



buddha-bar
RESTAURANT
New York

CANAPÉ MENU

All canape options are served up to 2 hours

CHOOSE 7 - \$90.00 / per person + \$ 40 per person for an additional hour

CHOOSE 8 - \$100.00 / per person + \$ 45 per person for an additional hour

CHOOSE 10 \$120.00 / per person + \$55 per person for an additional hour

TUNA TARTARE - AVOCADO, PONZU

YUZU CURED KING SALMON - SESAME RICE CRACKER, IKURA

HAMACHI CRISPY RICE - YUSU KOSHO

SESAME SHRIMP TOAST - CUCUMBER, NUOC CHAM

CRISPY DUCK & FOIE GRAS DUMPLINGS - CANTONESE SAUCE, CHIVES

KOREAN BBQ PORK RIBS - GOCHUGARU, SCALLION

PERUVIAN STYLE HALIBUT CEVICHE - HEIRLOOM TOMATO, MANGO

WHITE PEACH & LEMON PANEER - HONEY CRISP APPLES, ARUGULA, CITRUS
VINAIGRETTE (V)

MAITAKE MUSHROOM TEMPURA - KIMCHI POWDER (v)

GRILLED TOFU - BLACK TRUFFLE, CRISPY SHALLOT (v)

SHISHITO PEPPERS - BLACK BEAN PEANUT SAUCE, MINT (V)

AVOCADO CRISPY RICE - YUSU KOSHO (V)

WHOLE ROASTED CAULIFLOWER - BLACK BEAN-CHILI OIL, PEANUT, MINT (V)

KING SALMON - IKURA, CUCUMBER, CHIVE

YELLOWTAIL SCALLION ROLL

CUCUMBER & AVACADO ROLL (V)

CALIFORNIA - KING CRAB, CUCUMBER, AVOCADO, MASAGO

PREMIUM CANAPÉ ADDITIONS

HOKKAIDO UNI - CRISPY WONTON, KEWPIE + \$14.00 / per person

KUSSHI OYSTERS - YUZU MIGNONETTE + \$15.00 / per person

KING CRAB - DAIKON RADISH, CURRY AIOLI + \$35.00 / per person

LOBSTER BAO BUNS - SHISO, SPICY MANGO + \$29.00 / per person

KOREAN BBQ PORK RIBS - GOCHUGARU, SCALLION + \$25/ per person

THE CANAPÉS WILL BE DELICATELY ARRANGED ON A CANAPÉ SALVER, AND A DEDICATED SERVER WILL CIRCULATE AMONG GUESTS

*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS

CANAPÉS IS SUBJECT TO 10% ADMINISTRATIVE FEE, 20% GRATUITY CHARGE AND 8.875% SALES TAX.