

# CHOCOLATE

# チョコレート

# BUDDHA 仏

## ALA CARTE NOVEMBER 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  
 FB: CHOCOLATEBUDDHAMELBOURNE  
 W: CHOCOLATEBUDDHA.COM.AU

## SUSHI

**KINGFISH JALAPEÑO SASHIMI (4 PCS)** 18  
 freshly sliced kingfish w/ jalapeno, coriander, asparagus, black caviar, sriracha & yuzu soy dressing

**PRAWN TOBIKO MAKI (4 PCS)** 19  
 carrot, cucumber, avocado & mizuna covered in tempura crumb, tobiko mayo & katsu sauce

**SPICY TEMPURA SALMON ROLL (4 PCS)** 20  
 salmon, zucchini, carrot, asparagus & tobiko w/ spicy mayo

**OCEAN TROUT NIGIRI (4 PCS)** 24  
 scorched ocean trout nigiri sushi w/ wasabi leaf

**SPICY TEMPURA PUMPKIN & VEG ROLL (4 PCS) (V) \*(VE)** 20  
 tempura pumpkin, avocado, cucumber, pickled radish, kanpyo, siracha & pumpkin sauce

**BUDDHA'S FIRE (6 PCS)** 26  
 inside out roll w/ fish of the day, jalapeno, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & into togarashi

**SALMON MAKI ROLLS (6 PCS)** 22  
 inside out roll with salmon, nikiri soy, shiso, mayo, cucumber & topped w/ wasabi masago

**BBQ CHICKEN ROLL (4 PCS)** 19  
 grilled chicken, lettuce & avocado w/ a bbq sauce wrapped in rice & nori & covered w/ panko crumbs

**WAGYU YAKINIKU (4 PCS)** 26  
 wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ perri perri mayo

## GLUTEN FREE FRIENDLY

**EDAMAME (V) \*(VE)** 9  
 steamed soy beans w/ rock salt

**OCEAN TROUT NIGIRI (4PCS)** 24  
 scorched ocean trout nigiri sushi w/ nigiri sauce

**SALMON MAKI ROLLS (6 PCS)** 22  
 inside out roll w/salmon, nikiri soy, shiso, mayo, cucumber & topped w/ wasabi mayo

**SPICY VEGAN MAKI ROLLS (6 PCS)** 26  
 mushroom soya bean, onion, chilli & garlic over an asparagus, avocado & grilled red capsicum maki

**KINGFISH JALAPEÑO SASHIMI (4 PCS)** 18  
 freshly sliced kingfish w/ jalapeno, coriander, asparagus, black caviar, sriracha & yuzu soy dressing

**SASHIMI DON** 25  
 fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame seeds, alfalfa sprouts & shredded nori & a vegetable miso soup

**TERIYAKI CHICKEN DON** 26  
 chargrilled marinated thigh fillet w/ house made teriyaki, oyster mushroom, kai lan, mizuna, tomato, shredded nori & Japanese mayo served w/ a vegetable miso soup

**SALMON BROCCOLINI (4 PCS)** 18  
 blanched broccolini, shredded daikon rolled in thinly sliced salmon w/ yuke soy topped w/ baby shiso

**BUDDHA'S FIRE (6 PCS)** 26  
 inside out roll w/ fish of the day, jalapeno, asparagus glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi

**WAGYU YAKINIKU (4 PCS)** 26  
 wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ perri perri mayo

**STEAMED NOODLE DUMPLING (6 PCS)** 21  
 home made w/ prawns, salmon, chives & water chestnuts, wrapped in brown rice noodles & served w/ a soy, ginger & sesame oil dressing

**BLACK FOREST TARTUFO (VE)** 14

**STICKY DATE PUDDING \*(VE)** 15  
 w/ a pecan, peanut & walnut mix & vanilla ice-cream

**CARAMEL, CHOCOLATE & MISO MOUSSE** 14

**SUNIKKAZU** w/ nuts & chocolate & tastes like snickers! 14

## IZAKAYA/SHARE

**EDAMAME (V) \*(VE)** 9  
 steamed soy beans w/ rock salt or chilli salt

**GREEN GYOZA (5PCS) (V)** 3  
 served w/ponzu & wasabi mayo

**SPICYLAMB GYOZA (5PCS)** 15  
 garlic, chilli & cabbage filled gyoza served w/ a chilli soy sauce

**PORK & CABBAGE GYOZA (5PCS)** w/a ponzu & soy sauce 15

**CHICKEN AO NORI** 18  
 diced chicken thigh, marinated in garlic, extra virgin olive oil, deep-fried & coated in ao nori & served w/ Japanese mayo

**KOREAN FRIED CHICKEN** 18  
 crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce

**SALMON BROCCOLINI (4 PCS)** 18  
 blanched broccolini & shredded daikon rolled in thin sliced salmon w/ yuke soy topped w/ baby shiso (served cold)

