLLS" (6-8 pieces) (also available as hand roll, seaweed or soy paper)

California Roll	8.00
Tuna Roll	7.00
Spicy Tuna Roll	8.00
Dynamite Spicy Tuna & Avocado Roll	9.00
Spicy Salmon & Scallop Roll	9.00
Philadelphia Roll	8.00
Spicy Albacore & Yellowtail Roll	9.00
Rainbow Roll	16.00
Caterpillar Roll	15.00
Spider Roll	14.00
Dragon Roll	18.00

Bluefin tuna is threatened. Concerned about saving the earth's fragile balance, our restaurant is committed to serving only farm-raised bluefin tuna. Availability is limited. Help us save the planet and join us in this eco-citizenship action here and everywhere.