

SUSHI

NIGIRI "SUSHI" (2 pieces)

Toro (fatty tuna) 18.00	Maguro (tuna) 7.00	Sake (salmon) 7.00
Hamachi (yellowtail) 7.00	Albacore Tuna (seared tuna) 6.00	Amaebi (sweet shrimp) 8.00
Ebi (shrimp) 7.00	Tako (octopus) 6.00	Kani (crab) 7.00
Hotate (scallop) 7.00	Shiromi (white fish) 7.00	Unagi (fresh water eel) 7.00
Uni (sea urchin) 9.00	Assortment of Sushi (6 pieces plus a roll) 22.00	

SASHIMI (6 pieces)

Toro 40.00	Tuna 20.00	Albacore Tuna (seared) 16.00
Salmon 16.00	Yellowtail 18.00	Assortment of Sashimi 22.00

MAKI "SUSHI ROLLS" (6 pieces)

(also available as hand roll or with soy paper)

California Roll 8.00	Tuna Roll 7.00	Spicy Tuna Roll 8.00
Dynamite Spicy Tuna & Avocado Roll 9.00	Spicy Salmon & Scallop Roll 9.00	
Philadelphia Roll 8.00	Spicy Albacore & Yellowtail Roll 9.00	Rainbow Roll 16.00
Caterpillar Roll 15.00	Spider Roll 14.00	Dragon Roll 18.00

LITTLE BUDDHA'S SPECIALITIES

Little Buddha Roll - shrimp tempura, spicy crab mix, fresh eel, avocado & sprouts	16.00
George's Lobster Roll - shrimp tempura, avocado topped with marinated lobster	20.00
Palm's Roll - Salmon, yellowtail, spicy tuna, snow crab wrapped in fresh cucumber (Secret sauce)	20.00
King's Roll - shrimp tempura, spicy tuna and avocado on top with rice crackers	20.00
Spicy Lettuce Wraps - (spicy tuna, spicy crab, spicy salmon, spicy yellowtail sushi with fresh endive)	18.00
Tuna Tataki – Toban Yuzu Sauce	18.00
Jalapeno Yellowtail – Tosazu Sauce	18.00

APPETIZERS

Mixed Baby Green House Salad	9.00
Chinese Chicken Salad	11.00
Sashimi Tacos	12.00
Asian Style Ahi Pizza	14.00
Rock Shrimp Tempura	15.00
Bamboo Steamed Seafood Dumpling	14.00
Wok-Fried Calamari and Shrimp	12.00
Filo Wrapped Tiger Prawns	14.00
Wok Fried Lettuce Wrap (Choice of Chicken, Beef)	12.00
Crispy Chicken Spring Rolls	11.00
Korabuta Pork Potstickers	11.00
Char Sui BBQ Spare Rib	12.00
Chili Rubbed Beef Satay	15.00

SOUPS & SIDES

Hot and Sour Soup	6.00	Vegetable Fried Rice	8.00
Miso Soup	5.00	(Add chicken shrimp or beef for 2.00)	
Chinese Mixed Vegetables	7.00	Buddha's House Fried Rice	12.00
Roasted Shishito Peppers	6.00	Brown Rice	6.00

MAIN COURSES

Buddha's House Chow Mein (Choice of Shrimp, Beef, Chicken)	22.00
Wok Fried Black Bean Tiger Prawns with Glass Noodles	26.00
Dynamite Baked Sea Scallops	30.00
Cherry Smoked "King" Salmon	28.00
Crispy Rice Cracker Crusted Ahi	32.00
Chinese Sizzling Sea Bass	34.00
Citrus Peel Misoyaki Black Cod	32.00
King Crab and Vegetable Tempura	30.00
*Chinese Orange Chicken	18.00
** Angry Roasted Jidori Chicken	24.00
Kurobuta Pork Tenderloin "Ma Po Tofu"	28.00
**Mongolian Beef	20.00
American Kobe Beef Sliders	25.00
Kalbi Grilled Filet Mignon	42.00
Wagyu Flat Iron "Teppan-Yaki"	45.00
* Dark Meat / ** Spicy	

DESSERT MENU

Ice Chilled Sorbets 8.00
A refreshing trio of Sorbets

Asain Pear Crumble 9.00
With frozen Vanilla Mousse

Caramelized Pineapple Cheesecake 9.00
Served with orange rum sauce

Pistashio Crème Brulee 8.50
Served with seasonal fruit

Liquid Center Chocolate Cake 9.00
Served with Tahitian vanilla bean ice cream

MARTINIS

GoGo Green – Tyku, Cointreau, splash of white cranberry juice

Lychee Martini – Kai Lychee Vodka, splash of grapefruit juice & sweet n' sour

Peach Lily - Absolut Peach Vodka, sweet & sour & splash of white cranberry

Tropical Fusion - Malibu Rum, triple sec, splash of sweet and sour and grapefruit juice

Lavender Orchid - Tanqueray Rangpur, Black Raspberry Liqueur, sour and a splash of ginger

Dragonfly - Nigori Sake, Stolli Raspberry Vodka, Chambord, splash of pineapple juice

Saketini - Premium chilled Sake, Citron Vodka and Pomegranate juice

Royal Peach - Crown Royal, Peach schnapps, splash of sweet & sour

Cherry Blossom - Stolli Vanilla Vodka, Splash of white cranberry juice and fresh cherry juice

June Bug - Midori, Malibu Rum, Banana liqueur & pineapple juice

COCKTAILS

Island mojito - Malibu Rum, mint, aoshiso with fresh lime juice

Euphoria - Fresh Strawberries muddled with Absolut Peach Vodka topped with a splash of soda

