



WELCOME TO
BUDDHA'S FAVORITE

歡迎

PREMIUM SAKE

DASSAI 23 JUNMAI DAIGINJO

145 / 720ml

Milled down to 23%, this Junmai Daiginjo is known as one of Japan's most polished sakes. The silky texture has aromas of peach and melon with savory notes of chestnut and pine. It is like a gentle waterfall on your palate!

WAKATAKE DAIGINJO

110 / 720ml

Otherwise known as the "Demon Slayer", this Junmai Daiginjo offers a supple texture with a rich and fruity profile. Aromatic, juicy, floral and creamy all in one premium sake!

SUEHIRO KEN DAIGINJO

100 / 720ml

Known as "The Sword", this rich, flavorful sake has a fragrance of melon and peach. A dry finish at the end, this cold sake is elegant and crisp. A must try!

KATO KICHIBEE SHOTEN

BORN GOLD JUNMAI DAIGINJO

80 / 720ml

Known as a "muroka" sake, Born Gold does not go through any refining treatments, which keeps all the fine flavors intact. Notes of green apple, sweet rice, plum skin, and peach aromas on the nose with layers of smooth fruit tones.

COLD SAKE

KIKUSUI JUNMAI GINJO

8 / MASU CUP

45 / 720ml

150 / 1.8L

A light and comfortably dry premium sake with the aroma of fresh cantaloupe and banana followed by medium body bringing refreshing mandarin orange-like overtones.

DASSAI 45 JUNMAI DAIGINJO

48 / 720ml

Polished at 45%, this delicately brewed sake is chewy and full of body with an undercurrent of crisp dryness.

SUIGEI "DRUNKEN WHALE" TOKUBETSU JUNMAI

19 / 300ml

The nose is a collection of rose, wood, and grape scents. It is very dry and clean. Flavorful enough to drink all night!

HAKUTSURU SUPERIOR JUNMAI GINJO (TATE)

18 / 300ml

A medium to dry sake with a refreshing flower-like aroma.

TOZAI LIVING JEWEL JUNMAI

17 / 300ml

Named after Japan's colorful koi fish, "Living Jewels" which represent good fortune and luck, this sake has aromas of white grape, anise and a hint of sweet rice with a long, clean finish.

NIGORI SAKE

NIGORI CRÈME DE SAKE

19 / 300ml

This unfiltered sake radiates aromas of melon, marshmallow and cream, with a slightly smooth and savory finish.

DASSAI 45 NIGORI

48 / 720ml

A lighter nigori style that is a perfect balance between sweet and dry.

HOT SAKE

OOZEKI

10

SAKE SHOOTERS

OYSTER SHOOTER

14

QUAIL EGG SHOOTER

10

UNI SHOOTER

20

WINE

CORKAGE FEE - 25 / BOTTLE. NO CORKAGE ON TUESDAYS.

WHITE

DAOU DISCOVERY COLLECTION SAUVIGNON BLANC

GLASS 12 / BOTTLE 45

Aromatics of pineapple and lemon grass along with a mouthwatering key lime pie element with a clean and lively palate.

ROMBAUER SAUVIGNON BLANC

GLASS 15 / BOTTLE 50

The palate is fresh, as grapefruit, pineapple and passion fruit intertwine with meyer lemon and lime, making the mouth water.

DAOU DISCOVERY COLLECTION CHARDONNAY

GLASS 13 / BOTTLE 46

This pure and elegant chardonnay offers inviting, tropical aromas of pear, pineapple and guava laced with hibiscus and a touch of spice.

ROMBAUER CHARDONNAY

GLASS 20 / BOTTLE 70

Aromas of vanilla, melon and mango are layered with apricot, crème brûlée, butter and a slight minerality with a long, smooth finish. It's Rombauer!!! The owner's favorite!!

WINE

CORKAGE FEE - 25 / BOTTLE. NO CORKAGE ON TUESDAYS.

