




CHOCOLATE チョコレート BUDDHA 仏

SUSHI

KINGFISH JALAPEÑO SASHIMI (4 PCS) freshly sliced kingfish w/ jalapeño, coriander, asparagus, black caviar & yuzu soy dressing	19
PRAWN TOBIKO MAKI (4 PCS) carrot, cucumber, avocado & mizuna covered in tempura crumb, tobiko mayo & katsu sauce	23
SPICY TEMPURA SALMON ROLL (4 PCS) salmon, zucchini, carrot & tobiko w/ spicy mayo	25
OCEAN TROUT NIGIRI (4 PCS) scorched ocean trout nigiri sushi w/ wasabi leaf	25
SPICY TEMPURA PUMPKIN & VEG ROLL (4 PCS) (V) *(VE) tempura pumpkin, avocado, cucumber, pickled radish, kanpyo, sriracha & pumpkin sauce	24
BUDDHA'S FIRE (6 PCS) inside out roll w/ fish of the day, jalapeño, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi	28
SALMON TOBIKO MAKI (6 PCS) inside out roll with salmon, yuke soy, alfalfa, mayo, cucumber & topped w/ wasabi tobiko	26
BBQ CHICKEN ROLL (4 PCS) grilled chicken, lettuce & avocado w/ a bbq sauce wrapped in rice & nori & covered w/ panko crumbs	22
WAGYU YAKINIKU (4 PCS) wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo	27
RICE PAPER VEGETABLE SUSHI (6 PCS) (GF) (V) (VE) avocado, kanpyo, takuan, grilled red capsicum, oyster mushroom & eggplant w/ a spicy coriander pesto sauce	21
SOFT SHELL CRAB ROLL (4 PCS) inside out roll covered w/ furikake & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo	26
SPICY KINOKO MAKI ROLL (6 PCS) (GF) (V) (VE) mushroom soya bean, onion, chilli & garlic over an asparagus, avocado & grilled red capsicum maki	26
SUSHI & SASHIMI MIXED PLATE (12 or 18 PCS)	40/60

DONBURI

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

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IZAKAYA / SHARE

EDAMAME (V) *(VE) steamed soy beans w/ rock salt or chilli salt	9
GREEN GYOZA (5PCS) (V) served w/ponzu & wasabi mayo	13
SPICY LAMB GYOZA (5PCS) garlic, chilli & cabbage filled gyoza served w/ a chilli soy sauce	15
PORK & CABBAGE GYOZA (5PCS) w/a ponzu & soy sauce	15
CHICKEN AO NORI diced chicken thigh, marinated in garlic, extra virgin olive oil, deep-fried & coated in ao nori & served w/ Japanese mayo	18
KOREAN FRIED CHICKEN crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce	18
SALMON BROCCOLINI (4 PCS) blanched broccolini & shredded daikon rolled in thin sliced salmon w/ yuke soy topped w/ baby shiso (served cold)	19
RENKON CRISPS (V) crunchy lotus root crisps w/ miso sour cream	9
AGEDASHI TOFU (V) *(VE) deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth	15
SEARED WAGYU YAKINIKU HOTPLATE sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)	35
STEAMED NOODLE DUMPLING (6 PCS) prawns, salmon, chives & water chestnuts, wrapped in brown rice noodles & served w/ a soy, ginger & sesame oil dressing	22
BEEF TATAKI grilled scotch fillet steak served rare w/ a jalapeño & onion dressing	24

BENTO

all Bento served with a mixed leaf salad, steamed white or brown rice, avocado hosomaki & miso soup	
TERIYAKI CHICKEN (GF ON REQUEST) chargrilled marinated chicken thigh fillet w/ our house made, slightly spicy teriyaki sauce, bok choy	23
VEGETABLE ANKAKE (GF ON REQUEST) deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce	22
PORK KATSU CURRY (VEGETARIAN ON REQUEST) carrots, potato, daikon, tomato, capsicum, onion curry w/ crumbed pork katsu	24
GRILLED SALMON 80g of grilled salmon w/ a BBQ miso glaze	25
SIDES	
WHITE OR BROWN RICE	4
MISO SOUP	4
SIDE GREEN SALAD (V) (VE)	6
GREEN VEG (V) (VE) blanched kai-lan (Chinese broccoli) w/ a mustard & sesame sauce	9

