

CHOCOLATE チョコレート BUDDHA 仏

SUSHI

KINGFISH JALAPEÑO SASHIMI (4PCS) freshly sliced kingfish w/ jalapeno, coriander, yuzu soy dressing	16
PRAWN TOBIKO MAKI (4 PCS) carrot, cucumber, avocado & mizuna covered in tempura crumb, tobiko mayo & katsu sauce	18
SMOKED SALMON & CREAM CHEESE MAKI ROLL (6 PCS) salmon, zucchini, carrot, asparagus & tobiko w/ spicy mayo	20
SPICY TEMPURA SALMON ROLL (4 PCS) salmon, zucchini, carrot, asparagus & tobiko w/ spicy mayo	19
OCEAN TROUT NIGIRI (4 PCS) scorched ocean trout nigiri sushi w/ wasabi leaf	22
GYU TATAKI NIGIRI (4 PCS) seared rare beef nigiri topped w/ house made Japanese steak sauce & tataki pesto, chives & wasabi leaf	22
ABURI SCALLOPS (4PCS) seared scallops w/ steak sauce, tataki pesto & baby coriander	24
SOFT SHELL CRAB ROLL (4 PCS) inside out roll covered w/ black & white sesame seeds & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo	20
TEMPURA PUMPKIN ROLL (4 PCS) (V) inside out roll filled w/ tempura pumpkin, beetroot, seaweed salad & avocado topped w/ black sesame & Japanese mayo	18
SALMON RICE PAPER SUSHI (6PCS) avocado, kanpyo, cucumber & salmon wrapped in rice paper & topped w/ spicy tobiko mayo	18
BUDDHA FIRE (6PCS) inside out roll w/ kingfish, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & togarashi	26
VEGETABLE RICE PAPER SUSHI (6 PCS) (V) avocado, kanpyo, takuan, grilled red capsicum, oyster mushroom, topped w/ grilled eggplant	18
SALMON MAKI ROLLS (6PCS) inside out roll with salmon, nikiri soy, shiso, mayo, cucumber & topped w/ wasabi masago	19
CHICKEN KATSU ROLL (4PCS) panko crumbed chicken, lettuce, mayo & rice in nori & served w/ our teriyaki sauce	18
KINGFISH MAKI ROLLS (6 PCS) inside out roll w/ avocado, kingfish, grated ginger, chives, shiso, cucumber w/ orange masago	19
ASSORTED SASHIMI PLATE 12 PIECES	30
ASSORTED SASHIMI PLATE 18 PIECES	50

IZAKAYA / SHARE

EDAMAME (V) steamed soy beans w/ rock or chilli salt or tossed in an Asian spicy sauce	9 11
BUDDHA'S HOMEMADE GYOZA (5PCS) served w/ a ponzu soy sauce – pork & cabbage – vegetable (V)	15 15 15
CHICKEN AO NORI diced chicken thigh, marinated in garlic, extra virgin olive oil, deep-fried & coated in ao nori & served w/ Japanese mayo	13
KOREAN FRIED CHICKEN crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce	18
STEAMED NOODLE DUMPLINGS (6 PCS) (GF) freshly prepared in-house w/ prawn, salmon, water chestnut & chives wrapped in brown rice noodles & steamed served w/ a soy, ginger & sesame oil dressing	19
PORK BELLY slow steam pork, pork crackling, served w/ rice paper roll (lettuce, carrot, cucumber & shiso leaves)	16
CHICKEN & MUSHROOM SPRING ROLL (5 PCS) minced chicken, shimeji & enoki mushrooms served w/ lettuce, shiso, mint & Vietnamese dipping sauce	16
GRILLED SKEWERS (2 SKEWERS) marinated & grilled w/ yakitori sauce & sesame seeds – salmon & asparagus – carrot, pumpkin, king oyster mushroom & zucchini (VE)	16 12
CRUMBED SWEET POTATO (7PCS) (V) deep fried crumbed sweet potato w/ house made yakitori sauce	9
SALMON BROCCOLINI (4PCS) blanched broccolini, shredded daikon rolled in thin sliced salmon w/ yuke soy topped w/ baby shiso	16
TEBASAKI (3PCS) fried chicken wings w/ sesame seeds, juliened leek, chilli & our yakitori sauce	14
BLACK COD MOROMISOYAKI chargrilled marinated black cod topped w/ moromi miso	22
SPICY LAMB MISOYAKI (2PC) chargrilled marinated lamb cutlet into saikyomiso	18
AGEDASHI TOFU (V) deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth	14
SEASONAL TEMPURA served w/ a dashi dipping sauce – okra or shimeji or pumpkin (2pcs) (V) – soft shell crab tempura (whole crab) – prawn tempura (2pc)	6 15 10
RENKON CHIPS (V) crunchy lotus root crisps w/ miso sour cream	8
SWEET POTATO & PORK MINCE CROQUETTE (2 PCS) w/ zucchini & spring onion crumbed & deep fried	9