RED

DAOU ROSE

GLASS 13 / BOTTLE 46

Remarkably fragrant and delightfully silky, this rose offers aromas of fresh peach, pear and nectarine met with hyacinth and rose petals.

WALT PINOT NOIR

GLASS 19 / BOTTLE 70

Deep, rich, and concentrated. This wine has mouthwatering acidity with notes of black cherry, dark plum, nutmeg and white pepper.

AUSTIN HOPE CABERNET SAUVIGNON

GLASS 20 / BOTTLE (1L) 90

Aromas of dark chocolate, tobacco and black currants create a full body and balanced wine with layers of vanilla, cherry and baking spices on the palate.

ROMBAUER CABERNET

GLASS 25 / BOTTLE 90

A full bodied cabernet sauvignon with aromas and notes of dark fruit, sweet tabasco, cedar and vanilla. Supple tannins carry through to a lingering finish.

ROMBAUER ZINFANDEL

GLASS 22 / BOTTLE 75

Hints of dark berry fruits like boysenberry and raspberries compliment the aromas of cloves and black pepper. The long lasting finish is plush and velvety.

COCKTAILS

12 EACH

MARGARITA

SABE Blanco Tequila, Vodka, Natural Lime and Lemon Flavors

MOJITO

SABE Premium Rum, Vodka and Natural Flavors

MOSCOW MULE

SABE Premium Vodka, Natural Ginger and Lime Flavors

RANCH WATER

SABE Blanco Tequila, Vodka and Natural Lime Flavors

SABE is a registered trademark. 12%-24% ALC/VOL

BEER & MORE

BEER - TALL

SAPPORO	9
ASAHI	9
KIRIN	9
KIRIN LIGHT	9

PLUM WINE

GLASS	8
BOTTLE	24

SELTZERS

J-POP WHITE PEACH	8
-------------------	---

NON-ALCOHOLIC BEVERAGES

COKE, DIET COKE, DIET DR PEPPER AND SPRITE	4
HOT GREEN TEA	4
ICED TEA	4
ICED GREEN TEA	4
LEMONADE	4
ARNOLD PALMER	4
SPARKLING WATER (777ML)	6
STILL WATER (777ML)	6
STRAWBERRY RAMUNE	4
SHIRLEY TEMPLE	5
ROY ROGERS	5

Most items can be prepared Gluten Free. Please ask your server for more information. Additional charges may apply. **Gluten Free sauces available upon request.**

Consuming raw or undercooked foods may increase your risk of food borne illnesses. Items served may contain foods that you are allergic to including but not limited to sesame seeds, soy sauce, other soy products, milk/dairy, eggs, fish, crustacean/shellfish, wheat, peanuts and tree nuts. **IT IS THE CONSUMER'S RESPONSIBILITY to advise the server/manager/restaurant BEFORE placing your order if you have any of these allergies or any other allergies. These food allergies may include but not limited to Gluten Free/Celiac, Dairy, Shellfish and any other allergies that are possibly related to the environment of Buddha's Favorite or its food.** Please read the menu and ask any staff member if you have questions or concerns and we will do our best to accommodate you.

Prices subject to change without notice.

**We reserve the right to refuse service to anyone!
(Especially if you have a Bad Attitude!)**

**20% Gratuity automatically added
for parties of 6 or more.**

STARTERS

EDAMAME **V** 7

Soybeans with salt

GARLIC SPICY EDAMAME **S** **V** 9

Soybeans sautéed in garlic, butter, soy sauce and black pepper

BLACK COD "SAIKYO STYLE" 15

Broiled black cod marinated in sweet miso

TEMPURA GREEN BEANS **V** 9

Tempura green beans served with housemade garlic butter and eel sauce

TEMPURA HALIBUT 9

Halibut and shiso leaf, tempura fried, with sea salt and lemon juice

TEMPURA ROCK SHRIMP **S** 14

Rock Shrimp, tempura fried, with spicy mayo, masago, eel sauce and green onions

SHRIMP AND VEGETABLE TEMPURA 15 / 9 HALF SIZE

Shrimp, onion, zucchini, yam, squash and green beans, served with housemade tempura sauce

