



chocolate buddha

communal japanese dining

## WELCOME

Valued guest: Please be advised that our kitchen is unable to co-ordinate meals especially during busy times... We encourage you to start your meal as soon as it arrives

### SUSHI – NIGIRI – MAKI – SASHIMI

fresh & made to order

vegetable maki (6) ✓	16
inside out rolled filled w/ avocado, shiso & cucumber topped w/ sesame seeds & the following toppings:	
teriyaki marinated water chestnuts w/ miso & coriander	
tofu & avocado w/ kizami wasabi & baby shiso	
smoked eggplant marinated in gluten free soy & ginger w/ chopped chives	
tempura pumpkin roll (4) ✓	17
inside out roll filled w/ tempura pumpkin, beetroot, seaweed salad & avocado topped w/ black sesame & Japanese mayo	
maki rolls (6)	
inside out roll w/ avocado, shiso & cucumber topped w/ sesame seeds – your choice of:	
kingfish w/ grated ginger & chives	17
salmon w/ nikiri soy, shiso & mayo	16
combination of both	17
soft shell crab roll (4)	19
inside out roll covered w/ black & white sesame seeds & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo	
gyu tataki nigiri (4)	22
rare seared beef nigiri sushi topped w/ house made Japanese steak sauce, chives & wasabi leaf	
ocean trout nigiri (4)	22
scorched ocean trout nigiri sushi w/ wasabi leaf	
aburi scallop (4)	24
seared scallop w/ Japanese pepper sauce, miso and baby coriander	
salted mackerel (4)	19
w/ grilled zucchini, nori & spicy yuzu mayo	
rice paper sushi (6)	18
avocado, cucumber & salmon wrapped in rice paper & topped w/ spicy tobiko mayo	

### ZENSAI – IZAKAYA

small dishes great to share or as a starter

edamame ✓	8
steamed soy beans w/ your choice of salt: - chilli, green tea or rock	
renkon crisps ✓	8
crunchy lotus root crisps w/ miso sour cream – great snack w/ drinks	
goma-ae ✓	9
blanched cold broccoli w/ roasted sesame dressing	
nasu dengaku ✓	11
deep-fried eggplant pieces w/ smoky miso glaze & sesame seeds	
chicken ao nori	13
diced chicken thigh, marinated in garlic & extra virgin olive oil, deep-fried in potato starch & coated in ao nori & served w/ mayo & lemon	
age-dashi tofu ✓	12
deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth	
chicken & mushroom spring roll (5)	16
minced chicken, shimiji & enoki mushrooms served w/ lettuce, shiso & Vietnamese dipping sauce	
buddha dumplings (5) ✓	16
pan-fried vegetarian dumplings w/ sweet chilli & wasabi mayo	
ma po tofu	17
our version of the spicy Chinese classic made w/ our house made teriyaki sauce w/ chicken mince, silken tofu, eggplant, red capsicum, spring onion & fresh chilli - served w/ crispy rice crackers	
korean fried chicken	18
w/ a crispy coating of Korean seasoning & served w/ our house made sticky mild chilli garlic sauce & lemon wedge	
miso buta	19
cubed pork belly pieces w/ a Korean soy bean glaze, pork crackle, coriander & capsicum	
steamed noodle dumplings (5)	19
freshly prepared in house - prawn, salmon, water chestnut & chives wrapped in brown rice noodles & steamed served w/ a soy, ginger & sesame oil dressing	
shake teriyaki	20
100g grilled salmon served medium rare topped w/ alfalfa sprouts, accompanied w/ grated daikon & gluten free teriyaki sauce on the side	
stir fry seasonal vegetables	8
healthy stir fry seasonal greens w/ special oyster sauce	
misoshiru – small   large	4   6
fish dashi or vegetable stock w/ wakame, silken tofu & spring onion vegetarian option available	
steamed rice – white or brown	6

### TEMPURA MENU

\*2 pieces per serve – served w/ dashi dipping sauce & daikon

red capsicum*	5	pumpkin*	5
eggplant*	5	broccoli*	5
zucchini*	5	soft shell crab whole s/s crab	15
3 assorted mushroom varieties – chefs selection			10

### NOODLES

UDON – RAMEN – SOBA – SOMEN

miso udon ✓	20
udon noodles in vegetable miso broth w/ deep-fried silken tofu (4), carrots, shiitake mushrooms, bok choy, wakame & spring onion	
tori soboro somen	21
minced chicken, flavoured w/ red miso paste & spicy sriracha sauce, garnished w/ shiso & ramen crisps served over somen noodles w/ a touch of vegetable stock	
gyu ramen	22
sliced rare beef w/ wombok, bean shoots, wakame, leek & spring onion in a hearty chicken broth served w/ chilli sauce on the side	
spicy pork ramen	23
slow cooked pork w/ bok choy, wakame & pickled ginger over ramen noodles in a mild flavoured house made chicken stock, kochujan miso, butter & miso paste, sprinkled w/ shichimi, spring onion & nori	
shake ramen	26
100g grilled salmon served medium rare in a house made chicken stock w/ miso, bok choy, bean shoots & sweet corn over ramen noodles - light, delicate & tasty	

### DONBURI – RICE DISHES

w/ white or brown rice & miso cup

tofu ankake don ✓	20
silken tofu simmered w/ bok choy, wombok, shiitake mushrooms, carrots & ginger topped w/ shredded nori over steamed rice	
bibimbap	20
our version of the classic Korean staple w/ shiitake mushrooms, cooked kimchi, wakame, red onions, seaweed salad, carrots & sansai vegetable mix w/ a fried egg over warm steamed rice add grilled chicken + 7 add silken tofu (4) + 4	
teriyaki chicken don	23
char-grilled thigh fillet w/ teriyaki glaze & mayo served w/ char-grilled broccoli, a salad of mizuna & tomato topped w/ shredded nori over rice	
sashimi don	24
fresh salmon sashimi marinated in yukke soy w/ sliced cucumber, shiso leaf, sesame seeds & alfalfa sprouts over sushi rice	
wafu steak don	25
100g sliced scotch beef fillet char-grilled served medium rare w/ house made Japanese pepper steak sauce, char-grilled broccoli, julienned leek, horseradish & steamed rice	

### Valued Guests...

While our dedicated kitchen team takes special care when preparing your dishes, we are unable to guarantee the absence of soy or sesame products.