**RENKON CHIPS (V)** 9  
 crunchy lotus root crisps w/ miso sour cream

**AGEDASHI TOFU (V) \*(VE)** 15  
 deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth

## SIDES

**WHITE OR BROWN RICE** 4

**MISO SOUP** 4

**SIDE GREEN SALAD (V) (VE)** 6

**GREEN VEG (V) (VE)** 9  
 blanched kai-lan (Chinese broccoli) w/ a mustard & sesame sauce

## KIDS

**EDAMAME (V) \*(VE)** 6

**CHICKEN AO NORI** 11

**AVOCADO & MAYO MAKI ROLL (8PCS) \*(VE)** 12

**FRESH SALMON & MAYO MAKI ROLL (8PCS)** 16

**TERIYAKI CHICKEN & MAYO MAKI (8PCS)** 16

**RAMEN NOODLES** 12  
 in our pork dashi OR vegetable dashi

**CHICKEN BENTO** 16  
 chargrilled chicken w/ teriyaki glaze, sesame seeds & mayo, steamed rice & mixed leaf salad

**RENKON CHIPS (V)** 5  
 cruncy lotus root crisps w/ miso sour cream

**PORK, CABBAGE & ONION GYOZA (3 PCS)** w/ ponzu sauce 9

**GREEN GYOZA (V) (3PCS)** w/ ponzu sauce 9

## BENTO

All Bento served with a mixed leaf salad, steamed white or brown rice, avocado hosomaki & miso soup

**TERIYAKI CHICKEN (GF ON REQUEST)** 22  
 chargrilled marinated thigh fillet w/ our house made teriyaki sauce (touch of spice) oyster mushroom, tomato & shredded nori

**VEGETABLE ANKAKE (GF ON REQUEST)** 20  
 deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce

**PORK KATSU CURRY (VEGETARIAN ON REQUEST)** 22  
 carrots, potato, daikon, tomato, capsicum, onion curry w/ crumbed pork katsu

**GRILLED SALMON** 25  
 80g of grilled salmon w/ a BBQ miso glaze

## DONBURI

over steamed white or brown rice w/ miso soup (veg or fish)

**VEGETABLE CURRY (V)** 19

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

**TERIYAKI CHICKEN DON** 26

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

**SASHIMI DON** 26

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

## RAMEN & UDON

**SPICY PORK RAMEN** 26

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

**SHAKE RAMEN** 26

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

**MISO UDON (V)** 24

udon noodles in a vegetable miso broth w/ deep-fried silken tofu, carrots, shitake mushrooms, bok choy, wakame & spring onions

## DESSERTS

**TRIO OF ICE-CREAMS** 12

azuki bean / charcoal coconut / green tea

**STICKY DATE PUDDING \*(VE) (GF)** 15

served w/ a nut mix of pecans, peanuts, walnuts & ice-cream

**BLACK FOREST TARTUFO (VE) (GF)** 14

**CARAMEL CHOCOLATE MOUSSE (GF)** 14

**SUNIKKAZU (VE) (GF)** 14

with nuts & chocolate & tastes like snickers!

**WHITE & CHOCOLATE SPRING ROLLS (6PCS)** 18

belgian chocolate spring rolls (3 white & 3 dark) served w/ a caramel miso sauce & fresh cream

## ALLERGEN & other INFORMATION

Whilst we take special care in preparing your meal, Chocolate Buddha is unable to guarantee the absence of soy/ sesame/ nuts / gluten or other allergens that cause anaphylaxis or allergic reactions. If you have a serious 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, egg or dairy.

\*(VE) Dish can be altered upon request to be Vegan.

(GF) Gluten Free Friendly

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

Transaction fee of 2% applies to all credit cards

Public Holidays (10%) surcharge applies

WELCOME BACK MELBOURNE!