VEGETABLE TEMPURA **V** 12 / 7 HALF SIZE

Onion, zucchini, yam, squash and green beans, served with housemade tempura sauce

CHICKEN GYOZA (STEAMED OR FRIED) 9

Ground chicken covered in a thin sheet of lye water dough, served with housemade ponzu chili sauce

VEGETABLE GYOZA (STEAMED OR FRIED) **V** 8

Various vegetables covered in a thin sheet of lye water dough, served with housemade ponzu chili sauce

SHISHITO KOBACHI **S** 9

Blistered shishito peppers topped with housemade ponzu sauce and bonito fish flakes

SMALL PLATES

AGEDASHI 8

Lightly battered squares of tofu, deep fried, in our housemade tempura sauce topped with green onions

SALMON CANDY 10

Kani kama wrapped in salmon topped with avocado and housemade ponzu

CRISPY RICE ALBACORE (4 PIECES) 15

Crispy rice topped with seared albacore, sesame sauce, garlic ponzu and fried garlic

CRISPY RICE SPICY TUNA (4 PIECES) 15

Crispy rice topped with spicy tuna, jalapeño pepper, eel sauce and sriracha

POKE NACHOS 15

Buddha's poke mix with slices of avocado and crunchy wonton chips

SOFT SHELL CRAB 16

Tempura fried Maryland blue crab with housemade ponzu sauce on a bed of mixed greens

STUFFED JALAPEÑO 10

Jalapeño pepper stuffed with spicy tuna and cream cheese, tempura fried, topped with eel sauce and spicy mayo

JAPANESE STYLE CARPACCIO

ALBACORE CRISPY ONIONS 22

Seared albacore topped with crispy fried onions and housemade garlic ponzu sauce

BLUEFIN CARPACCIO 25

Bluefin with housemade balsamic vinaigrette, extra virgin olive oil and micro greens

HALIBUT CARPACCIO 22

Halibut with extra virgin olive oil and yuzu sauce

SALMON CARPACCIO 20

Salmon with Diane's Ginger Sauce and micro greens

YELLOWTAIL JALAPEÑO  22

Yellowtail, jalapeño and housemade garlic ponzu

OMAKASE

CHEF'S CHOICE MP

Served with miso soup and a chilled kani sunomono salad.
Enjoy Chef's creations as they are prepared.

Please advise Chef or your server of allergies or dislikes when you
PLACE your order.

SOUP & SALAD

MISO SOUP 6

Miso soup with tofu, wakame seaweed and green onion

GREEN SALAD 7

Choice of housemade ginger dressing or housemade wasabi mayo dressing

SUNOMONO 6

Cucumber with wakame seaweed and housemade sweet vinegar dressing, topped with sesame seeds

With octopus Add 5

With shrimp Add 5

SEAWEED (KELP) SALAD 6

Seaweed tossed in housemade ponzu dressing, topped with sesame seeds

WEEKEND LUNCH SPECIAL

Only available Saturday and Sunday
from 12:00 pm - 2:45pm

BENTO BOX 22

Miso soup, crispy rice spicy tuna, shrimp and veggie tempura, ginger salad, crispy sesame chicken, and choice of roll: California, Crunchy or Spicy Tuna

NO RICE ROLLS

I LIKE IT RAW **S**

Tuna, salmon, yellowtail, spicy tuna, masago, cucumber and avocado, topped with housemade garlic ponzu, wrapped in soy paper

LOLLIPOP

Tuna, salmon, seared albacore, kani kama and avocado wrapped in thinly sliced cucumber topped with housemade ponzu and housemade wasabi mayo

YOSHI'S SPRING ROLL

Tuna, salmon, seared albacore, kani kama and avocado wrapped in rice paper, topped with eel sauce, housemade wasabi mayo and tempura flakes

BAKED ROLLS

BAKED CRAB

Kani kama and snow crab mixed with mayo, baked and wrapped in soy paper. If you like spicy, just let us know!

