

bu • ku

GLOBAL STREET FOOD

hot pots, soups, fragrant broths

Hot Pot roasted chicken, coconut, red curry, house mushrooms 10

Mexican Pozole pulled pork, tomatillo, avocado, jalapeño, cilantro 6

Mushroom Miso Soup seaweed, tofu, scallion 5

Chef's Selection Soup of the Day 6

chilled refreshments, salads

Lebanese Fattoush crisp pita, pickled vegetables, fragrant herbs, lemon vinaigrette 8

Viet Cucumber Salad roasted peanuts, chili, sweet rice vinegar 6

Citrus-braised Beets soft goat cheese, baby arugula 8

Chef's Selection Sorbets 6

savory pastries, dumplings

World Breads Chef's Selection, baked fresh daily 5.5

Cochinita Pibil pulled pork, soft corn tortilla, pickled red onion, habañero salsa 9

Empanadas chipotle-braised chicken, avocado salsa, queso fresco, tomato 8

Vietnamese Crepe prawn, shiitake mushroom, bean sprout, Thai basil, sweet vinegar 12

Pierogis beer-braised chicken, butternut squash, brown butter 8

Filipino Lumpia ground pork, mango salad, chili 7.5

raw, almost raw

Sashimi Chef's Selections 15/25

bu•ku Roll crab, avocado, cucumber, roe, topped with spicy tuna tartar 12

Cambodia Roll shrimp, avocado, carrot, cucumber, peanut sauce, spring roll 10

Sing•Ha Roll tuna tataki, asparagus, cucumber, avocado, masago, sweet soy 12

Vegetable Roll avocado, carrot, cucumber, spinach, asparagus 8

Crunchy Tuna Tekka Maki, tempura, spicy tuna, tobiko, masago, cucumber salad, fresh wasabi, ponzu 10

Tuna Tataki ginger dressing, wakame, cucumber 12

Hawaiian Yellowtail Poke cashew, lime, plantain, sweet soy 11

sambals, salsas, chutneys

KOREAN CHILI SAMBAL
shrimp, garlic-chili oelek 6.5

THAI PEANUT SAUCE
coconut, chili, tamarind 5

BAJAK SAMBAL
cashew, tamarind, chili 5.5

*Cucumber Raita
4.5

*Cilantro Chutney
3.5

*Avocado Salsa
4.5

*Ponzu
3

*Tamarind Chutney
4

*Habañero-Mango Salsa
5

or

Choose 3
6.5

vegetarian, rice, other grains

Baba Ghanouj fire-roasted eggplant, sesame tahini, crisp pita, grilled bread 9

Colombian Arepas corn, chili, queso fresco, tomato, avocado salsa 7

Massaman Curry green bean, cauliflower, golden raisin, jasmine rice 15

Biryani basmati rice, saffron, root vegetables, raita 13

Paneer Indian cheese, kale, sweet onion, tamarind 10

sustainable meats and seafood

Korean BBQ shaved prime sirloin, kim chi, sesame-spinach, wasabi soy 15

Peri Peri Prawns flame grilled, spicy chili sauce, jasmine rice 16

Sake-braised Short Ribs pickled daikon, black sesame, Japanese rice 14

Moules Frites P.E.I. mussels, tomato, garlic, white wine, cream, toasted bread, fries 15

Beef Tataki crispy onion, wasabi greens, ponzu dressing 12

Thai BBQ Snapper green papaya salad, chili, tamarind 16

in off the street

Plantain-crusting Chilean Sea Bass caramelized noodle squash, mango salad, warm passion-fruit-citrus vinaigrette 29

American Red Snapper (hook and line caught) 'Indonesian style,' cashew, tamarind, Thai chili, house mushrooms, palm sugar, jasmine rice, stir-fried Asian greens 24

Chinese 5 Spice Grilled NY Strip mushroom-soy glaze, gingered sweet potato mash, cucumber-daikon salad 27

Thai Yellow Curry Scallops seared dayboat scallops, forbidden rice, golden pumpkin, sugar snap peas 21

Seared Organic Farmed Scottish Salmon creamed cipolline, ruby swiss chard, crisp potato 23

Ethiopian Lentil Wat potato, swiss chard, carrot, red onion, berberé spice, injera flatbread 18

Jamaican Jerk-Spiced Free Range Chicken coconut-rice, heirloom beans, caramelized plantain, mango 22