



lil' Buddha's

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 people with Bad Attitudes!)**

20% Gratuity automatically added for parties of 6 or more in house or orders of \$200 or more for take out.

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 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 ponzu sauce and bonito fish flakes

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 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

JAPANESE STYLE CARPACCIO

ALBACORE CRISPY ONIONS 22

Seared albacore topped with crispy fried onions and housemade garlic ponzu

BLUEFIN CARPACCIO 25

Bluefin with balsamic vinaigrette, 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

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

RAMEN

RAMEN 14

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

BENTO BOX

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

VOLCANO

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

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

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 🍣

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) 🍣

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

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 🍣

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

FIRECRACKER 🍣

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

GOLDEN TORO

Chopped toro, fried shiso leaf, 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

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

DONBURI

Served over a Bowl of Rice

CHICKEN 12

White meat chicken breast with housemade ponzu or housemade teriyaki sauce

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 on a bed of steamed rice

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

SWEETS

MOCHI ICE CREAM 4

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

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
BOTTLED WATER	4
SPARKLING WATER	5
SHIRLEY TEMPLE	5
ROY ROGERS	5