BAKED LOBSTER

Lobster and mayo baked, shiso leaf, garlic butter, masago and avocado, wrapped in soy paper, topped with eel sauce and masago

BAKED SALMON **S**

California roll with salmon and spicy mayo, baked, topped with eel sauce, masago and green onions

SURF AND TURF

Baked lobster roll topped with seared Wagyu, eel sauce and black tobiko wrapped in soy paper

VOLCANO

California roll topped with bay scallops, masago and mayo, baked, eel sauce and green onions

BUDDHA'S ROLLS

Add/substitute real crab for \$5

3 AMIGOS

Shrimp tempura, kani kama, cucumber and avocado inside, topped with tuna, seared ono, salmon, yuzu marmalade, housemade garlic ponzu and green onions

BACK FLIP **S**

Spicy tuna roll topped with seared ahi tuna, jalapeño, sriracha and housemade garlic ponzu

BEAGLE

California roll with shrimp tempura inside, topped with snow crab, avocado, eel sauce and tempura flakes

BIG M.F. (BIG MUCH FUN) **S**

Spicy tuna, avocado, shrimp tempura, kani kama and cucumber, wrapped in soy paper, topped with housemade chili sauce and eel sauce

BLUE CRAB

Blue crab with masago and avocado, wrapped in soy paper
Try this as a hand roll!

BUDDHA'S FAVORITE

Salmon, shrimp tempura, avocado, cucumber and cream cheese, wrapped in soy paper, topped with sweet chili sauce and wasabi creme fraiche

FIREBALL **S**

Spicy tuna and avocado, deep fried, topped with spicy tuna, eel sauce, green onion and tempura flakes

FIRECRACKER **S**

Spicy scallops and cucumber topped with spicy tuna, housemade garlic ponzu, chili oil and green onions

GOLDEN TORO

Chopped toro, fried shiso leaf, and green onions inside, topped with truffle oil, black tobiko and gold flakes

HIDDEN GEM

Shiso leaf and spicy yellowtail inside, topped with seared yellowtail, truffle oil and green onions

BUDDHA'S ROLLS

Add/substitute real crab for \$5

JAMIE'S CRYING **S**

Spicy tuna and avocado topped with seared ono, housemade chili sauce, housemade garlic ponzu and fried onion

PARADISE

California roll topped with Buddha's poke mix and green onions

ROCK N ROLL **S**

California roll topped with tempura rock shrimp, mixed with spicy mayo, masago, green onions and eel sauce

SALMON LEMON

Vegetable roll topped with salmon, lemon slices and housemade ponzu

SEASIDE

Kani kama, avocado and masago, topped with thinly sliced jumbo scallop, lemon juice and truffle oil, wrapped in soy paper

STINKY

California roll topped with seared albacore, garlic butter, housemade garlic ponzu and fried garlic

TORNADO **S**

Seared albacore, masago, avocado and sriracha, topped with salmon, eel sauce and tempura flakes

TUNA TANGO

Shrimp tempura and avocado, topped with tuna, sweet chili sauce, eel sauce and tempura flakes, wrapped in soy paper

TWIN

Seared albacore, avocado and masago, topped with seared albacore and wasabi mayo

UNATEN

Shrimp tempura, kani kama, avocado and cucumber, topped with eel sauce and tempura flakes

