

CHOCOLATE
チョコレート
BUDDHA 仏

ALA CARTE MENU SUMMER 2020

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

IG CHOCOLATE_BUDDHA
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Table with 2 columns: Dish Name and Price. Rows include: KINGFISH JALAPEÑO SASHIMI (4PCS) 18, PRAWN TOBIKO MAKI (4 PCS) 19, TUNA TEMPURA ROLL (4 PCS) 22, SPICY TEMPURA SALMON ROLL (4 PCS) 20, OCEAN TROUT NIGIRI (4 PCS) 23, GYU TATAKI NIGIRI (4 PCS) 23, ABURI SCALLOPS (4PCS) 24, SOFT SHELL CRAB ROLL (4 PCS) 22, TEMPURA PUMPKIN ROLL (4 PCS) (V) *(VE) 19, SALMON RICE PAPER SUSHI (6PCS) 19, BUDDHA'S FIRE (6PCS) 26, VEGETABLE RICE PAPER SUSHI (6 PCS) (V) *(VE) 19, SALMON MAKI ROLLS (6PCS) 20, BBQ CHICKEN ROLL (4PCS) 19, KINGFISH MAKI ROLLS (6 PCS) 19, ASSORTED SUSHI & SASHIMI 12 PIECES 35, ASSORTED SUSHI & SASHIMI INCLUDES SCAMPI 18 PCS 55.

Table with 2 columns: Dish Name and Price. Rows include: EDAMAME (V) *(VE) 9, GREEN GYOZA (5PCS) (V) 13, CHICKEN AO NORI 16, KOREAN FRIED CHICKEN 18, STEAMED NOODLE DUMPLINGS (6 PCS) (GF) 20, PORK BELLY 17, SWEET POTATO & PORK KORROKE (2 PCS) 11, GRILLED SKEWERS (2 SKEWERS)(GF) 17, CRUMBED SWEET POTATO (7PCS) (V) 14, SALMON BROCCOLINI (4PCS) 17, NASU DENGAKU 15, BLACK COD MOROMISOYAKI 22, SPICY LAMB MISOYAKI (2PC) (served medium rare) 18, AGEDASHI TOFU (V) *(VE) 15, SEASONAL TEMPURA 6, RENKON CHIPS (V) 9, GOMA-AE (V) *(VE) 9.

Table with 2 columns: Dish Name and Price. Rows include: DONBURI 19, VEGETABLE CURRY (V) 7, TERIYAKI CHICKEN DON 26, STEAK DON (120G) 27, SASHIMI DON 25, RAMEN & SOBA, SPICY PORK RAMEN 26, PORK KATSU RAMEN 26, SHAKE RAMEN 26, GREEN TEA TEMPURA SOBA NOODLES (V) 23, RAMEN NOODLE OKONOMIYAKI 22, ALLERGEN INFO, Surcharge applies on Weekends (10%) & Public Holidays (15%).

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GLUTEN FREE FRIENDLY (Please advise us of Anaphylaxis)

EDAMAME (V) steamed soy beans w/ rock salt	9
GRILLED SALMON & ASPARAGUS SKEWERS (2 SKEWERS) marinated & grilled w/ our yakitori sauce & sesame seeds	17
MISO (VEGETABLE OR FISH)	4
STEAMED WHITE OR BROWN RICE	5
KINGFISH MAKI ROLLS (6 PCS) inside out roll w/ avocado, kingfish, grated ginger, chives, shiso, cucumber & topped w/ orange masago	19
SALMON MAKI ROLLS (6PCS) inside out roll with salmon, nikiri soy, shiso, mayo, cucumber & topped w/ wasabi masago	20
OCEAN TROUT NIGIRI (4 PCS) scorched ocean trout nigiri sushi w/ nigiri sauce	23
GYU TATAKI NIGIRI (4 PCS) seared rare beef nigiri topped w/ house made Japanese steak sauce & chives	23
ABURI SCALLOPS (4PCS) seared scallops w/ Japanese pepper sauce, miso & baby coriander	24
SASHIMI DON w/ fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame seeds, alfalfa sprouts & shredded nori	25
TERIYAKI CHICKEN DON chargrilled marinated thigh fillet w/ house made teriyaki, oyster mushroom, kai lan, mizuna, tomato, shredded nori & Japanese mayo	26
CRAB MEAT POTATO SALAD cucumber, wakame, potato & crabmeat w/ kizami mayo topped w/ tobiko & ao nori powder	20
SALMON BROCCOLINI (4PCS) blanched broccolini, shredded daikon rolled in thin sliced salmon w/ yuke soy topped w/ baby shiso	17
VEGETABLE RICE PAPER SUSHI (6PCS) (V) *(VE) avocado, cucumber, takuan, grilled red capsicum, oyster mushroom, topped w/ grilled eggplant	19
STEAMED NOODLE DUMPLINGS (6 PCS) freshly prepared in-house w/ prawn, salmon, water chestnut & chives wrapped in brown rice noodles & steamed served w/ a soy, ginger & sesame oil dressing	20
BUDDHA'S FIRE (6PCS) inside out roll w/ kingfish, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi	26
CHOCOLATE PEANUT BUTTER MUD CAKE (VE)	14
BLACK FOREST TARTUFO (VE)	14
CARAMEL CHOCOLATE MOUSEE	14

