




# CHOCOLATE

# チョコレート

# BUDDHA 仏

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 CHOCOLATEBUDDHA.COM.AU  
 CHOCOLATEBUDDHAMELBOURNE

## IZAKAYA / SHARE

<b>EDAMAME (V) *(VE)</b> steamed soy beans w/ rock salt or chilli salt	9
<b>GREEN GYOZA (5PCS) (V)</b> served w/ponzu & wasabi mayo	13
<b>SPICY LAMB GYOZA (5PCS)</b> garlic, chilli & cabbage filled gyoza served w/ a chilli soy sauce	15
<b>PORK &amp; CABBAGE GYOZA (5PCS)</b> w/a ponzu & soy sauce	15
<b>CHICKEN AO NORI</b> diced chicken thigh, marinated in garlic, extra virgin olive oil, deep-fried & coated in ao nori & served w/ Japanese mayo	18
<b>KOREAN FRIED CHICKEN</b> crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce	18
<b>SALMON BROCCOLINI (4 PCS)</b> blanched broccolini & shredded daikon rolled in thin sliced salmon w/ yuke soy topped w/ baby shiso (served cold)	18
<b>RENKON CRISPS (V)</b> crunchy lotus root crisps w/ miso sour cream	9
<b>AGEDASHI TOFU (V) *(VE)</b> deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth	15
<b>SEARED WAGYU YAKINIKU HOTPLATE</b> sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)	33
<b>STEAMED NOODLE DUMPLING (6 PCS)</b> prawns, salmon, chives & water chestnuts, wrapped in brown rice noodles & served w/ a soy, ginger & sesame oil dressing	22

## BENTO

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

<b>TERIYAKI CHICKEN (GF ON REQUEST)</b> chargrilled marinated chicken thigh fillet w/ our house made, slightly spicy teriyaki sauce, bok choy	22
<b>VEGETABLE ANKAKE (GF ON REQUEST)</b> deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce	20
<b>PORK KATSU CURRY (VEGETARIAN ON REQUEST)</b> carrots, potato, daikon, tomato, capsicum, onion curry w/ crumbed pork katsu	22
<b>GRILLED SALMON</b> 80g of grilled salmon w/ a BBQ miso glaze	25

## SIDES

<b>WHITE OR BROWN RICE</b>	4
<b>MISO SOUP</b>	4
<b>SIDE GREEN SALAD (V) (VE)</b>	6
<b>GREEN VEG (V) (VE)</b> blanched kai-lan (Chinese broccoli) w/ a mustard & sesame sauce	9

## SUSHI

<b>KINGFISH JALAPEÑO SASHIMI (4 PCS)</b> freshly sliced kingfish w/ jalapeno, coriander, asparagus, black caviar & yuzu soy dressing	18
<b>PRAWN TOBIKO MAKI (4 PCS)</b> carrot, cucumber, avocado & mizuna covered in tempura crumb, tobiko mayo & katsu sauce	22
<b>SPICY TEMPURA SALMON ROLL (4 PCS)</b> salmon, zucchini, carrot & tobiko w/ spicy mayo	24
<b>OCEAN TROUT NIGIRI (4 PCS)</b> scorched ocean trout nigiri sushi w/ wasabi leaf	24
<b>SPICY TEMPURA PUMPKIN &amp; VEG ROLL (4 PCS) (V) *(VE)</b> tempura pumpkin, avocado, cucumber, pickled radish, kanpyo, siracha & pumpkin sauce	22
<b>BUDDHA'S FIRE (6 PCS)</b> inside out roll w/ fish of the day, jalapeno, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi	28
<b>SALMON TOBIKO MAKI (6 PCS)</b> inside out roll with salmon, yuke soy, alfalfa, mayo, cucumber & topped w/ wasabi tobiko	24
<b>BBQ CHICKEN ROLL (4 PCS)</b> grilled chicken, lettuce & avocado w/ a bbq sauce wrapped in rice & nori & covered w/ panko crumbs	20
<b>WAGYU YAKINIKU (4 PCS)</b> wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ perri perri mayo	26
<b>RICE PAPER VEGETABLE SUSHI (6 PCS) (GF) (V) (VE)</b> avocado, kanpyo, takuan, grilled red capsicum, oyster mushroom & eggplant w/ a spicy coriander pesto sauce	19
<b>SOFT SHELL CRAB ROLL (4 PCS)</b> inside out roll covered w/ furikake & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo	24
<b>SPICY KINOKO MAKI ROLL (6 PCS) (GF) (V) (VE)</b> mushroom soya bean, onion, chilli & garlic over an asparagus, avocado & grilled red capsicum maki	26
<b>SUSHI &amp; SASHIMI MIXED PLATE (12 or 18 PCS)</b>	38/58

