

C H O C O L A T E  
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S E T  
 M E N U S



## ICHI

\$65 per person  
 Minimum 2 people per menu  
 Not available after 8pm

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

### EDAMAME

steamed soy beans w/ rock salt

### BEEF TATAKI

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

### STEAMED NOODLE DUMPLINGS

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

### 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 + matcha cheesecake topped w/ caramel baked cream

### SAKE MATCHING FLIGHT 4 x 50mL

#### IPPONGI UTAGEBIYORI SPARKLING JUNMAI SAKE

A lively aromatic nagori style (unfiltered) w/ notes of lemon, pear & green apple. Refreshing acidity w/ a good amount of sweetness.

#### TAIHEIZAN 55 JUNMAI GINJO

Specially house blended sake of various Junmai Ginjo rice polished to 55%. Slow and low on the ferment to deliver soft texture with umami and a refreshing taste.

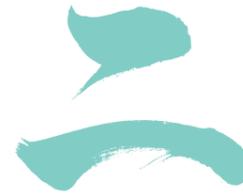
#### YAMADA SHOTEN MUKASHI NO MANMA TOKUBETSU JUNMAI

This is a classic style sake 'unchanged by time' w/ a rich earthiness and hints of smoke & spice, rich in umami. Best served warm.

#### KINMON X3 ROSE JUNMAI

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!

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



## NI

GLUTEN FREE FREINDLY

\$65 per person  
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### EDAMAME

steamed soy beans w/ rock salt

### BEEF TATAKI

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

### STEAMED 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 + chocolate, caramel & miso mousse

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## SAN

VEGETARIAN (PLEASE ADVISE IF YOU ARE VEGAN)

\$65 per person  
 Minimum 2 people per menu  
 Not available after 8pm

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

### 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

### 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 + orange almond cake w/ orange sauce

### SAKE MATCHING FLIGHT 4 x 50mL

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(V) Vegetarian. Prepared without meat products. (VE) Dish can be altered upon request to be Vegan.  
 (VGF) Vegan. Prepared without meat, egg or dairy. (GF) Gluten Free Friendly

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

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 15% Surcharge on Public Holidays

# CHOCOLATE チョコレート BUDDHA 仏

## SAKE

### IPPONGI UTAGEBIYORI NIGORI SPARKLING SAKE HYOGO, JAPAN 5.9%

Lively, fruity in the Nigori (cloudy) style. Rich notes of fresh pear and persimmon

90mL 9 | 250mL 23.

### 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

### DOMAINE MODERN SENKIN KAMENO O 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.

### 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.

### TAIHEIZAN 55 JUNMAI GINJO AKITA, JAPAN 15%

Specially house blended sake of various Junmai Ginjo rice polished to 55%. Slow and low on the ferment to deliver soft texture with umami and a refreshing taste.

90mL 14 | 250mL 35 | 500mL 65.

### FUKUCHIYO NABESHIMA JUNMAI GINJO SAGA, JAPAN 16%

A delicate floral, pear & fennel aroma with a delicate honeydew melon palate that starts with sweetness & finishes with a gentle spice, dry finish

90mL 14 | 250mL 35 | 500mL 65. Served chilled.

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

This is a classic style sake 'unchanged by time' w/ a rich earthiness and hints of smoke & spice, rich in umami. Best served warm.

90mL 13 | 250mL 30 | 500mL 60. Served warm or chilled

### 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

## SAKE FLIGHTS (3 X 50mL)

|   |    |
|---|----|
| 'V1'<br>Ippongi Sparkling / Kikusui Junmai Ginjo / Daku Nigori  | 15 |
| 'V2'<br>Ippin Awase / Nakata Kishu Umeshu / Choya Kokuto  | 16 |
| PANPAN<br>Tsuru Ume Yuzu Shu / Choya Green Tea Umeshu / Yamada Shoten Mukashi No Manma Tokubetsu Junmai | 17 |
| MAYDAY<br>Eikoh Kuramoto no Yuzu Shu / Fukuchiyo Junmai Ginjo / 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

### 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

### HEIWA SHUZO TSURU UME YUZU SHU WAKAYAMA, JAPAN 7.5%

This Yuzu Shu is made with a one-year-old Junmai Sake and Yuzu juice, at a 1 : 1 ratio. The yuzu fruit is grown in Wakayama and is juiced with its peel, giving all the qualities of the fruit, sweet, sour & bitter.

