

## SMALL PLATES

### SALMON CANDY 10

Kani kama wrapped in salmon topped with avocado and housemade ponzu

### CRISPY RICE ALBACORE 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 and slices of avocado with crunchy wonton chips

### SOFT SHELL CRAB 16

Tempura fried Maryland blue crab with housemade ponzu

## JAPANESE STYLE CARPACCIO

### ALBACORE CRISPY ONIONS 22

Seared albacore topped with crispy fried onions and housemade garlic ponzu

### 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

## BAKED ROLLS

Prices for Hand Roll / Half Roll / Full Roll.

### BAKED CRAB 13 / - / 16

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

### BAKED LOBSTER - / - / 28

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

### BAKED SALMON - / - / 19

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

### SURF AND TURF - / - / 38

Baked lobster roll topped with seared Wagyu, eel sauce and black tobiko

### VOLCANO - / - / 18

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

## BUDDHA'S ROLLS

Add/substitute real crab for \$5. Prices for Hand Roll / Half Roll / Full Roll.

### 3 AMIGOS - / 16 / 21

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

### BACK FLIP (S) - / 15 / 20

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

### BEAGLE - / 15 / 20

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

### BIG M.F. (BIG MUCH FUN) (S) 14 / - / 19

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

### BLUE CRAB 13 / - / 18

Blue crab with masago and avocado, wrapped in soy paper

### BUDDHA'S FAVORITE - / - / 19

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

### FIREBALL (S) - / - / 22

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

### FIRECRACKER (S) - / 12 / 18

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

### GOLDEN TORO - / - / 26

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

### HIDDEN GEM (S) - / 15 / 20

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

## ROLLS

Prices for Hand Roll / Half Roll / Full Roll.

### CALIFORNIA 7 / 9 / 11

Kani kama mixed with mayo, cucumber and avocado

### CRUNCHY 8 / 10 / 14

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

### PHILLY 9 / 11 / 15

Salmon, cream cheese and avocado

### RAINBOW - / - / 20

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

### SALMON AVOCADO 8 / 10 / 15

Salmon and avocado

### SOFT SHELL CRAB 19 (2) / - / 19

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

### JAMIE'S CRYING (S) - / 15 / 20

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

### PARADISE - / 14 / 19

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

### ROCK N ROLL - / - / 20

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

### SALMON LEMON - / 14 / 19

Vegetable roll topped with salmon, lemon slices and housemade ponzu

### SEASIDE - / - / 20

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

### SPICY SCALLOP (S) 9 / 11 / 15

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

### SPICY TUNA (S) 8 / 10 / 14

Spicy tuna and cucumber

### SPICY YELLOWTAIL (S) 9 / 11 / 15

Chopped yellowtail, sriracha and green onion

### STINKY - / 15 / 20

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

### TORNADO - / 12 / 17

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

### TUNA TANGO - / - / 19

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

### TWIN - / 15 / 20

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

### UNATEN - / - / 20

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

### TORO 16 / - / 24

Minced fatty tuna with green onion

### VEGETABLE 6 / 8 / 10

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

### VEGGIE CRUNCHY 7 / 9 / 11

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

## STARTERS

### EDAMAME **V** 7

Soybeans with salt

### GARLIC SPICY EDAMAME

**S V** 9

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

### TEMPURA GREEN BEANS

**V** 9

Tempura green beans served with housemade garlic butter 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

## SOUP & SALAD

### MISO SOUP 6

Miso soup with tofu, wakame seaweed and green onion

### GREEN SALAD **V** 7

Choice of housemade ginger dressing or housemade wasabi mayo dressing

### 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 **V** 8

(STEAMED OR FRIED)

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 ponzu sauce and bonito fish flakes

### SUNOMONO **V** 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

**V** 6

Seaweed tossed in housemade ponzu dressing, topped with sesame seeds

**S** Spicy **V** Vegetarian

20% Gratuity automatically added for orders of \$200 or more.

## NO RICE ROLLS

### I LIKE IT RAW **S** 18

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

### YOSHI'S SPRING ROLL 22

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

## DONBURI

Served over a Bowl of Rice

### CHICKEN 14

White meat chicken breast with housemade ponzu or housemade teriyaki sauce

### CRISPY SESAME CHICKEN **S** 18

White meat chicken breast, tempura and panko fried, tossed in housemade sweet and spicy sauce with sesame seeds

## RAMEN

### RAMEN 14

Chashu pork with green onions and egg in a soy, chicken and pork broth

### LOLLIPOP 24

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

### BENTO BOX **S** 22

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

### CHIRASHI 32

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

### POKE 20

Buddha's poke mix, mixed spring salad, avocado and green onions

### SALMON 18

Salmon baked in housemade teriyaki sauce with avocado

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!**

406 32nd Street, Newport Beach, 92663 • 949.877.0040  
Go to buddhasfavorite.com for hours of operation