## DONBURI

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

<b>VEGETABLE CURRY (V)</b> w/ carrots, potato, daikon, tomato, capsicum, onions, mushrooms, mizuna w/ beni shoga add pork katsu OR tofu katsu	19
<b>TERIYAKI CHICKEN DON</b> chargrilled marinated thigh fillet w/ house made slightly spicy teriyaki sauce, oyster mushroom, kai lan, mizuna, shredded nori & Japanese mayo	9 7 26
<b>SASHIMI DON</b> w/ fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori	25

## GLUTEN FREE FRIENDLY

<b>EDAMAME (V) *(VE)</b> steamed soy beans w/ rock salt	9
<b>OCEAN TROUT NIGIRI (4PCS)</b> seared ocean trout w/ wasabi leaf	24
<b>SALMON TOBIKO MAKI (6 PCS)</b> inside out roll w/salmon, yuke soy, shiso, mayo, cucumber & topped w/ wasabi tobiko	24
<b>SPICY KINOKO MAKI ROLL (6 PCS) (V) (VE)</b> mushroom soya bean, onion, chilli & garlic over an asparagus, avocado & grilled red capsicum maki	26
<b>KINGFISH JALAPEÑO SASHIMI (4 PCS)</b> freshly sliced kingfish w/ jalapeno, coriander, asparagus, black caviar, siracha & yuzu soy dressing	18
<b>SASHIMI DON</b> fresh salmon sashimi marinated in yuke soy w/ cucumber, shiso leaf, sesame seeds, alfalfa nori & veg miso soup	25
<b>TERIYAKI CHICKEN DON</b> chargrilled marinated thigh fillet w/ house made teriyaki, oyster mushroom, kai lan, mizuna, shredded nori & Japanese mayo served w/ a fish miso soup	26
<b>SALMON BROCCOLINI (4 PCS)</b> blanched broccolini, shredded daikon rolled in thinly sliced salmon w/ yuke soy topped w/ ito togarashi	18
<b>BUDDHA'S FIRE (6 PCS)</b> inside out roll w/ fish of the day, jalapeno, asparagus glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi	28
<b>WAGYU YAKINIKU (4 PCS)</b> wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ perri perri mayo	26
<b>RICE PAPER VEGETABLE SUSHI (6 PCS) (V) (VE)</b> avocado, kanpyo, takuan, grilled red capsicum, oyster mushroom & eggplant w/ a spicy coriander pesto sauce	19
<b>STEAMED NOODLE DUMPLING (6 PCS)</b> prawns, salmon, chives & water chestnuts, wrapped in brown rice noodles & served w/ a soy, ginger & sesame oil dressing	22
<b>BLACK FOREST TARTUFO (VE)</b>	14
<b>STICKY DATE PUDDING *(VE)</b> w/ a pecan, peanut & walnut mix & vanilla ice-cream	15
<b>CARAMEL, CHOCOLATE &amp; MISO MOUSSE</b>	14
<b>LEMON ALMOND CAKE</b> w/ fresh cream	14

## RAMEN & UDON

<b>SPICY PORK RAMEN</b> slow cooked rolled & sliced pork belly (3PCS) in a pork broth, marinated egg, bok choy, corn, bean shoots, beni shoga, shichimi, spring onion & nori	26
<b>SHAKE RAMEN</b> 100g grilled salmon served medium rare in a vegetable or pork broth, bok choy, sweet corn & bean shoots	26
<b>MISO UDON (V)</b> udon noodles in a vegetable miso broth w/ deep-fried silken tofu, carrots, shitake mushrooms, bok choy, wakame & spring onions	24

## KIDS

<b>EDAMAME (V) *(VE)</b>	6
<b>CHICKEN AO NORI</b>	11
<b>AVOCADO &amp; MAYO MAKI ROLL (8PCS) *(VE)</b>	12
<b>FRESH SALMON &amp; MAYO MAKI ROLL (8PCS)</b>	16
<b>TERIYAKI CHICKEN &amp; MAYO MAKI (8PCS)</b>	16
<b>RAMEN NOODLES</b> in our pork dashi OR vegetable dashi	12
<b>CHICKEN BENTO</b> chargrilled chicken w/ teriyaki glaze, sesame seeds, mayo, steamed rice & mixed leaf salad	16
<b>RENKON CRISPS (V)</b> crunchy lotus root crisps w/ miso sour cream	5
<b>PORK, CABBAGE &amp; ONION GYOZA (3 PCS)</b> w/ ponzu sauce	9
<b>GREEN GYOZA (V) (3PCS)</b> w/ ponzu sauce	9

