



BUDDHA FISH

Sushi & Tapas

35 ELM ST, WESTFIELD NJ

(908) 264-8068

KITCHEN STARTERS

- Miso Soup -3.00
- Edamame - *Regular* (5.00) or *Spicy* (6.00)
- Green Salad - *Spicy Garlic Dressing* - 4.00
- Salt and Pepper Tofu - *Crispy Tofu with Chili and Onions* - 8.00
- Chicken Karaage - *Breaded Fried Chicken with Japanese Truffle Tartar Sauce* - 9.00
- Miso Ceviche - *Assorted Fish, Green Chili, Red Onion, Lime, Crispy Potato, and Miso Ceviche Dressing* - 12.00
- Shishito Peppers - *Sauteed Shishito Peppers with Parmesan Cheese* - 8.00
- Sweet Potato Fries - *Sambal Mayo* - 8.00
- Fish Bao Bun - *Steamed Bao Bun, Crispy Fried Fish with Lettuce, Pickled Beets, spicy Yuzu Honey* - 8.00
- Chicken Bao Bun - *Steamed Bao Bun, Crispy Fried Chicken* - 6.00
- Crispy Rice With Spicy Tuna - 12.00
- Wasabi Scallop - *Pan Seared Scallops with Wasabi Mayo* - 18.00
- Crispy Tofu Salad - *Fried Tofu, Baby Spinach, Avocado, Sweet corn, Soy Dressing* -12.00
- Grilled Salmon Salad - *Salmon, Pickles, Feta Cheese, and Avocado White Ponzu Dressing* - 17.00
- Buddha Fish Tofu - *Fried Tofu, Pineapple, Chili, Sweet Soy Glaze* - 8.00
- Fire Cracker Shrimp - *Batter Fried Shrimp, Spicy Honey Mayo* - 14.00
- BuddhaFish Tempura-Vegetable-8.00 Shrimp-12 Salmon-12.00
- Okinawa Salt & Pepper Calamari- 12.00

COLD APPETIZERS

- Seared Tuna - *Garlic Chips, Baby Arugala, Chives, Ginger Yuzu* - 16.00
- Buddhafish Amberjack - *Spicy jalapeno Sauce, Sizzling Garlic Oil* - 18.00
- Yellowtail Jalapeno - *Diced jalapeno, Chive, Yuzu Pepper, Sweet Soy* - 16.00
- Sea Urchin and Seared Scallop - *Yuzu Pepper, Citrus Vinaigrette, Chives* - 24.00
- Japanese Snapper - *Crispy Leek, Jalapeno Vinaigrette Ponzu* - 16.00
- King Salmon Sashimi - *Cilantro Pesto, Micro Greens, Wasabi Truffle Sauce* - 17.00
- Tuna Tartare - *Avocado, Bell Pepper, Onion, Pineapple, topped with Red Tobiko* - 12.00
- Stuffed Jalapeno - *Crabmeat, Tobiko, topped with Eel Sauce & Spicy Mayo* - 11.00



CLASSIC ROLLS

- Tuna - *Tuna, Sesame seeds* - 6.00
- Salmon - *Salmon, Sesame seeds* - 6.00
- Yellowtail - *Yellowtail, Sesame Seeds* - 7.00
- California - *Imitation crab, Avocado, Cucumber* - 6.00
- Alaska - *Salmon, Avocado, Cucumber* - 7.00
- Philly - *Cream cheese, Salmon, Avocado, Tempura Flakes* - 7.00
- Spicy Tuna - *Chopped Tuna, Tobiko, Spicy Mayo, and Tempura Flakes* - 7.00
- Spicy Salmon - *Chopped Salmon, Tobiko, Spicy Mayo, and Tempura Flakes* - 7.00
- Spicy Yellowtail - *Chopped Yellowtail, Tobiko, Spicy Mayo, and Tempura Flakes* - 8.00
- Spicy White Tuna - *Chopped White Tuna, Tobiko, Spicy Mayo, and Tempura Flakes* - 7.00
- Eel Avocado - *Smoked Eel and Avocado, Glaze with Eel Sauce* - 8.00
- Shrimp Tempura - *Shrimp Tempura, Cucumber Lettuce, Mayo, and Glaze with Eel Sauce* - 8.00
- Spider - *Fried Soft Shell Crab, Lettuce, Cucumber, Avocado, Glaze w Eel Sauce* - 12.00
- Cucumber Roll - *Sesame Seeds* - 4.00
- Avocado Roll - *Sesame Seeds* - 5.00
- Garden Roll - *Spring Mix, Tamago, Oshinko, Avocado, Mango, Burdock, Wrap with Thinly Cut Cucumber* - 8.00