90mL 14 | 250mL 35 | 500mL 65.

### EIKOH KURAMOTO NO YUZU SHU EHIME, JAPAN 8%

Eikoh is famous for it's yuzu and mina fruit being one of the sunniest parts of Japan. This handmade Yuzu Shu is full and intensely flavourful utilising sochu in it's distillation.

90mL 14 | 250mL 35 | Served chilled

## COCKTAILS

|   |    |   |    |
|---|----|---|----|
| <b>PINK CLOUD</b><br>An irrepressible concoction of Lychee & Green Apple Liqueurs shaken with Blue Peaflower Yuzu Juice | 18 | <b>BULLET TRAIN</b><br>Mr Black coffee liqueur, Choya Kokuto umeshu & espresso coffee & black sesame  | 18 |
| <b>NEGRONI YUZU</b><br>Patient Wolf Gin stirred down with Unico Zelo Yuzu Vermouth, Davidson Plum Bitter & Yuzu Shu     | 18 | <b>PLUMBALL WIZARD</b><br>Tall & refreshing with Hakutsuru Plum Wine, Coldstream apple cider, Angostura bitters, capi ginger ale, lime & red grapes | 18 |

## WINES

|   |        |
|---|--------|
| <b>FOXEYS HANGOUT SPARKLING NV MORNINGTON PENINSULA VIC</b><br>A dry aperitif style delicate sparkling wine.. Some floral notes, some red apple and a little yeasty | 14/65  |
| <b>'19 PIZZINI IL SOFFIO PROSECCO KING VALLEY VIC</b><br>Fragrant lift of jasmine, green apple & white peach prosecco   | -- /68 |
| <b>PIZZINI PROSECCO SPRITZ N.V KING VALLEY VIC</b><br>A refreshingly vibrant lightly spritzed prosecco w/ flavours of apple, lime & subtle vanilla                  | 13/ -- |
| <b>'20 GIPSIE JACK ROSE LANGHORNE CREEK S.A</b><br>Textured w/ a fair amount of sweetness & a touch of acid   | 14/65  |

|   |       |
|---|-------|
| <b>'21 SAM MIRANDA ROSATO KING VALLEY VIC</b><br>Bright & savoury w/ a crisp natural acidity. A dry Rose made with Sangiovese, Barbera & Nebbiolo grape varieties | 14/65 |
|---|-------|

|  |       |
|--|-------|
| <b>'17 MARS NEEDS MOSCATO SOUTH AUSTRALIA</b><br>Light, refreshing sweet but not overly sweet! | 13/60 |
|--|-------|

|   |       |
|---|-------|
| <b>'21 BASS RIVER SINGLE VINEYARD RIESLING GIPPSLAND, VIC</b><br>Flinty, w/ a floral bouquet. Notes of sour green apple w/ a dry long finish. | 14/65 |
|---|-------|

|   |       |
|---|-------|
| <b>'21 WOOD PARK WILD'S GULLY SAUVIGNON BLANC ALPINE REGIONS, VIC</b><br>Light bodied, dry w/ notes of passionfruit & citrus w/ crisp acidity | 14/65 |
|---|-------|

|  |       |
|--|-------|
| <b>'20 MEDHURST CHARDONNAY YARRA VALLEY, VIC</b><br>Bright & vibrant w/ a nice balance of grapefruit, stone fruit, oak & acidity | 15/70 |
|--|-------|

|   |       |
|---|-------|
| <b>'21 FOXEYS HANGOUT PINOT GRIS MORNINGTON PENINSULA, VIC</b><br>A dry style gris, aromas of pear & honeysuckle. | 14/65 |
|---|-------|