SALADS

as a main or to share

GREEN TEA SOBA SALAD (V) *(VE) mizuna, edamame, zucchini, carrot, capsicum, pea sprouts w/ tempura spinach & crunchy lotus root chips + chicken	18
TOFU & MANGO SALAD (V) *(VE) deep fried silken tofu w/ edamame, bean shoots, cos lettuce, capsicum, mango & nori w/ a mustard miso dressing + chicken	+7
TEMPURA SOFT SHELL CRAB NOODLE SALAD buckwheat noodles, wakame, cherry tomatoes, soft shell crab, red onion in a garlic sesame dressing	18
CRAB MEAT POTATO SALAD (GF) cucumber, wakame, potato & crabmeat w/ kizami mayo topped w/ tobiko & ao nori powder	+7
	21
	20

SIDES

WHITE OR BROWN RICE	5
MISO SOUP (VEGETABLE OR FISH BASE)	4
SIDE SALAD	6
GOMA-AE (V) *(VE) 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	11
AVOCADO & MAYO MAKI ROLL (8PCS)	12
FRESH SALMON & MAYO MAKI ROLL (8PCS)	15
TERIYAKI CHICKEN & MAYO MAKI ROLL (8PCS)	16
TUNA & MAYO MAKI ROLL (8PCS)	18
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
RENKON CHIPS (V) crunchy lotus root crisps w/ miso sour cream	9
CRUMBED SWEET POTATO (7PCS) (V) deep-fried crumbed sweet potato w/ house made yakitori sauce	11

BRUNCH TRAYS 11:30AM-3:30PM MONDAY-FRIDAY

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	24
TOFU KATSU CURRY (V) panko crumb silken tofu w/ carrot, potato, daikon, tomato, capsicum, onions, mushroom, over rice, topped beni shoga	23
SALMON TERIYAKI (GF on request) 80g grilled salmon served medium rare topped w/ alfalfa sprout, sesame seeds & gluten free teriyaki sauce	25
CHICKEN TERIYAKI (GF on request) chargrilled marinated chicken thigh served on kai lan topped w/ house teriyaki glaze, Japanese mayo & nori	23
GREEN TEA SOBA NOODLES* (V) w/ spring onion, tempura vegetables & pickles in a vegetable broth	22
ANKAKE TRAY (V) (GF on request) deep fried eggplant & zucchini in shiitake mushroom, ginger ankake sauce	23

DESSERTS

WHITE & DARK CHOCOLATE SPRING ROLLS (6PCS) Belgian chocolate filled spring rolls (3 dark chocolate & 3 white chocolate) & served w/ a caramel miso sauce & fresh 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) (GF) served w/ crushed peanuts & a peanut & coconut sauce	14
BLACK FOREST TARTUFO (VE) (GF)	14
YUZU BAKED CHEESE CAKE	14
CARAMEL CHOCOLATE MOUSSE (GF)	14

ALLERGEN INFO

Whilst we take special care in preparing your meal, Chocolate Buddha is unable to guarantee the absence of soy/sesame/ nut/gluten or other allergens that cause anaphylaxis or allergic reactions. If you have a serious or specific food or beverage requirement, please inform our staff and we will do our best to accommodate.

(V) Vegetarian – Prepared without meat products.
(VE) Vegan – Prepared without meat products, eggs or dairy
*(VE) - Dish can be altered upon request
(GF) -Gluten Free Friendly

Please note that as we are not a Vegan/Vegetarian restaurant, cross contamination with animal products may occur.

Surcharge applies on Weekends (10%) & Public Holidays (15%)