BUDDHAFISH SPECIAL ROLLS

- Elm Street - *Spicy Tuna, Avocado, Cucumber, topped with Tuna, Salmon, Yuzu Pepper* - 16.00
- Westfield - *Blue Crab, Cucumber, Jalapeno, topped with Yellowtail and Yuzu Pepper* - 18.00
- Salmon Lover - *Sp Salmon, Asparagus, Cucumber, Avocado, topped w. Seared Salmon, Truffle oil* - 16.00
- New Jersey - *Spicy White Tuna, Avocado, Cucumber, topped with Baked Scallop and Shrimp* - 15.00
- THE 908 - *Soy Paper, Crabmeat, Sp Tuna, Shr Tempura, Avocado, Scallion, Cucumber, Sp Garlic Aoili* - 17.00
- O.M.G. - *Soy Paper, Lobster Salad, Mango, Cucumber, Avocado, topped with White Tuna and Tuna* - 16.00
- Sea and Land - *Shrimp Tempura, Cucumber, Torched Sirloin Steak* - 17.00
- North Ave - *Blue Crab, Mango, Avocado topped with Pepper Tuna* - 17.00
- Ocean - *Spicy Scallop, Cucumber, Avocado, Tempura Flakes, Cooked Shrimp, Yuzu Tobiko* - 17.00
- Out of Control - *Snow Crab, Avocado, Cucumber, topped w/ Yellowtail, and Fluke* - 19.00



CONTEMPORARY SUSHI (per piece)

Big Eye Tuna - *Ginger, Garlic, Chives* - 4.50
N. Zealand King Salmon - *Onion, Grape Tomatoes* - 4.50
Yellowtail - *Serrano Pepper, Cilantro* - 4.50
Amberjack - *Yuzu Lemon & Crispy Leek* - 5.00
Japanese Red Snapper - *Yuzu Pepper, Himalayan Sea Salt* - 4.50
Fluke - *Pickled Wasabi, Ponzu* - 4.00
White Tuna - *Kiwi, Yuzu Puree* - 4.50
Spanish Mackerel - *Ponzu, Ginger, Shiso* - 4.00
Scallop - *Truffle Sea Salt, Chives* - 5.00
Spotted Shrimp - *Ginger, Chives, Nikiri Soy* - 5.50
Sea Urchin - *Eel* - 10.00

CLASSIC SUSHI & SASHIMI (per piece)

Big Eye Tuna - 3.50
New Zealand King Salmon - 4.00
Yellowtail - 3.50
Amberjack - 4.50
Japanese Red Snapper 4.00
Fluke - 3.00
White Tuna - 3.50
Spanish Mackerel - 3.25
Scallop - 4.00
Spotted Shrimp - 5.00
Shrimp - 3.00
Salmon Roe - 4.00
Flying Fish Roe - 3.00
Squid - 3.00
Sea Urchin - MP
Eel - 4.00



KITCHEN ENTREES

- Buddha Fish Udon - *Udon noodles w/ Garden Vegetables - Chicken - 16.00/Shrimp - 20.00*
- New Zealand King Salmon - *Pan seared King Salmon with Cauliflower Puree, Asparagus - 24.00*
- Chicken on Elm - *Grilled Free-Range Chicken Breast, Bok Choy, Onions, Potato Leek Puree, Drizzled Teriyaki Sauce - 18.00*
- Rib Eye Steak - *10oz Prime Cut Steak, Shallots, Potato Leek Puree, Black Pepper Teriyaki - 26.00*
- New Zealand Lamb Chop - *Grilled Shishito Pepper, Carrots, Eggplant Puree, Topped with Plum Wine Miso Sauce - 28.00*

SUSHI ENTREES

- Koi Seven- *7 Piece Sushi & 1 Classic Roll - 28.00*
- Koi Ten - *10 Piece Sushi & 1 Classic Roll - 35.00*
- Zen Fifteen - *15 Piece Chef's Choice Sashimi - 34.00*
- Zen Twenty-One - *21pcs Chef's Choice Sashimi - 40.00*
- Buddha Fish Sushi Sashimi Combo - *5pc Sushi / 12pc Sashimi / 1 Classic Roll - 38.00*
- Buddha Fish New Style Sushi \$55.00
- 10 pc Chef's Choice Contemporary Sushi W/ Toppings*
- 1 Chef's Special Roll*