GLUTEN FREE FRIENDLY

EDAMAME (V) *(VE) steamed soy beans w/ rock salt	9
OCEAN TROUT NIGIRI (4PCS) seared ocean trout w/ wasabi leaf	25
SALMON TOBIKO MAKI (6 PCS) inside out roll w/salmon, yuke soy, shiso, mayo, cucumber & topped w/ wasabi tobiko	26
SPICY KINOKO MAKI ROLL (6 PCS) (V) (VE) mushroom soya bean, onion, chilli & garlic over an asparagus, avocado & grilled red capsicum maki	26
KINGFISH JALAPEÑO SASHIMI (4 PCS) freshly sliced kingfish w/ jalapeno, coriander, asparagus, black caviar, sriracha & yuzu soy dressing	19
SASHIMI DON fresh salmon sashimi marinated in yuke soy w/ cucumber, shiso leaf, sesame seeds, alfalfa nori & veg miso soup	25
TERIYAKI CHICKEN DON chargrilled marinated thigh fillet w/ house made teriyaki, oyster mushroom, kai lan, mizuna, shredded nori & Japanese mayo served w/ a fish miso soup	26
SALMON BROCCOLINI (4 PCS) blanched broccolini, shredded daikon rolled in thinly sliced salmon w/ yuke soy topped w/ ito togarashi	19
BUDDHA'S FIRE (6 PCS) 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
WAGYU YAKINIKU (4 PCS) wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo	27
RICE PAPER VEGETABLE SUSHI (6 PCS) (V) (VE) avocado, kanpyo, takuan, grilled red capsicum, oyster mushroom & eggplant w/ a spicy coriander pesto sauce	21
STEAMED NOODLE DUMPLING (6 PCS) prawns, salmon, chives & water chestnuts, wrapped in brown rice noodles & served w/ a soy, ginger & sesame oil dressing	22
BLACK FOREST TARTUFO (VE)	14
STICKY DATE PUDDING *(VE) (GF) w/ a pecan, peanut & walnut mix & vanilla ice-cream	15
CARAMEL, CHOCOLATE & MISO MOUSSE	14
LEMON ALMOND CAKE w/ fresh cream	14
RAMEN & UDON	
SPICY PORK RAMEN 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
SHAKE RAMEN 100g grilled salmon served medium rare in a vegetable or pork broth, bok choy, sweet corn & bean shoots	26
MISO UDON (V) udon noodles in a vegetable miso broth w/ deep-fried silken tofu, carrots, shiitake mushrooms, bok choy, wakame & spring onions	25

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 in our pork dashi OR vegetable dashi	12
CHICKEN BENTO chargrilled chicken w/ teriyaki glaze, sesame seeds, mayo, steamed rice & mixed leaf salad	16
RENKON CRISPS (V) crunchy lotus root crisps w/ miso sour cream	5
PORK, CABBAGE & ONION GYOZA (3 PCS) w/ ponzu sauce	9
GREEN GYOZA (V) (3PCS) w/ ponzu sauce	9

DESSERTS

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

We offer **3 set menus** including GF & Vegetarian. \$65 p/p OR \$85 p/p with 4 matching sake per menu. Minimum 2 people per menu. Not available after 8pm
Please enquire with our team

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
10% Surcharge on Sundays
15% Surcharge on Public Holidays

CHOCOLATE

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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 KAMENO O 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

MINATOYA TOSUKE JUNMAI DAIGINJO NIIGATA, JAPAN 15.5%

A rich, smooth medium dry premium sake that pairs well with our sushi dishes. great to share between 2 or by oneself!
180mL 20

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

KIKUSUI JUNMAI GINJO NIIGATA, JAPAN 15%

A great introduction to premium sake. rich aroma w/ hints of mandarin, medium bodied this sake is smooth & clean with a slight dry finish
90mL 11 | 250mL 25 | 500mL 49.

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 HONJOZO NAMA 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 Can 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

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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
Tsuru Ume Yuzu Shu / 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

WINES

FOXEYS HANGOUT SPARKLING NV MORNINGTON PENINSULA VIC **150 / 750**

A dry aperitif style delicate sparkling wine.. Some floral notes, some red apple and a little yeasty **13/60**

'19 PIZZINI IL SOFFIO PROSECCO KING VALLEY VIC **-- /65**

Fragrant lift of jasmine, green apple & white peach prosecco

PIZZINI PROSECCO SPRITZ N.V KING VALLEY VIC **13/ --**

A refreshingly vibrant lightly spritzed prosecco w/ flavours of apple, lime & subtle vanilla **250mL Can**

'20 GIPSIE JACK ROSE LANGHORNE CREEK S.A **13/60**

Textured w/ a fair amount of sweetness & a touch of acid

'19 SAM MIRANDA ROSATO KING VALLEY VIC **13/60**

Bright & savoury w/ a crisp natural acidity. A dry Rose made with Sangiovese, Barbera & Nebbiolo grape varieties

'17 MARS NEEDS MOSCATO SOUTH AUSTRALIA **12/55**

Light, refreshing sweet but not overly sweet!