|   |       |
|---|-------|
| <b>'21 PACHA MAMA PINOT NOIR HEATHCOTE, VIC</b><br>Intense, vibrant red fruits w/ a juicy & complex palate. | 15/70 |
|---|-------|

|  |       |
|--|-------|
| <b>'21 SOS SANGIOVESE YARRA VALLEY, VIC</b><br>Silky, savoury & smooth. Aromas of black cherry & black currant | 14/65 |
|--|-------|

|   |       |
|---|-------|
| <b>'21 LOBETHAL ROAD TEMPRANILLO GRACIANO ADELAIDE HILLS, S.A</b><br>Medium bodied, savoury, earthy tones w/ a touch of spice | 14/65 |
|---|-------|

|  |       |
|--|-------|
| <b>'21 THREE DARK HORSES BASKET PRESSED SHIRAZ MCLAREN VALE, S.A</b><br>Aged in French oak w/ blackberry, cocoa & subtle earthy & spicy flavours | 15/70 |
|--|-------|

|   |       |
|---|-------|
| <b>'19 CURLEWIS ESTATE PINOT NOIR GEELONG, VIC</b><br>An assertive nose of leather, ripe plums and tobacco gives way to black cherries and light tannins on the palate. | --/85 |
|---|-------|

## BEER & CIDER

|   |    |
|---|----|
| PRICKLY MOSES OTWAY LIGHT - VIC 330mL                   | 10 |
| YOYOGI PALE ALE - QLD 375mL                             | 10 |
| CHEEKY GROG CO. CHERRY& APPLE - VIC 330mL               | 10 |
| MONCEAU FUJI APPLE KOMBUCHA - GIPPSLAND VIC 1.15% 330mL | 9  |
| ASAHI SUPER DRY DRAFT - JAPAN 500mL                     | 15 |
| KIRIN ICHIBAN SHIBORI 500mL                             | 15 |
| ECHIGO KOSHIIHKARI RICE LAGER - JAPAN 500mL             | 15 |
| SAPPORO BLACK - JAPAN 650mL                             | 16 |

## 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 |

## SPIRITS

|   |    |
|---|----|
| BAXTER VODKA - MELBOURNE                    | 11 |
| PATIENT WOLF DRY GIN - MELBOURNE            | 12 |
| BRIX WHITE RUM - SYDNEY                     | 11 |
| BURN CITY SPICED RUM - MELBOURNE            | 11 |
| STARWARD TWO FOLD WHISKY - MELBOURNE        | 12 |
| AKASHI WHITE OAK SINGLE MALT WHISKY - JAPAN | 14 |

## NON ALCOHOLIC

|  |         |
|--|---------|
| SPARKLING MINERAL WATER 750mL BOTTLE   | 4       |
| KIMINO SPARKLING UME 250mL   | 6       |
| CAPi SPARKLING MINERAL WATER 250mL<br>Dry ginger   tonic water   flaming ginger beer   soda water  | 5       |
| LEMON, LIME & BITTERS   OJ   CRANBERRY OR APPLE JUICE  | 5       |
| COKE   DIET COKE   LEMONADE 200mL  | 5       |
| NESPRESSO COFFEE<br>Ristretto Intenso (strong) OR Ristretto Origin India (medium) OR Lungo Origin Guatemala (weak) OR Espresso Decaf Short Black   Long Black   Flat White   Latte | 4       |
| TWO RIVERS GREEN TEA AUSTRALIA (POT)<br>Sencha   Gen Mai Cha   | 5       |
| YARRA VALLEY ORGANIC TEA (POT)<br>Lemongrass & ginger   English breakfast<br>Digest (chamomile, peppermint & lemongrass)   | 5       |
| CHAI LATTE BY CHAI LORDS<br>Almond milk, bonsoy or oat milk  | 6<br>+1 |
| HOT CHOCOLATE   MOCHA  | 5       |

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