



GRANDE  
BUDDHA

IZAKAYA

# DRINKS

## cocktails

### Spicy Sake Martini

*Hiro Sake, Botanist Gin, lime, wasabi cordial, fresh wasabi, candied ginger*

### Lychee Martini

*Beluga Vodka, Curacao, lemon, lychee juice*

### Matcha Melon Sour

*Botanist Gin, Midori Melon, yuzu, egg white, lemon, matcha simple syrup*

### Japanese Royal

*Remy VSOP, L'orgeat Almond, Perla Prosecco, bitters, orange, nutmeg*

### Raspberry Yuzu Rita

*Don Julio, raspberry, yuzu, lemon, lemongrass simple syrup, mint*

### GB Old Fashioned

*Suntory Toki, L'orgeat Almond, toasted coconut honey*

### Shiso Fancy Mule

*Fujima Vodka, lime, pineapple gomme syrup, shiso leaves, ginger beer*

## highballs

### Toki Whiskey Highball

*Suntory Toki Whiskey, with carbonated water*

### Roku Gin Highball

*Suntory Roku Gin, with carbonated water*

### Haku Vodka Highball

*Suntory Haku Vodka, with carbonated water*

### Tres Generation

### Tequila Highball

*Tres Generation Tequila, with carbonated water*

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## Grande Buddha Shots

### Grande Buddha Bump

*1.5 oz ice cold Beluga Gold Vodka, with osettra caviar bump*

## by the glass

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### wine

Prosecco – Prima Perla Triviso, IT

Champagne - Moët & Chandon Brut 187ml

Chardonnay - The Calling 2021 Sonoma Coast, CA

Chardonnay - La Chablisienne 'Le Finage' 2020

Chablis, FR

Pinot Grigio - Pighin 2022 Friuli, IT

Sauvignon Blanc - Kim Crawford 2020 Marlborough, NZ

Sauvignon Blanc - Domaine Daniel Reverdy 2022 Sancerre, FR

Pecorino - Simone Capecci 'Ciprea' 2022 Marche, IT

Riesling - Kung Fu Girl Columbia Valley, WA 2022

Muscat - Maison Trimback 'Reserve' 2016 Alsace, FR

Rose - Maison Saint Aix 2019 Provence, FR

Cabernet Sauvignon - Banshee 2021 Sonoma Valley, CA

Cabernet Sauvignon - Far Niente 'Post & Beam' 2022 Napa Valley, CA

Cabernet Blend - Harvey and Harriet 2020 Paso Robles, CA

Pinot Noir - CRU 'SLH' 2021 Santa Lucia Highlands, CA

Pinot Noir - Belle Glos 'Clark & Telephone' 2022 CA

Nebbiolo - Vietti 'Perbacco' 2021 Lange, IT

### Non Alcoholic

Thomson & Scott Sparkling Rose

Chardonnay Non-Alch

### sake

Uka Sake, Sparkling Junmai Daiginjo

Uka Sake, Dry Junmai Daiginjo

Uka Sake, Black Label Junmai Daiginjo

Uka Sake Flights - 2oz pours

### japanese bottled beer

Sapporo

Kagua Blanc

Kagua Rouge

Kagua Saison

Far Yeast Tokyo White

Far Yeast Tokyo Blonde

Far Yeast Tokyo IPA

## SMALL PLATES

### appetizers

#### Edamame

Sea salt, truffle or spicy.

#### Shishito Peppers

#### Naruto

Tuna, salmon, masago, avocado, kani, wrapped in cucumber w/Sunomono Sauce.

#### Ebi-Su

Cooked shrimp, sunomo sauce

#### Tuna Tartare & Ossetra

Mustard miso sauce.

#### Blue Fin Toro Tartare w/ ossetra

### crudo

#### Hamachi

Jalapeno, Yuzu

#### Kampachi

Green Apple Mignonette

#### King Salmon

Sesame, Scallion

#### Akami

3 Garlic's, Mustard Dressing

#### Scallop

Lime, Volcano Salt

#### A5 Wagyu

### salads

#### Kani

Im/Crab, cucumber, spicy japanese mayo, masago.

