

# CHOCOLATE チョコレート BUDDHA 仏

ALA CARTE MENU AUTUMN 2020

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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## SUSHI

KINGFISH JALAPEÑO SASHIMI (4 PCS) freshly sliced kingfish w/ jalapeno, coriander, asparagus, black caviar, sriracha & yuzu soy dressing	18
PRAWN TOBIKO MAKI (4 PCS) carrot, cucumber, avocado & mizuna covered in tempura crumb, tobiko mayo & katsu sauce	19
TUNA TEMPURA ROLL (4 PCS) fresh tuna w/ asparagus & cherry tomato marinated in kimchi w/ a spicy tobiko & peri mayo sauce	22
SPICY TEMPURA SALMON ROLL (4 PCS) salmon, zucchini, carrot, asparagus & tobiko w/ spicy mayo	20
OCEAN TROUT NIGIRI (4 PCS) scorched ocean trout nigiri sushi w/ wasabi leaf	23
GYU TATAKI NIGIRI (4 PCS) seared rare beef nigiri topped w/ house made Japanese steak sauce & tataki pesto, chives & wasabi leaf	23
ABURI SCALLOPS (4 PCS) 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 & furikake filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo	22
SPICY TEMPURA PUMPKIN & VEG ROLL (4 PCS) (V) *(VE)	19
tempura pumpkin, avocado, cucumber, pickled radish, kanpyo, siracha & pumpkin sauce	
SALMON RICE PAPER SUSHI (6 PCS) avocado, kanpyo, cucumber & salmon wrapped in rice paper & topped w/ spicy tobiko mayo	19
BUDDHA'S FIRE (6 PCS) inside out roll w/ kingfish, jalapeno, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi	26
VEGETABLE RICE PAPER SUSHI (6 PCS) (V) *(VE)	19
avocado, kanpyo, takuan, grilled red capsicum, oyster mushroom, topped w/ grilled eggplant	
SALMON MAKI ROLLS (6 PCS) inside out roll with salmon, nikiri soy, shiso, mayo, cucumber & topped w/ wasabi masago	20
BBQ CHICKEN ROLL (4 PCS) grilled chicken, lettuce & avocado w/ a bbq sauce wrapped in rice & nori & covered w/ panko crumbs	19
KINGFISH MAKI ROLLS (6 PCS) inside out roll w/ avocado, kingfish, grated ginger, chives, shiso & cucumber w/ orange masago	19
GRILLED VEGETABLE NIGIRI (4 PCS) (V) (VE)	14
okra, red capsicum & asparagus grilled w/ a coriander pesto	
ASSORTED SUSHI & SASHIMI 12 PIECES	35
ASSORTED SUSHI & SASHIMI INCLUDES SCAMPI 18 PCS	55

## IZAKAYA / SHARE

EDAMAME (V) *(VE) steamed soy beans w/ rock or chilli salt or side of Asian spicy sauce	9
GREEN GYOZA (5 PCS) (V) served w/ a ponzu sauce & wasabi mayo	11
HOME MADE LAMB, GARLIC, CHILLI & CABBAGE GYOZA (5 PCS) served w/ a chilli gyoza sauce	13
CHICKEN AO NORI diced chicken thigh, marinated in garlic, extra virgin olive oil, deep-fried & coated in ao nori & served w/ Japanese mayo	15
KOREAN FRIED CHICKEN crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce	16
STEAMED NOODLE DUMPLINGS (6 PCS) home made w/ prawn, salmon, water chestnut & chives wrapped in brown rice noodles & steamed w/ a soy, ginger & sesame oil dressing	18
PORK BELLY slow cooked pork & crackling w/ lettuce, carrot, cucumber & shiso leaves wrapped in rice paper roll w/ a sticky sauce	20
SWEET POTATO & PORK KORROKE (2 PCS) minced pork, zucchini, sweet potato, gouda cheese & spring onions, crumbed & deep fried & served w/ CB sauce	17
GRILLED SKEWERS (2 SKEWERS)(GF) marinated & grilled w/ yakitori sauce & sesame seeds – salmon & asparagus – carrot, pumpkin, king oyster mushroom & zucchini (VE)	11
CRUMBED SWEET POTATO FINGERS (7 PCS) (V) deep fried crumbed sweet potato w/ house made yakitori sauce	17
SALMON BROCCOLINI (4 PCS) blanched broccolini & shredded daikon rolled in thin sliced salmon w/ yuke soy topped w/ baby shiso (served cold)	14
NASU DENGAKU (V) deep fried eggplant pieces w/ a smoky miso glaze, sesame seeds & beni shoga	11
RENKON CHIPS (V) crunchy lotus root crisps w/ miso sour cream	17
SPICY LAMB MISOYAKI (2 PCS) (served medium rare) chargrilled marinated lamb cutlet marinated with saikyo miso	9
AGEDASHI TOFU (V) *(VE) deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth	18
SEASONAL TEMPURA served w/ a dashi dipping sauce – okra/shimeji/pumpkin (2pcs) (V) – soft shell crab tempura (whole crab) – prawn tempura (2pc)	15
GREEN VEG (V) (VE) blanched kai-lan (Chinese broccoli) w/ a Japanese house made mustard sauce & sesame seeds	6 15 10
BAKED KINOKO (V) *(VE) caramalised onion, edamame, eggplant, corn, garlic & sesame seeds w/ a cherry tomato chilli sambal on a baked portabello mushroom, & topped w/ beetroot shavings & a pesto & teriyaki sauce	9

## DONBURI

<i>over steamed white or brown rice &amp; served w/ miso soup (vegetarian or fish base miso)</i>	
VEGETABLE CURRY (V) w/ carrots, potato, daikon, tomato, capsicum, onions, mushrooms w/ beni shoga + add tofu katsu + add pork katsu	19 7 9
TERIYAKI CHICKEN DON chargrilled marinated thigh fillet w/ house made teriyaki, oyster mushroom, kai lan, mizuna, tomato, shredded nori & Japanese mayo	26
STEAK DON (120G) chargrilled beef sirloin w/ baby potato, pumpkin, corn & kai lan w/ yuzu steak sauce	27
SASHIMI DON w/ fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame seeds, alfalfa sprouts, & shredded nori	25
<b>RAMEN &amp; SOBA</b>	
SPICY PORK RAMEN slow cooked rolled pork belly (3 pcs) in a pork broth, marinated egg, bok choy, corn, bean shoots, beni shoga shichimi, spring onion & nori	26
PORK KATSU RAMEN 100g deep fried pork tonkatsu in a pork broth served w/ bok choy, bean shoots, marinated egg, corn, spring onion & nori	26
SHAKE RAMEN 100g grilled salmon served medium rare in a veggie or pork broth, bok choy, sweet corn & bean shoots	26
GREEN TEA TEMPURA SOBA NOODLES (V) w/ tempura vegetables, spring onions & pickles in a vegetable broth	23
RAMEN NOODLE OKONOMIYAKI w/ cabbage, zucchini, onion, egg w/ layers of tonkatsu sauce, ramen noodles, spring onions, nori, mayo, bonito flakes & beni shoga	22

## 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%)