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## WINES 150/750

<b>FOXKEYS HANGOUT SPARKLING NV MORNINGTON PENINSULA VIC</b> A dry aperitif style delicate sparkling wine.. Some floral notes, some red apple and a little yeasty	12/60
<b>'19 PIZZINI SOFFIO PROSECCO KING VALLEY VIC</b> Fragrant lift of jasmine, green apple & white peach prosecco	--/65
<b>'18 GIPSIE JACK ROSE LANGHORNE CREEK S.A</b> Textured w/ a fair amount of sweetness & a touch of acid	11/55
<b>'19 SAM MIRANDA ROSATO KING Y VALLEY VIC</b> Bright & savoury w/ a crisp natural acidity. A dry Rose made with Sangiovese, Barbera & Nebbiolo grape varieties	12/60
<b>'17 MARS NEEDS MOSCATO SOUTH AUSTRALIA</b> Light, refreshing sweet but not overly sweet!	11/50
<b>'19 OTTELIA RIESLING MOUNT T GAMBIERS.A</b> Flinty, vibrant, fragrant citrus notes & some acidity	11/50
<b>'19 MAHI SAUVIGNON BLANC MARLBOROUGH, N.Z</b> A portion of this wine is barrel-aged for added texture & dimension. It has all the classic flavours, grassiness, stonefruit & is well balanced	12/60
<b>'18 CURLEWIS CHARDONNAY 'BEL SEL' GEELONG, VIC</b> Fresh & vibrant w/ a nice balance of oak & acidity	13/65
<b>19' FOXKEYS HANGOUT PINOT GRIS MORNINGTON PENINSULA, VIC</b> A dry style gris, showing aromas of pear & honeysuckle. Partners very well with seafood, chicken & spice!	12/65
<b>'19 MEDHURST PINOT NOIR YARRA VALLEY, VIC</b> Spicy dark plums w/ smoky cedar & light bodied	13/65
<b>'18 LOBETHAL ROAD TEMPRANILLO GRACIANO ADELAIDE HILLS, S.A</b> Medium bodied, savoury, earthy tones w/ a touch of spice	12/60
<b>'18 SAVE OUR SOULS SANGIOVESE YARRA VALLEY, VIC</b> Silky, savoury & smooth. Aromas of black cherry, black currant, rose petal & earth	13/65
<b>'19 PACHA MAMA SHIRAZ HEATHCOTE, VIC</b> Rich, long tannins & refreshing acidity	13/65
<b>'16 WILD DUCK CREEK 'YELLOW HAMMER HILL' SHIRAZ / MALBEC / CABERNET HEATHCOTE, VIC</b> Silky, supple w/ delicious berry & hints of Chocolate	--/68

## BEER & CIDER (tap) 425mL

ORION DRAFT - JAPAN	11
URBAN ALLEY 'SLAPSHOT' PALE ALE - DOCKLANDS, VIC	11
MOON DOG TROPICAL LAGER - PRESTON, VIC	11
COLDSTREAM APPLE CIDER - COLDSTREAM, VIC	11

## BEER & CIDER

CHEEKY GROG CO. PEAR & APPLE CIDER - VIC 330mL	9
SAPPORO PREMIUM - JAPAN 650ML	16
KIRIN ICHIBAN SHIBORI - JAPAN 330mL	13
ASAHI BLACK - JAPAN 330ml	12
ASAHI SUPER DRY DRAFT - JAPAN 2litre	44
ECHIGO KOSHIIKARI RICE LAGER - JAPAN 500mL	14
MOO BREW PALE ALE - TASMANIA 375mL	10
CASCADE PREMIUM LIGHT - TASMANIA 375mL	9

## SAKE

<b>OZEKI HANA AWAKA SEISHU SPARKLING HYOGO, JAPAN 7%</b> A light, refreshing sparkling sake w/ notes of honey & melon. 90mL 9   300mL 23 Served chilled	
<b>DOMAINE MODERN SENKIN OMACHI JUNMAI DAIGINJO TOCHIGI JAPAN 16%</b> A gorgeous fruit driven bouquet - ripe melon, laced with floral hints. Fruit follows through on the palate, with a flavour gradually tapering, gently balanced by herbal and mineral undertones. It's juiciness and ripe acidity make it deliciously complex & a great premium food sake. 90mL 16   250mL 38   500mL 70. Served chilled	
<b>IMADA SHUZO FUKUCHO JUNMAI GINJO HIROSHIMA, JAPAN 17.5%</b> This sake is a made by Miho Imada who is one of Japan's handful of female sake brewers. A complex, yet lively well balanced palate w/ some sweetness & a little spice. Notes of pineapple, walnut, honeycomb w/ a lively finish. 90mL 14   250mL 35   500mL 65. Served chilled	
<b>MIOYA SHUZO YUHO 55 - JUNMAI GINJO MUROKA NAMA GENSU ISHIKAWA JAPAN 18%</b> A great harmony of sweetness & vibrant acidity w/ honeydew melon & spice w/ a long complex finish. Undiluted, no charcoal filtration 90mL 14   250mL 35   500mL 60. Served chilled.	
<b>YAM ADA SHOTEN MUKASHI NO MANMA TOKUBETSU JUNMAI GIFU, JAPAN 15%</b> This is a classic style of sake w/ a rich earthiness, hints of smokiness & spice. 90mL 13   250mL 33   500mL 60. Served warm or chilled	
<b>KIKUSUI SHUZO JUNMAI NIIGATA, JAPAN 15%</b> Balanced on the palate w/ a dry finish. Rich flavours w/ a hint of sweetness. 90mL 11   250mL 26   500mL 49. Served warm or room temperature.	
<b>FUNAGUCHI ICHIBAN SHIBORI HONJOZO NAMA GENSU - NIIGATA, JAPAN 19%</b> Unpasteurized, undiluted, fresh & lively on the nose & palate w/ a rich full bodied flavour w/ fruity notes & a refreshing finish. 200mL 19. Served chilled	
<b>KINMON X3 ROSE JUNMAI AKITA JAPAN 15%</b> Made w/ ancient red rice which brings out the sweetness & adds a rosy hue. Hints of cranberry & cherry, lightly acidic w/ some sweetness & lots of deliciousness! 90mL 13   250mL 33   500mL 60. Served warm or chilled	
<b>DAKU NIGORI JUNMAI KYOTO, JAPAN 14%</b> 'Daku' means cloudy in Japanese. Cloudy sake, officially called 'nigori' sake is produced under traditional unfiltered method. The taste is semi-sweet & mild w/ a fruity nose. 90mL 11   250mL 26   500mL 49. Served chilled or over ice	