#### Seaweed

Toasted sesame seeds.

#### Grande Buddha

Seaweed, toasted sesame seed, Im/Crab, cucumber, spicy japanese mayo, masago.

#### Tuna Avocado

Maguro, avocado, ponzu.

#### Salmon Avocado

Cucumero, ponzu, crunch

#### Tuna Tataki

Maguro, seared tuna, mustard miso dressing, scallion

# NIGIRI & SASHIMI

## OMAKASE

Chefs choice tasting menu.  
Nigiri and sashimi combinations

**12 Pieces**

**18 Pieces**

## a' la carte

Hamachi

Kampachi

Shima Aji

Salmon

Aji

Kinmidai

Madai

Scallop

Akami

Toro

Hagashi Toro

Chu Toro

Kama Toro

Wagyu

Wagyu, Foie Gras, Truffle

Eel

Chopped Eel

Seared Salmon Belly

Seared Hamachi Belly

Seared Toro

Seared Salmon / Ikura

Ikura

Masago

Tripple Decker

Big mac

Chopped Toro

Uni

Spicy Scallop

## Make It Sexy

**CAVIAR BUMPS**

**UNI BUMPS**



# ROLLS

## chef special rolls (LARGE 8 PIECE ROLL)

### Wagyu Toro Uni

Wagyu, toro, uni, wasabi, shiso

### Wagyu Scallop Uni Roll

Wagyu, scallop, uni, shiso leaf and wasabi.

### Wagyu Toro Roll

Wagyu, toro, shiso, wasabi

### Katya Roll

Fried shrimp, avocado, wagyu, osettra, gold flake.

### Tuna Toro Roll

Tuna, Toro, shiso leaf, pickled daikon, jalapeno and wasabi.

### Grande Buddha Roll

Fried shrimp, spicy tuna, cucumber, avocado, crabmeat topped with salmon, tuna, yellowtail, masago, and special sauce.

### Spicy Spider Roll

Fried soft shell crab, avocado, cucumber, topped w/ spicy tuna with masago and special sauce.

### Denki Tempura Roll

Fried shrimp, soft shell crab, avocado, cucumber, with masago and special sauce.

### Ichigo Roll

Fried shrimp, smoked salmon, tuna, cream cheese, avocado, crab meat, masago, with special sauce.

### Kyoto Roll

Fried shrimp, crab meat, avocado, cucumber, with masago and special sauce.

### Osaka Roll

Spicy tuna, fried shrimp, eel, cucumber, avocado, crab meat masago and special sauce.

### Dancing Eel Roll

Fried shrimp, avocado, cucumber and special sauce.

### Yoko Roll

Fried shrimp, avocado, cucumber topped with crab salad and special sauce..

### Soho Roll

Spicy tuna roll, topped with salmon, tuna, yellowtail, masago and special sauce.

### Nikko Roll

Spicy salmon, cucumber topped with fresh salmon, seared salmon and special sauce.

### Spicy Crispy Crunch Roll

Spicy tuna roll topped, with tuna, masago, crunch and special sauce.

### Nagoya Roll

Salmon, cream cheese, cucumber, topped with baked salmon and special sauce.

### Spider Roll

Fried soft shell crab, avocado, cucumber, with masago and special sauce.

### Hiro Roll

Fried shrimp, mango, avocado, cucumber with special sauce.

### Fuji Roll

Fried tuna, spicy tuna, avocado, cucumber with special sauce.

### Todoroki Roll

Spicy tuna topped with shrimp, avocado and spicy special sauce.

### Red Dragon Roll

Fried shrimp topped with spicy tuna and special sauce.

## maki rolls

Salmon

Salmon Avocado

Spicy Salmon

Tuna

Tuna Avocado

Spicy Tuna

California

Boston

Philadelphia

Eel

Toro

Toro Scallion

Toro Jalapeno

Scallop

Spicy Scallop

Shrimp Tempura

Yellowtail Roll

Yellowtail Scallion

Spicy Yellowtail

add ons: avocado, mango, soy paper, soy paper, cucumber, shiso, crunch, inside out, spicy may, ponzu, eel sauce, jalapeno,