

RAW

Oysters & Black Kaluga Caviar crème fraiche	44
Toro Tartare black kaluga caviar, sesame, brioche	59
Maine Lobster Tartare whole Maine lobster, avocado, radish, mustard	59
Thai Style Halibut Ceviche heirloom tomato, mango, peanut	28
Miyazaki A5 Wagyu crispy rice, soy emulsion, garlic chips	54

SALADS

Baby Kale & Napa Cabbage little gem lettuce, pickled radish, cashew	18
White Peach & Lemon Paneer Asian pear, arugula, citrus vinaigrette	20

SMALL PLATES

Duck & Foie Gras Dumplings charred tomato, basil	28
Soft Shell Crab Bao Bun Thai slaw, cashew, pickled chili	28
Tempura Maitake Bao Bun Asian pear, sweet sriracha aioli	22
Prawn Spring Roll pineapple nuoc cham	32
Wild Mushroom Fried Rice truffle, farm egg	38
King Crab & Uni Noodles pea shoot, massaman curry	42
Korean Fried Chicken gochujang sauce, green chili sauce	28

ROBATA SKEWERS (2 PIECES)

Chicken Lyulya kabob teriyaki, sticky rice	22
Beef Satay dark soy, spiced yogurt	23
Baby Octopus spicy fish sauce, pickles	28
Sturgeon pomegranate molasses, shaved onion	26
Live Scallop in Shell (1 pc) yuzu miso butter	28
Maitake Mushroom Thai chili, herbs	23
Shishitos sea salt, lemon	14

ROBATA PLATES

Colorado Lamb Chops pickled mango	43
Iberico Pork Secreto Thai basil chimichurri	42
Skirt Steak pistachio & cilantro pesto	59

SIDES

Cucumber Kimchi, Pickled Daikon, Asian Pear	16
Coconut Sticky Rice	12
Seasonal Vegetable Fried Rice	16
Crispy Scallion Noodles	16
Snap Peas, Mushrooms, Smoked Tofu	16
Vegan Mapo Tofu, Shiitake, Eggplant	19
Lotus Root & Tomato Chutney, Thai Basil	16

FOR THE TABLE

BBNY Wok Fried Wild Striped Bass szechuan hot oil, black vinegar	120
Whole Boneless Amish Chicken green curry, leeks, garlic naan	89
Szechuan Style Tomahawk Ribeye 36oz Dry Aged Prime Beef	215
Whole Live Kamchatka Crab (limited availability) yuzu-miso butter	125 / lb

MAIN PLATES

Roast Duck Breast yuzu plum tea, miso carrot	49
Whole Roasted Cauliflower black bean-chili oil, peanut, mint	31
Kasundi Halibut long beans, tomato chutney	39
Wok Seared Scallops snap peas, silken tofu, xo sauce	52
Whole 1.5 lbs Maine Lobster yuzu hollandaise	72
Whole Bone-in Beef Short Rib ssamjang, scallion, Korean beef jus	110
5oz Miyazaki A5 Wagyu Tenderloin shanghai steak sauce	184

SUSHI

SASHIMI / NIGIRI

Maguro • Tuna	14
O Toro • Fatty Tuna	26
Chu Toro • Semi Fatty Tuna	22
Kona • Kampachi	12
Shima Aji - Striped jack	13
Sake • King Salmon	12
Hotate • Hokkaido Scallop	16
Uni • Sea Urchin	24
Alaskan King Crab	39

SUSHI ROLL

BBNY	59
Spicy Tuna, O-Toro, Kaluga Caviar	
Toro	27
Cucumber, Avocado	
Hokkaido Uni & Truffle	44
Avocado	
King Salmon	25
Salmon inside, kura, Chive	
Spicy Lobster Tempura	29
Avocado, Scallion	
King Crab Naruto	36
Avocado, Mango	
California	24
King Crab, Cucumber, Avocado, Masago	

DINNER MENU

CHEF SELECTION

SASHIMI MORIAWASE

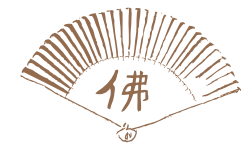
3 Sashimi (6 pc)	42
5 Sashimi (10 pc)	64
7 Sashimi (14 pc)	103

SUSHI MORIAWASE

Small Nigiri (5 pc)	44
Large Nigiri (7 pc)	70

GUNKAN ROLL

Uni	24
Ikura	22
Uni & Ikura	23
Uni & Kaluga Caviar	44



buddha-bar
RESTAURANT
New York