## SAKE FLIGHTS (3 X 60mL)

<b>'V1'</b> HANA AWAKA SPARKLING   KIKUSUI SHULZO   DAKU NIGORI. 18	
<b>'V2'</b> HAKUTSURU YUZU NIGORI   NAKATA UMESHU SHIRO   CHOYA KOKUTO. 18	
<b>PANPAN FLIGHT (3x50ml)</b> Ippin yuzu shu, yamada shoten tokubetsu junmai, choya green tea umeshu. 18	
<b>MONDAY FLIGHT (3x50ml)</b> Tsuru ume yuzu shu, mioya shuzo yuho 55, ota shuzo umeshu. 19	

## YUZU

<b>IPPIN AWASE YUZU SAKE 8 %</b> Limoncello style yuzu sake incorporating two types of yuzu w/ low acidity 90mL 11   250mL 25. Served chilled or over ice	
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<b>TSURU - UME YUZU SHU WAKAYAMA JAPAN 7.5%</b> This amazing yuzu shu is made w/ 1 year old Junmai sake & yuzu juice at a ratio of 1 : 1. Full aroma of fresh yuzu, zesty, citrus tart character & a slightly sweet, fresh finish. One of the best yuzu shu you will ever experience!	
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## UMESHU

<b>NAKATA KISHU NO UMESHU SHIRO WAKAYAMA JAPAN 12%</b> Luscious, ripe ume fruit. Served cold or over ice 90mL 9   250mL 23   500mL 42	
<b>HAKUTSURU UMESHU GENSU KOBE, JAPAN 12%</b> Genshu means undiluted from the tank which provides a complex, rich full bodied umeshu w/ a good balance of sweet & acidity. Served chilled or over ice 90mL 12   250mL 28   500mL 50	
<b>OTA SHUZO' DOKAN' UMESHU SHIGA, JAPAN 13.5%</b> This elegant umeshu has depth of flavour not often seen & is not as sweet as other umeshu. It is made infusing 1 year old sake with ao-ume (green ume) & korizato (ice-sugar) Served chilled or over ice 90mL 13   250mL 33   500mL 60	

<b>CHOYA KOKUTO UMESHU OSAKA, JAPAN 14%</b> Rich & mellow, made w/ dark rum w/ notes of plum & dried apricot from the ume fruit. Served chilled or over ice 90mL 12   250mL 28   500mL 50	
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<b>NAKATA GREEN TEA UMESHU OSAKA, JAPAN 7%</b> Premium plum ume & Kyoto's Uji's premium green tea leaves infused to make this light & delicious umeshu. Served chilled or over ice 90ml 10   250mL 24   500mL 44	
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## NON - ALCOHOLIC

<b>SPARKLING WATER 500mL BOTTLE</b>	4
<b>CAPI SPARKLING MINERAL WATER 250mL</b> Dry ginger   tonic water   flaming ginger beer   soda water	4
<b>LEMON, LIME &amp; BITTERS   OJ   CRANBERRY OR APPLE JUICE</b>	4
<b>COKE   DIET COKE   LEMON ADE 200mL</b>	4
<b>KIMINO YUZU SPARKLING 250 mL</b>	6
<b>NESPRESSO COFFEE</b>	4
short black   long black   flat white ristretto intenso, ristretto origin India, lungo origin Guatemala or Espresso decaf	
<b>MUG OF PHOENIX ORGANIC CHAIN.Z</b> BonSoy OR Oatly Barista edition oat milk or Milk lab almond +1	6
<b>TWO RIVERS GREEN TEA AUSTRALIA (POT)</b> Sencha   Gen Mai Cha	5
<b>YARRA VALLEY ORGANIC TEA (POT)</b> Lemongrass & ginger   English breakfast Digest (chamomile, peppermint & lemongrass)	5
<b>HOT CHOCOLATE</b>	5