We appreciate your understanding

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER



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## GLUTEN FREE MENU

### GLUTEN FREE ZENSAI

small dishes great to share or as a starter

gf edamame <b>V</b> steamed, salted soy beans w/ rock salt	8
gf goma-ae <b>V</b> blanched cold broccoli w/ roasted sesame dressing	9
gf nasu dengaku <b>V</b> char-grilled eggplant w/ smoky miso glaze & sesame seeds	11
gf steamed noodle dumplings (5) freshly prepared in house - prawn, salmon, water chestnut & chives wrapped in brown rice noodles & steamed, served w/ a soy, ginger & sesame oil dressing	19
gf shake teriyaki 100g grilled salmon served medium rare topped w/ alfalfa sprouts, accompanied w/ grated daikon & gluten free teriyaki sauce on the side	20
stir fry seasonal vegetables healthy stir fry seasonal greens w/ special oyster sauce	8
gf misoshiru – small   large fish dashi or vegetable stock w/ wakame, silken tofu & spring onion <b>vegetarian option available</b>	4   6
gf steamed rice – white or brown	6

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**IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER**  
Thank-you

## GLUTEN FREE SUSHI – NIGIRI – MAKI – SASHIMI

fresh & made to order

gf vegetable maki (6) <b>V</b> inside out rolled filled w/ avocado, shiso & cucumber topped w/ sesame seeds & the following toppings: teriyaki marinated water chestnuts w/ miso & coriander tofu & avocado w/ wasabi & baby shiso smoked eggplant marinated in gluten free soy & ginger w/ chopped chives	16
gf maki rolls (6) inside out roll w/ avocado, shiso & cucumber topped w/ sesame seeds & your choice of: kingfish w/ grated ginger & chives salmon w/ nikiri soy & shiso combination of both	17 16 17
gf gyu tataki nigiri (4) rare seared beef nigiri sushi topped w/ house made Japanese steak sauce, & chives	22
gf ocean trout nigiri (4) scorched ocean trout nigiri sushi w/ nigiri sauce	22
gf aburi scallop (4) seared scallop w/ Japanese pepper sauce & coriander miso and baby coriander	24

### GLUTEN FREE DONBURI - RICE DISHES

w/ white or brown rice & miso cup

gf tofu ankake don <b>V</b> silken tofu simmered w/ bok choy, wombok, shiitake mushrooms, carrots & ginger w/ shredded nori over steamed rice	20
gf teriyaki chicken don char-grilled thigh fillet w/ teriyaki glaze served w/ char-grilled broccoli, a salad of mizuna & tomato topped w/ shredded nori over rice	23
gf sashimi don fresh salmon sashimi marinated in yukke soy w/ sliced cucumber, shiso leaf, sesame seeds & alfalfa sprouts over sushi rice	24
gf wafu steak don 100g sliced scotch beef fillet char-grilled served medium rare w/ house made Japanese pepper steak sauce, char-grilled broccoli, julienned leek & steamed rice	25

### GLUTEN FREE DESSERT

gf chocolate buddha dome w/ strawberries & coconut cream	15
gf sunikkazu bites (4)	14
gf vanilla ice-cream per scoop	5
kids sunikkazu bites (2)	

GF = Gluten Free

V = Vegetarian Dishes

## DESSERTS

green tea brulee creamy & distinctly green tea flavoured take on a classic dessert!	10
coconut cheesecake house made w/ coconut caramel sauce	12
choya apple crumble shortbread biscuit base filled w/ Choya plum wine poached apples served w/ vanilla ice-cream & pouring cream	15
chocolate spring rolls (5) callebaut Belgian chocolate filled spring rolls w/ miso salted caramel dipping sauce & cream	17
selection of japanese ice-cream – one scoop   trio azuki bean / black sesame / green tea	5   12
chocolate buddha dome * a cross between chocolate ganache & a thick mousse served w/ strawberries & coconut cream	15
sunikkazu * a 'snickers' style made w/ healthy mixed nuts, dates & a touch of cacao OR bite size @ 3.50 each	14

\* VEGAN Made by our friends at compassionate kitchen

## KIDS MENU

GLUTEN FREE OPTION AVAILABLE – check w/ your waiter

edamame <b>V</b> steamed, salted soy beans w/ rock salt	8
kids chicken ao nori diced chicken thigh, marinated in garlic & extra virgin olive oil, deep-fried in potato starch & served w/ mayo & lemon	9
kids buddha dumplings (5) <b>V</b> pan-fried vegetarian dumplings w/ Japanese mayo	16
kids nori rolls (8) nori rolls w/ sushi rice & your choice of filling: avocado fresh salmon, avocado & mayo teriyaki chicken & mayo	12 16 16
kids ramen plain ramen noodles in house made chicken or vegetable broth	12
kids bento served w/ mixed salad & steamed rice – w/ your choice of:- beef - scotch fillet char-grilled served medium rare & Japanese mayo chicken – chicken thigh char-grilled w/ teriyaki glaze & sesame seeds	16