



ICHI

EDAMAME

steamed soy beans w/ rock salt

BEEF TATAKI

scotch fillet steak w/ a jalapeño & onion yuzu dressing & fried shallots

STEAM NOODLE DUMPLINGS

prawns, salmon, chives, water chestnuts, wrapped in brown rice noodles & served w/ a soy, ginger & sesame oil dressing

SALMON TOBIKO MAKI

inside out roll w/ salmon, yuke soy, alfalfa, mayo, cucumber & topped w/ wasabi tobiko

BBQ CHICKEN ROLL

grilled chicken, lettuce & avocado w/ a bbq sauce wrapped in rice & nori & covered w/ panko crumbs

SEARED WAGYU YAKINIKU

sizzling wagyu pieces w/kai lan, oyster mushroom, garlic in a yakiniku sauce (contains sesame seeds)

MISO SOUP

DESSERT

chocolate, caramel & miso mousse + yuzu & fresh fruit summer pavlova

\$65 per person

Minimum 2 people per menu

Not available after 8pm

Or \$85 W/ SAKE MATCHING FLIGHT 4 x 50mL

1. DOMAINE CLASSIC SENKIN

KAMENO O JUNMAI DAIGINJO
 (matching with beef tataki or steam noodle dumplings)

2. IMADA FUKUCHO JUNMAI GINJO HATTANSO

(matching with salmon tobiko maki)

3. YAMADA SHOTEN MUKASHI NO MANMA

TOKUBETSU JUNMAI
 (matching with chicken ao nori or seared wagyu)

4. KINMON X3 ROSE JUNMAI

(matching with dessert)

*an actual dish or sake might be substituted due to unforeseen circumstances (it will be equally delicious!)



NI

GLUTEN FREE FREINDLY

EDAMAME

steamed soy beans w/ rock salt

BEEF TATAKI

scotch fillet steak w/ a jalapeño & onion yuzu dressing & fried shallots

SALMON TOBIKO MAKI

inside out roll w/ salmon, yuke soy, alfalfa, mayo, cucumber & topped w/ wasabi tobiko

STEAM NOODLE DUMPLINGS

prawns, salmon, chives, water chestnuts, wrapped in brown rice noodles & served w/ a soy, ginger & sesame oil dressing

BUDDHA'S FIRE

Inside out roll w/ fresh fish of the day, jalapeño, asparagus glazed w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi

TERIYAKI CHICKEN DON

Chargrilled marinated thigh fillet w/ our house made slightly spicy teriyaki sauce, oyster mushroom, Kai lan vegetable and steamed white rice

MISO SOUP

DESSERT

sticky date pudding with ice cream + chocolate, caramel & miso mousse

\$65 per person

Minimum 2 people per menu

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Or \$85 W/ SAKE MATCHING FLIGHT 4 x 50mL

1. DOMAINE CLASSIC SENKIN

KAMENO O JUNMAI DAIGINJO
 (matching with beef tataki)

2. IMADA FUKUCHO JUNMAI GINJO HATTANSO

(matching with salmon tobiko maki or steam noodle dumplings)

3. YAMADA SHOTEN MUKASHI NO MANMA

TOKUBETSU JUNMAI
 (matching w/ buddha's fire or teriyaki chicken don)

4. KINMON X3 ROSE JUNMAI

(matching with dessert)

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SAN

VEGETARIAN

(PLEASE ADVISE IF YOU ARE VEGAN)

EDAMAME

steamed soy beans w/ rock salt

ZUCCHINI TATAKI (V)

grilled zucchini w/ a jalapeño & onion yuzu dressing & fried shallots

SPICY KINOKO MAKI

mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds

RICE PAPER VEGETABLE SUSHI

avocado, kanpyo, takuan, grilled red capsicum, oyster mushroom & eggplant w/ a spicy coriander pesto sauce

SPICY TEMPURA PUMPKIN & VEGETABLE ROLL

tempura pumpkin, avocado, cucumber, pickled radish, kanpyo, sriracha & pumpkin sauce

GREEN VEG

blanched kai-lan w/ a mustard & sesame dressing

MISO SOUP

DESSERT

sticky date pudding + black forest tartufo

\$65 per person

Minimum 2 people per menu

Not available after 8pm

Or \$85 W/ SAKE MATCHING FLIGHT 4 x 50mL

1. DOMAINE CLASSIC SENKIN

KAMENO O JUNMAI DAIGINJO
 (matching with zucchini tataki)

2. IMADA FUKUCHO JUNMAI GINJO HATTANSO

(matching w/ rice paper vegetable sushi)

3. YAMADA SHOTEN MUKASHI NO MANMA

TOKUBETSU JUNMAI
 (matching with spicy tempura pumpkin & veg roll)

4. KINMON X3 ROSE JUNMAI

(matching with dessert)

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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.

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CHOCOLATE

チョコレート

BUDDHA 仏

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

 CHOCOLATE_BUDDHA

 CHOCOLATEBUDDHA.COM.AU

 CHOCOLATEBUDDHAMELBOURNE

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 **13/60**

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

'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

'21 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

'20 MEDHURST CHARDONNAY
YARRA VALLEY, VIC **14/65**

Bright & vibrant w/ a nice balance of grapefruit, stone fruit, oak & 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.

'21 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

PINK CLOUD **18**

An irrepressible concoction of Lychee & Green Apple Liqueurs

shaken with Blue Peaflower Yuzu Juice

NEGRONI YUZU **18**

Patient Wolf Gin stirred down with Unico Zelo

Yuzu Vermouth, Select Aperitif & YuzuShu

BUDDHA'S ORCHARD **18**

a zen blend of Hakutsuru Umeshu Genshu,

Coldstream apple cider, red grapes & rose petals

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150 / 750	
13/60	CHEEKY GROG CO. PEAR & APPLE - VIC 330mL 9
	SAPPORO BLACK - JAPAN 650mL 16
	ASAHI SUPER DRY DRAFT - JAPAN 500mL 15
	ECHIGO KOSHIHKARI RICE LAGER - JAPAN 500mL 14
	KIRIN ICHIBAN SHIBORI 500mL 15
	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
CABI SPARKLING MINERAL WATER 250mL 5
Dry ginger tonic water flaming ginger beer soda water
LEMON, LIME & BITTERS OJ CRANBERRY OR APPLE JUICE 5
COKE DIET COKE LEMONADE 200mL 5
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