## DESSERTS

<b>TRIO OF ICE-CREAMS</b> azuki bean / charcoal coconut / green tea	12
<b>STICKY DATE PUDDING *(VE) (GF)</b> served w/ a nut mix of pecans, peanuts, walnuts & ice-cream	15
<b>BLACK FOREST TARTUFO (VE) (GF)</b>	14
<b>CARAMEL CHOCOLATE MOUSSE (GF)</b>	14
<b>WHITE &amp; CHOCOLATE SPRING ROLLS (6PCS)</b> belgian chocolate spring rolls (3 white & 3 dark) served w/ a caramel miso sauce & fresh cream	18
<b>LEMON ALMOND CAKE (GF) (VE)</b> w/ fresh cream	14

## 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.

<b>(V)</b>	Vegetarian. Prepared without meat products.
<b>(VE)</b>	Vegan. Prepared without meat, egg or dairy.
<b>*(VE)</b>	Dish can be altered upon request to be Vegan.
<b>(GF)</b>	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

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## SAKE FLIGHTS (3 X 50mL)

'V1' IPPONGI SPARKLING, TATSURIKI RED DRAGON, DAKU NIGORI.	15
'V2' HAKUTSURU YUZU NIGORI / NAKATA KISHU UMESHU / CHOYA KOKUTO.	16
PANPAN Ippin yuzu shu, yamada shoten tokubetsu junmai, choya green tea umeshu.	17
MAYDAY Kinmon X3 rose, mioya shuzo yuho 55, ota shuzo umeshu	18

## UMESHU

**NAKATA KISHU NO UMESHU SHIRO WAKAYAMA, JAPAN 12%**  
 Luscious, ripe ume fruit.  
**90mL 9 | 250mL 23 | 500mL 42. Served cold or over ice**

**OTA SHUZO' DOKAN' UMESHU SHIGA, JAPAN 13.5%**  
 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)  
**90mL 13 | 250mL 33 | 500mL 60. Served chilled or over ice**

**CHOYA KOKUTO UMESHU OSAKA, JAPAN 14%**  
 Rich & mellow, made w/ dark rum w/ notes of plum & dried apricot from the ume fruit.  
**90mL 12 | 250mL 28 | 500mL 50. Served chilled or over ice**

**CHOYA GREEN TEA UMESHU OSAKA, JAPAN 7.5%**  
 Premium plum ume with premium green tea leaves infused to make this light& delicious green tea umeshu.  
**90mL 10 | 250mL 24 | 500mL 44. Served chilled or over ice**

## YUZU

**HAKUTSURU MARUGOTO SHIBORI NIGORI YUZU SHU KOBE, JAPAN 10.5%**  
 A cloudy, sweet & slightly sour, slightly bitter yuzu  
**90mL 10 | 250mL 24 | 500mL 44. Served chilled or over ice**

**IPPIN AWASE YUZU SHU IBARAKI, JAPAN 8%**  
 Limoncello style yuzu sake incorporating two types of yuzu w/ low acidity.  
**90mL 11 | 250mL 25 | 500mL 45. Served chilled or over ice**

**TSURU-UME YUZU SHU WAKAYAMA, JAPAN 7.5%**  
 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 slight sweet finish. One of the best yuzu shu you will ever experience!  
**90mL 14 | 250mL 35 | 500mL 65. Served chilled or over ice**

## SAKE

**IPPONGI SPARKLING SAKE FUKUI, JAPAN 5.9%**  
 A lively aromatic Nigori (unfiltered) style with notes of lemon, par & green apple. Refreshing acidity with a good amount of sweetness. A great introduction to the world of Sake.  
**90mL 9 | 270mL 23. Served chilled**

**DOMAINE CLASSIC SENKIN KAMENOO JUNMAI DAIGINJO TOCHIGI, JAPAN 15%**  
 A gorgeous fruit driven bouquet – ripe melon & floral hints. Fruit follows through on the palate with a flavour gradually tapering, gently balanced by herbal & mineral undertones.  
**90mL 16 | 250mL 38 | 500mL 70. Served chilled**

**IMADA FUKUCHO JUNMAI GINJO HATTANSO HIROSHIMA, JAPAN 16%**  
 This Sake is 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**

**MIOYA SHUZO YUHO 55 - JUNMAI GINJO MUROKA NAMA GENSHU ISHIKAWA, JAPAN 18%**  
 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 65. Served chilled.**

**YAMADA SHOTEN MUKASHI NO MANMA TOKUBETSU JUNMAI GIFU, JAPAN 15%**  
 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**

**TATSURIKI RED DRAGON TOKUBETSU JUNMAI HYOGO, JAPAN 16%**  
 A dry style sake with strong flavour & aftertaste from the Yamadnishiki rice.  
**90mL 11 | 250mL 26 | 500mL 49. Best served warm.**