SIDES

WHITE OR BROWN RICE	4
MISO SOUP (VEGETABLE OR FISH BASE)	4
SIDE SALAD	6
GOMA-AE (V) blanched kai-lan (Chinese broccoli) w/ a Japanese house made mustard sauce & sesame seeds	9
KIDS MENU	
EDAMAME steamed soy beans w/ rock salt	6
CHICKEN AO NORI	9
AVOCADO MAKI ROLL	12
FRESH SALMON, AVOCADO & MAYO NORI ROLL (8PCS)	16
TERIYAKI CHICKEN W/ MAYO NORI ROLL (8PCS)	15
PLAIN RAMEN NOODLES in our pork dashi or vegetable dashi broth	12
CHICKEN BENTO chargrilled w/ teriyaki glaze, sesame seeds & mayo, steamed rice, mixed leaf salad	16
DESSERTS	
WHITE & DARK CHOCOLATE SPRING ROLLS (6PCS) Belgian chocolate filled spring rolls w/ a caramel miso sauce & cream	18
TRIO OF ICE-CREAMS azuki bean / charcoal coconut / green tea	14
CHOYA APPLE CRUMBLE w/ vanilla ice-cream	15
CHOCOLATE PEANUT BUTTER MUD CAKE (VE)	14
BLACK FOREST TARTUFO (VE) (GF)	14
YUZU BAKED CHEESE CAKE	14

ALA CARTE MENU SPRING 2019
Please note, our kitchen is unable to
co-ordinate meals, we encourage you
to start your meal as soon as it arrives.

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ALLERGEN INFO

While we take special care in preparing your meal, we are unable to guarantee the absence of soy/sesame/nut and gluten products. (V) Vegetarian – Prepared without meat products. Please note that cross contamination with animal products may occur. (VE) Vegan – If you are vegan, have serious food allergies or requirements, please inform our staff and we will do our best to accommodate.

CHOCOLATE チョコレート BUDDHA 仏

DONBURI

over steamed white or brown rice & served w/ miso soup (vegetarian or fish base miso)

VEGETABLE CURRY (V)

w/ carrots, potato, daikon, tomato, capsicum, onions, mushrooms w/ beni shoga
+ add tofu katsu 7
+ add pork katsu 9

TERIYAKI CHICKEN DON

chargrilled marinated thigh fillet w/ house made teriyaki, oyster mushroom, kai lan, mizuna, tomato, shredded nori & Japanese mayo

STEAK DON (120G)

chargrilled beef sirloin w/ baby potato, pumpkin, corn w/ yuzu steak sauce

SASHIMI DON

w/ fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame seeds, alfalfa sprouts, & shredded nori

RAMEN & SOBA

SPICY PORK RAMEN

slow cooked rolled pork belly (3 pcs) in a pork broth, marinated egg, bok choy, bean shoots, beni shoga shichimi, spring onion & nori

PORK KATSU RAMEN

100g deep fried pork tonkatsu in a pork broth served w/ bok choy, bean shoots, marinated egg, spring onion & nori

SHAKE RAMEN

100g grilled salmon served medium rare in a veggie or pork broth, bok choy, sweet corn & bean shoots

GREEN TEA TEMPURA SOBA NOODLES (V)

w/ spring onion, tempura vegetables & pickles in a vegetable broth

RAMEN NOODLE OKONOMIYAKI

w/ cabbage, zucchini, onion, egg w/ layers of tonkatsu sauce, ramen noodles, spring onions, nori, mayo, bonito flakes & beni shoga

SALADS

as a main or to share

GREEN TEA SOBA SALAD (V)

mizuna, edamame, zucchini, carrot, capsicum, pea sprouts w/ tempura spinach & crunchy lotus root chips

