

**RAW**

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

**SALADS**

<b>Baby Kale &amp; Napa Cabbage</b> little gem lettuce, pickled radish, cashew	18
<b>Plum &amp; Lemon Paneer</b> Asian pear, arugula, citrus vinaigrette	20

**SMALL PLATES**

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

**ROBATA SKEWERS (2 PIECES)**

<b>Chicken Lyulya Kebob</b> green plum sauce, chili sauce	22
<b>Beef Satay</b> dark soy, spiced yogurt	23
<b>Octopus</b> spicy fish sauce, pickles	28
<b>Sturgeon</b> pomegranate molasses, shaved onion	26
<b>Live Scallop in Shell (1 pc)</b> yuzu miso butter	28
<b>Maitake Mushroom</b> Thai chili, herbs	23
<b>Shishitos</b> sea salt, lemon	14

**ROBATA PLATES**

<b>Swordfish</b> miso mustard, spicy pickles	35
<b>Colorado Lamb Chops</b> pickled mango	43
<b>Iberico Pork Secreto</b> Thai basil chimichurri	42
<b>Wagyu Skirt Steak</b> pistachio & cilantro pesto	69

**SIDES**

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

**FOR THE TABLE**

<b>BBNY Wok Fried Red Snapper</b> szechuan hot oil, black vinegar	120
<b>Whole Boneless Amish Chicken</b> green curry, leeks, garlic naan	89
<b>Szechuan Style Tomahawk Ribeye</b> 36oz Dry Aged Prime Beef	215
<b>Whole Live Kamchatka Crab</b> (limited availability) yuzu-miso butter	208/ lb

**MAIN PLATES**

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

# SUSHI

## SASHIMI / NIGIRI

<b>Maguro</b> • Tuna	14
<b>O Toro</b> • Fatty Tuna	26
<b>Chu Toro</b> • Semi Fatty Tuna	22
<b>Kona</b> • Kampachi	9
<b>Hamachi</b> • Yellowtail	9
<b>Shima Aji</b> - Striped jack	13
<b>Sake</b> • King Salmon	12
<b>Hotate</b> • Hokkaido Scallop	16
<b>Uni</b> • Sea Urchin	24
<b>Alaskan King Crab</b>	39

## TUNA TRIO (6 PC) 120

<b>Maguro</b>	
<b>O Toro</b>	
<b>Chu Toro</b>	

## SUSHI ROLL

<b>BBNY</b>	59
Spicy Tuna, O-Toro, Kaluga Caviar	
<b>Toro Tuna</b>	27
Cucumber, Avocado	
<b>Uni &amp; Truffle</b>	49
Maguro	
<b>King Salmon</b>	25
Ikura, Chive	
<b>Spicy Lobster Tempura</b>	29
Avocado, Scallion	
<b>King Crab Naruto</b>	43
Avocado, Mango	
<b>California</b>	24
King Crab, Cucumber, Avocado, Masago	



**buddha-bar**

RESTAURANT

*New York*

## 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

## DINNER MENU