**FUNAGUCHI ICHIBAN SHIBORI HONJOZONAMA GENSHU NIIGATA, JAPAN 19%**  
 Unpasteurized, undiluted, fresh & lively on the nose & palate w/ a rich full bodied flavour w/ fruity notes & a refreshing finish.  
**200mL 19. Served chilled**

**KINMON X3 ROSE JUNMAI AKITA, JAPAN 15%**  
 Made w/ ancient red rice which brings out the sweetness and 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**

**DAKU NIGORI JUNMAI KYOTO, JAPAN 14%**  
 '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**

## WINES

<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	13/60
<b>'19 PIZZINI IL 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	12/55
<b>'19 SAM MIRANDA ROSATO KING VALLEY VIC</b> Bright & savoury w/ a crisp natural acidity. A dry Rose made with Sangiovese, Barbera & Nebbiolo grape varieties	13/60

<b>'17 MARS NEEDS MOSCATO SOUTH AUSTRALIA</b> Light, refreshing sweet but not overly sweet!	11/50
<b>'19 BASS RIVER SINGLE VINEYARD RIESLING GIPPSLAND, VIC</b> Flinty, w/ a floral bouquet. Notes of sour green apple w/ a dry long finish.	12/55

<b>'19 WOOD PARK WILD'S GULLY SAUVIGNON BLANC ALPINE REGIONS, VIC</b> Light bodied, dry w/ notes of passionfruit & citrus w/ crisp acidity	13/60
<b>'19 CURLEWIS CHARDONNAY GEELONG, VIC</b> Fresh & vibrant w/ a good balance of oak and acidity	14/65

<b>19' FOXKEYS HANGOUT PINOT GRIS MORNINGTON PENINSULA, VIC</b> A dry style gris, aromas of pear & honeysuckle.	13/60
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<b>'19 PACHA MAMA PINOT NOIR HEATHCOTE, VIC</b> Intense, vibrant red fruits w/ a juicy & complex palate.	14/65
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<b>'18 SOS SANGIOVESE YARRA VALLEY, VIC</b> Silky, savoury & smooth. Aromas of black cherry & black currant	13/60
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<b>'18 LOBETHAL ROAD TEMPRANILLO GRACIANO ADELAIDE HILLS, S.A</b> Medium bodied, savoury, earthy tones w/ a touch of spice	13/60
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<b>'20 THREE DARK HORSES SHIRAZ MCLAREN VALE, S.A</b> Full bodied w/ notes of dark berries, spice & musk (vegan friendly)	14/65
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## COCKTAILS

<b>BUDDHA'S ORCHARD</b> a zen blend of Hakutsuru Umeshu Genshu, Coldstream apple cider, white grapes & jasmine flowers	18
<b>YUZU CONTESSA</b> a Royal concoction of Bombay Sapphire gin, Tsuru ume yuzu shu, campari bianco, vermouth & lemon mist	18
<b>UWABAKI '84</b> CB's version of a Japanese slipper w/ Marzana Apple Liqueur, cantaloupe melon liqueur & yuzu juice w/ beetroot crisp	18

150 / 750

## BEER & CIDER

<b>CHEEKY GROG CO. CHERRY &amp; APPLE - VIC 330mL</b>	9
<b>SAPPORO PREMIUM - JAPAN 650mL</b>	16
<b>ASAHI BLACK - JAPAN 330mL</b>	12
<b>ASAHI SUPER DRY DRAFT - JAPAN 2 Litre</b>	44
<b>ECHIGO KOSHIHKARI RICE LAGER - JAPAN 500mL</b>	14
<b>KIRIN ICHIBAN SHIBORI 500mL</b>	15
<b>TWO BIRDS PALE ALE, SPOTSWOOD 330mL</b>	10
<b>PRICKLY MOSES OTWAY LIGHT - VIC 330mL</b>	9

## BEER & CIDER (tap) 425mL

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

## NON ALCOHOLIC

<b>SPARKLING MINERAL WATER 750mL BOTTLE</b>	4
<b>KIMINO SPARKLING MIKAN 250 mL</b> A delicious Japanese mandarin soft drink	6
<b>KIMINO SPARKLING YUZU 250 mL</b> A delicious Japanese citrus soft drink	6
<b>CABI 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   LEMONADE 200mL</b>	4
<b>NESPRESSO COFFEE</b> Ristretto Intenso (strong) OR Ristretto Origin India (medium) OR Lungo Origin Guatemala (weak) OR Espresso Decaf Short Black   Long Black   Flat White   Latte	4
<b>MUG OF PHOENIX ORGANIC N.Z CHAI</b> Bon soy   Oatly Barista edition oat milk   milk lab almond	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   MOCHA</b>	5

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