ROLLS

AVOCADO **V**

CALIFORNIA

Kani kama mixed with mayo, cucumber and avocado

CRUNCHY

Shrimp tempura, avocado and cucumber topped with tempura flakes and eel sauce

CUCUMBER **V**

PHILLY

Salmon, cream cheese and avocado

RAINBOW

California roll topped with shrimp, tuna, salmon, seared albacore and yellowtail

SALMON AVOCADO

SOFT SHELL CRAB

Soft shell crab, cucumber, radish sprouts, gobo root and avocado

SPICY SCALLOP **S**

Bay scallops mixed with sriracha, mayo, masago and green onions

SPICY TUNA **S**

Spicy tuna and cucumber

SPICY YELLOWTAIL **S**

Chopped yellowtail, sriracha and green onion

TUNA

TORO

Minced fatty tuna with green onion

VEGETABLE **V**

Avocado, gobo root, cucumber, green bean and radish sprouts

VEGGIE CRUNCHY **V**

Tempura green bean and yam, topped with tempura flakes and eel sauce

KITCHEN

YELLOWTAIL COLLAR 16

Lightly salted yellowtail collar, broiled and served with housemade ponzu on a bed of mixed greens

CRISPY CHICKEN 18

White meat chicken breast, tempura and panko fried with housemade chili sauce and green onions on a bed of steamed rice

SESAME CHICKEN 18

White meat chicken breast, tempura fried, tossed in housemade sweet and spicy sauce with sesame seeds and green onions on a bed of steamed rice

CRISPY SESAME CHICKEN 18

White meat chicken breast, tempura and panko fried, tossed in housemade sweet and spicy sauce with sesame seeds and green onions, on a bed of steamed rice

DONBURI

Served over a Bowl of Rice

CHICKEN 14

White meat chicken breast with sautéed onions and housemade ponzu or teriyaki sauce and green onions

CHIRASHI 32

Seared albacore, octopus, salmon, tuna, white fish and yellowtail with green onions

POKE 20

Buddha's poke mix, with avocado and green onions

SALMON 18

Salmon baked in housemade teriyaki sauce with avocado

STEAK 19

Sautéed New York strip steak, mushrooms, and onions, with teriyaki sauce and green onions

NOODLES

PLAIN 8

Udon noodles with fish cake and green onion in housemade shoyu-based broth

CHICKEN 14

Udon noodles with white meat chicken breast, fish cake and green onions in housemade shoyu-based broth

CHICKEN YAKISOBA 20

Pan tossed Yakisoba noodles with white meat chicken breast, assorted veggies and green onions

SEAFOOD YAKISOBA 23

Pan tossed Yakisoba noodles with bay scallop, rock shrimp, assorted vegetables, sesame seeds and green onions

STEAK YAKISOBA 25

Pan tossed Yakisoba noodles with sautéed New York strip steak, assorted veggies and green onions

SWEETS

3 CHOCOLATE KAPPU 10

Layered silky dark, milk, and white chocolate creams with hazelnut crunch

PISTACHIO KAPPU 10

Custard swirled with chocolate and pistachio gelato, topped with praline pistachios

MOCHI ICE CREAM 4

Your choice of chocolate, green tea, mango, strawberry or vanilla

LIL' BUDDHAS

Available for children 12 and under only please

The following items are served with edamame (soybeans)
and your choice of mochi

UDON 10

Kid-sized portion of plain udon noodles served with green onions and fish cake in housemade shoyu-based broth

CHICKEN TERIYAKI 10

Kid-sized portion of chicken bowl with green onions and housemade teriyaki sauce

CRISPY CHICKEN 14

Kid-sized portion of crispy chicken bowl, served with housemade sweet sauce

SALMON 14

Kid-sized portion of salmon bowl with avocado and housemade teriyaki sauce

STEAK TERIYAKI 15

Kid-sized portion of steak bowl with green onions and housemade teriyaki sauce

KIDS 12 YEAR AND UNDER EAT FOR \$6 ON SUNDAYS AND MONDAYS

For every one adult who orders \$25 worth of food, one child 12 years or younger may order one meal off the kids menu on Sunday or Monday night for \$6. Offer good only on the night of your visit. Dine-in only.

感

ARIGATO

謝