'19 BASS RIVER SINGLE VINEYARD RIESLING GIPPSLAND, VIC **13/60**

Flinty, w/ a floral bouquet. Notes of sour green apple w/ a dry long finish.

'19 WOOD PARK WILD'S GULLY SAUVIGNON BLANC ALPINE REGIONS, VIC **13/60**

Light bodied, dry w/ notes of passionfruit & citrus w/ crisp acidity

'19 CURLEWIS CHARDONNAY GEELONG, VIC **14/65**

Fresh & vibrant w/ a good balance of oak and acidity

19' FOXEYS HANGOUT PINOT GRIS MORNINGTON PENINSULA, VIC **13/60**

A dry style gris, aromas of pear & honeysuckle.

'19 PACHA MAMA PINOT NOIR HEATHCOTE, VIC **14/65**

Intense, vibrant red fruits w/ a juicy & complex palate.

'19 SOS SANGIOVESE YARRA VALLEY, VIC **13/60**

Silky, savoury & smooth. Aromas of black cherry & black currant

'19 LOBETHAL ROAD TEMPRANILLO GRACIANO ADELAIDE HILLS, S.A **13/60**

Medium bodied, savoury, earthy tones w/ a touch of spice

'20 THREE DARK HORSES SHIRAZ MCLAREN VALE, S.A **14/65**

Full bodied w/ notes of dark berries, spice & musk (vegan friendly)

COCKTAILS

BUDDHA'S ORCHARD **18**

a zen blend of Hakutsuru Umeshu Genshu, Coldstream apple cider, white grapes & jasmine flowers

YUZU CONTESSA **18**

a Royal concoction of Bombay Sapphire gin, Tsuru ume yuzu shu, campari bianco, vermouth & lemon mist

UWABAKI '84 **18**

CB's version of a Japanese slipper w/ Marzana Apple Liqueur, cantaloupe melon liqueur & yuzu juice w/ beetroot crisp

BEER & CIDER

CHEEKY GROG CO. CHERRY & APPLE - VIC 330mL **9**

SAPPORO PREMIUM - JAPAN 650mL **16**

ASAHI BLACK - JAPAN 330mL **12**

ASAHI SUPER DRY DRAFT - JAPAN 2 Litre **44**

ECHIGO KOSHIHKARI RICE LAGER - JAPAN 500mL **14**

KIRIN ICHIBAN SHIBORI 500mL **15**

TWO BIRDS PALE ALE, SPOTSWOOD 330mL **10**

PRICKLY MOSES OTWAY LIGHT - VIC 330mL **9**

MONCEAU FUJI APPLE KOMBUCHA - GIPPSLAND VIC 1.15% 330mL **9**

BEER & CIDER (tap) 425mL

ORION DRAFT - JAPAN **11**

URBAN ALLEY 'SLAPSHOT' PALE ALE - DOCKLANDS, VIC **11**

MOON DOG LAGER - PRESTON, VIC **11**

COLDSTREAM APPLE CIDER - COLDSTREAM, VIC **11**

NON ALCOHOLIC

SPARKLING MINERAL WATER 750mL BOTTLE **4**

KIMINO SPARKLING MIKAN 250 mL **6**

CAPI SPARKLING MINERAL WATER 250mL **4**

Dry ginger | tonic water | flaming ginger beer | soda water

LEMON, LIME & BITTERS | OJ | CRANBERRY OR APPLE JUICE **4**

COKE | DIET COKE | LEMONADE 200mL **4**

NESPRESSO COFFEE **4**

Ristretto Intenso (strong) OR Ristretto Origin India (medium) OR Lungo Origin Guatemala (weak) OR Espresso Decaf Short Black | Long Black | Flat White | Latte

MUG OF PHOENIX ORGANIC N.Z CHAI **6**

Bon soy | Oatly Barista edition oat milk | milk lab almond

TWO RIVERS GREEN TEA AUSTRALIA (POT) **5**

Sencha | Gen Mai Cha

YARRA VALLEY ORGANIC TEA (POT) **5**

Lemongrass & ginger | English breakfast Digest (chamomile, peppermint & lemongrass)

HOT CHOCOLATE | MOCHA **5**

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