TOFU & AVOCADO SALAD (V)

deep fried silken tofu w/ edamame, bean shoots, cos lettuce, capsicum, avocado & nori w/ a mustard miso dressing

TEMPURA SOFT SHELL CRAB NOODLE SALAD

buckwheat noodles, wakame, cherry tomatoes, soft shell crab, red onion in a garlic sesame dressing

CRAB MEAT POTATO SALAD

cucumber, wakame, potato & crabmeat w/ kizami mayo topped w/ tobiko & ao nori powder

GLUTEN FREE

EDAMAME (V)

steamed soy beans w/ rock or chilli salt

GRILLED SALMON & ASPARAGUS SKEWER (2 SKEWERS)

marinated & grilled w/ our yakitori sauce & sesame seeds

MISO (VEGETABLE BASE)

STEAMED WHITE OR BROWN RICE

KINGFISH MAKI ROLLS (6 PCS)

inside out roll w/ avocado, kingfish, grated ginger, chives, shiso, cucumber & topped w/ sesame seeds

SALMON MAKI ROLLS (6PCS)

inside out roll with salmon, nikiri soy, shiso, mayo, cucumber & topped w/ wasabi masago

OCEAN TROUT NIGIRI (4 PCS)

scorched ocean trout nigiri sushi w/ nigiri sauce

GYU TATAKI NIGIRI (4 PCS)

seared rare beef nigiri topped w/ house made Japanese steak sauce & chives

ABURI SCALLOPS (4PCS)

seared scallops w/ Japanese pepper sauce, miso & baby coriander

SASHIMI DON

w/ fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame seeds, alfalfa sprouts & shredded nori

TERIYAKI CHICKEN DON

chargrilled marinated thigh fillet w/ house made teriyaki, oyster mushroom, kai lan, mizuna, tomato, shredded nori & Japanese mayo

CRAB MEAT POTATO SALAD

cucumber, wakame, potato & crabmeat w/ kizami mayo topped w/ tobiko & ao nori powder

SALMON BROCCOLINI (4PCS)

blanched broccolini, shredded daikon rolled in thin sliced salmon w/ yuke soy topped w/ baby shiso

VEGETABLE RICE PAPER SUSHI (6PCS) (V)

avocado, cucumber, takuan, grilled red capsicum, oyster mushroom, topped w/ grilled eggplant

STEAMED NOODLE DUMPLINGS (6 PCS) (GF)

freshly prepared in-house w/ prawn, salmon, water chestnut & chives wrapped in brown rice noodles & steamed served w/ a soy, ginger & sesame oil dressing

CHOCOLATE PEANUT BUTTER MUD CAKE (VE)

BLACK FOREST TARTUFO (VE) (GF)

BRUNCH TRAYS 11:30AM-3:00PM

served with mixed leaf salad, goma-ae, avocado hosomaki, miso soup & steamed white or brown rice (except *). Please inform us if you require gluten free.

PORK CURRY

panko crumb pork w/ carrot, potato, daikon, tomato, capsicum, onions & mushrooms over rice, topped beni shoga w/ miso soup

TOFU KATSU CURRY (V)

panko crumb silken tofu w/ carrot, potato, daikon, tomato, capsicum, onions & mushrooms over rice, topped beni shoga w/ miso soup

SALMON TERIYAKI

80g grilled salmon served medium rare topped w/ alfalfa sprout, sesame seeds & gluten free teriyaki sauce

CHICKEN TERIYAKI

chargrilled marinated chicken thigh served on kai lan topped w/ house teriyaki glaze, Japanese mayo & nori

GREEN TEA SOBA NOODLES (V)*

w/ spring onion, tempura vegetables & pickles in a vegetable broth

ANKAKE TRAY (V)

deep fried eggplant & zucchini in shiitake mushroom, ginger ankake sauce

DESSERTS

WHITE & DARK CHOCOLATE SPRING ROLLS (6PCS)

Belgian chocolate filled spring rolls w/ a caramel miso sauce & cream

TRIO OF ICE-CREAMS

azuki bean / charcoal coconut / green tea

CHOYA APPLE CRUMBLE

w/ vanilla ice-cream

CHOCOLATE PEANUT BUTTER MUD CAKE (VE)

BLACK FOREST TARTUFO (VE) (GF)

YUZU BAKED CHEESE CAKE

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