Ty-Basil- TyKu, muddled thai basil and fresh orange, splash of soda

Pale Geisha - Tanqueray Rangpur, Fresh Lime juice finished with a hint of Jasmine

Ocean Sunset – Kai Vodka, grapefruit juice and a dash of Campari

Godzilla - Jagermeister, Banana liquor, Red Bull & splash of pineapple

ELIXR COCKTAILS

Virtual Buddha - CHILL with Citron vodka, pear juice & soda water

Depth Recharger - PUMPED UP with Stolli Vodka, red bull & sprite

Chi Devil - TART berries with Vanilla vodka & sprite

Mighty Joe Yang - MANLY with Patron, triple sec, orange juice, & soda water

Morning After - RECOVER with Kahlua, espresso touch of cream

Hereafter you will find several ultra-premium Sakes, produced by very small family owned breweries. Like great wines from the top estates, these Sakes are unlike any of the commercial ones that are normally offered in America and are complex, aromatic, thought-provoking, pleasure-inducing liquids.

SAKE

PREMIUM SAKE BY THE GLASS

Clean-Pure-Beautiful Style Sakes TY KU Black "JG"	"KIRE"	\$10.00
Fragrant-Floral-Aromatic Style Sakes DRUNKEN WHALE Suigei "J"	"KAORI"	\$10.00
Flavorful-Rich-Classic Style Sakes CHRYSANTHEMUM GRACE Kikumasamune "JG"	"AJI"	\$10.00

SAKE FLIGHTS "A Taste of 3 Different Premium Sakes"

Style Flight (Kire-Kaori-Aji)	\$17.00
Specialty Flight (Unfiltered-Flavored-Sparkling)	\$19.00

NIGORI SAKE BY THE BOTTLE

CREME Sho Chiku Bai 300ml Very cloudy, nutty, very sweet	\$20.00
CRAZY MILK Milky and cloudy, not your original milk 300ml	\$22.00
MURAI-GENSHU Creamy texture, slightly sweet with a kick 720ml	\$60.00

SWEET FLAVORED AND SPARKLING SAKE BY THE BOTTLE

ASIAN PEAR MoonStone 200ml	\$18.00
GINGER MANGO SPARKLING Sake2Me 187ml	\$12.00
GREEN TEA SPARKLING Sake2Me 187ml	\$12.00

HOT SAKE

YAEGAKI	Small (4oz)	\$6.00	Large (8oz)	\$10.00
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PLUM WINE

CHOYA UME SHU	Glass (6oz)	\$8.00	Bottle (750ml)	\$30.00
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CLEAN-PURE-BEAUTIFUL STYLE SAKE "KIRE"

BIG MOUNTAINS Ohyama "J" 300ml	\$20.00
Pure, light, crisp, dry	
ICE DOME Taisetsu "JG" 300ml	\$30.00
Bright, compact, hint of pear, medium dry	
CHRYSANTHEMUM WATERS Kikusui "JG" 300ml	\$32.00
Clean, slightly floral, medium dry	
FRIENDS AND LONG GEVITY Tomoju "JG" 375ml	\$55.00
Dry, light, balanced, slightly grassy, nutty	
TY KU Black "JG" 720ml	\$65.00
Elegant aromas of fruits, fresh, smooth and crisp	
NOTHINGNESS Mu "JD" 720ml	\$75.00
Soft, hints of melon, slightly sweet	
WINTER'S BAMBOO Kanchiku "JD" 720ml	\$100.00
Balanced, winter snow, apple, medium dry	

FRAGRANT-FLORAL-AROMATIC STYLE SAKE "KAORI"

FIRST EMBRACE OF SNOW "Yukihonoka" "J" 300ml	\$25.00
Soft, silky, hints of melon and apples, medium	
DEMON SLAYER Wakatake Onikoroshi "JG" 300ml	\$25.00
Smooth, melon, honey, citrus, medium	
WATER FLOW Jozenmizunogotoshi "JG" 300ml	\$45.00
Soft, smooth, peach blossom, melon, slightly sweet	
DRUNKEN WHALE Suigei "J" 720ml	\$50.00
Bold, cranberry and citrus, dry	
FLOWER OF THE WIND Kaika "JG" 500ml	\$50.00
Delicate, lilies and orange blossoms, slightly sweet	
D Y 50 Dassai Goju "JG" 720ml	\$65.00
Slightly sweet, full bodied, pear, melon, apricot, lemon	
SPRING DEER Harushika "JD" 720ml	\$125.00
Luxurious, quince and herbs, slightly sweet	
ONLY DAUGHTER Hitorimusume "JD" 720ml	\$145.00
Complex, smooth, berries and melon, medium dry	

FLAVORFUL-RICH-CLASSIC STYLE SAKE "AJI"

PEONY KING Tsukasabotan "J" 300ml	\$25.00
Classic rice and water dry	
FORGOTTEN SPIRIT Bunraku "JG" 300ml	\$35.00
Smooth, cocoa, banana, walnuts	

RADIANT DEW DROPS Tamanohikari "JD" 300ml	\$45.00
Balanced, banana and vanilla, medium dry	
CHRYSANTHEMUM GRACE Kikumasamune "JG" 720ml	\$50.00
Masculine, bamboo and walnuts, medium dry	
CARP WATERFALL Takinokoi "JG" 720ml	\$80.00
Flavorful, nutty, neither sweet nor dry	
BLACK RIVER Kurosawa "D" 720ml	\$110.00
Deep, mushroom and honey, hint of sweetness	