

CHOCOLATE チョコレート BUDDHA 仏

SUSHI

KINGFISH JALAPEÑO SASHIMI (4 PCS) 20
freshly sliced kingfish w/ jalapeño, coriander, asparagus, black caviar & yuzu soy dressing

PRAWN TOBIKO MAKI (6 PCS) 26
carrot, cucumber, avocado & mizuna covered in tempura crumb, tobiko mayo & katsu sauce

SPICY TEMPURA SALMON ROLL (6 PCS) 28
salmon, zucchini, carrot & tobiko w/ spicy mayo

OCEAN TROUT NIGIRI (4 PCS) 25
scorched ocean trout nigiri sushi w/ wasabi leaf

SPICY TEMPURA PUMPKIN & VEG ROLL (6 PCS) (V) *(VE) 25
tempura pumpkin, avocado, cucumber, pickled radish, kanpyo, sriracha & pumpkin sauce

BUDDHA'S FIRE (6 PCS) 29
inside out roll w/ kingfish, jalapeño, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi

SALMON TOBIKO MAKI (6 PCS) 27
inside out roll with salmon, yuke soy, alfalfa, mayo, cucumber & topped w/ wasabi tobiko

BBQ CHICKEN ROLL (6 PCS) 25
grilled chicken, lettuce & avocado w/ a bbq sauce wrapped in rice & nori & covered w/ panko crumbs

WAGYU YAKINIKU MAKI (4 PCS) 28
wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo & tobiko

RICE PAPER VEGETABLE SUSHI (6 PCS) (GF) (V) (VE) 22
avocado, kanpyo, takuan, grilled red capsicum, oyster mushroom & eggplant w/ a spicy coriander pesto sauce

SOFT SHELL CRAB ROLL (6 PCS) 28
inside out roll covered w/ furikake & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo

SPICY KINOKO MAKI (6 PCS) (GF) (V) (VE) 26
mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds

GYU TATAKI NIGIRI (4 PCS) 20
seared sliced beef over rice with a light teriyaki glaze & topped w/ fried shallots & spring onion

SUSHI & SASHIMI MIXED PLATE (12 or 18 PCS) 55/75

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, mizuna w/ beni shoga
add pork katsu
OR tofu katsu

TERIYAKI CHICKEN DON 27
chargrilled marinated thigh fillet w/ house made slightly spicy teriyaki sauce, oyster mushroom, kai lan, mizuna, shredded nori & Japanese mayo

SASHIMI DON 25
w/ fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori

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IZAKAYA / SHARE

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

GREEN GYOZA (5PCS) (V) 13
served w/ponzu & wasabi mayo

SPICY LAMB GYOZA (5PCS) 16
garlic, chilli & cabbage filled gyoza served w/ a chilli soy sauce

PORK & CABBAGE GYOZA (5PCS) 16
w/a ponzu & soy sauce

CHICKEN AO NORI 19
diced chicken thigh, marinated in garlic, extra virgin olive oil, deep-fried & coated in ao nori & served w/ Japanese mayo

KOREAN FRIED CHICKEN 19
crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce

SALMON BROCCOLINI (4 PCS) 20
blanched broccolini & shredded daikon rolled in thin sliced salmon w/ yuke soy topped w/ baby shiso (served cold)

RENKON CRISPS (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

SEARED WAGYU YAKINIKU HOTPLATE 35
sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)

STEAMED NOODLE DUMPLING (6 PCS) 22
prawns, salmon, chives & water chestnuts, wrapped in brown rice noodles & served w/ a soy, ginger & sesame oil dressing

BEEF TATAKI 25
Grilled scotch fillet steak served rare w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots

ZUCCHINI TATAKI (V) 20
grilled zucchini w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots

BENTO

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

TERIYAKI CHICKEN (GF ON REQUEST) 25
chargrilled marinated chicken thigh fillet w/ our house made, slightly spicy teriyaki sauce, bok choy

VEGETABLE ANKAKE (GF ON REQUEST) 23
deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce

PORK KATSU CURRY (VEGETARIAN ON REQUEST) 24
carrots, potato, daikon, tomato, capsicum, onion curry w/ crumbed pork katsu

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

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

GLUTEN FREE FRIENDLY

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

OCEAN TROUT NIGIRI (4PCS) 25
seared ocean trout w/ wasabi leaf

SALMON TOBIKO MAKI (6 PCS) 27
inside out roll w/salmon, yuke soy, shiso, mayo, cucumber & topped w/ wasabi tobiko

SPICY KINOKO MAKI (6 PCS) (V) (VE) 26
mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds

KINGFISH JALAPEÑO SASHIMI (4 PCS) 20
freshly sliced kingfish w/ jalapeno, coriander, asparagus, black caviar, sriracha & yuzu soy dressing

SASHIMI DON 25
fresh salmon sashimi marinated in yuke soy w/ cucumber, shiso leaf, sesame seeds, alfalfa nori & fish miso soup

TERIYAKI CHICKEN DON 27
chargrilled marinated thigh fillet w/ house made teriyaki, oyster mushroom, kai lan, mizuna, shredded nori & Japanese mayo served w/ a fish miso soup

SALMON BROCCOLINI (4 PCS) 20
blanched broccolini, shredded daikon rolled in thinly sliced salmon w/ yuke soy topped w/ ito togarashi

BUDDHA'S FIRE (6 PCS) 29
inside out roll w/ fish of the day, jalapeno, asparagus glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi

STEAMED NOODLE DUMPLING (6 PCS) 22
prawns, salmon, chives & water chestnuts, wrapped in brown rice noodles & served w/ a soy, ginger & sesame oil dressing

WAGYU YAKINIKU MAKI (4 PCS) 28
wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo & tobiko

RICE PAPER VEGETABLE SUSHI (6 PCS) (V) (VE) 22
avocado, kanpyo, takuan, grilled red capsicum, oyster mushroom & eggplant w/ a spicy coriander pesto sauce

SEARED WAGYU YAKINIKU HOTPLATE 35
sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)

STICKY DATE PUDDING (VE) (GF) 15
served w/ a nut mix of pecans, peanuts, walnuts & ice cream can be made vegan - no ice cream

CARAMEL, CHOCOLATE & MISO MOUSSE 14

ORANGE ALMOND CAKE 14
w/ orange sauce & fresh cream

CHOCOLATE PUDDING (VE) (GF) 14
served w/ a nut mix of pecans, peanuts, walnuts, ice-cream & chocolate sauce

RAMEN & UDON

SPICY PORK RAMEN 26
slow cooked rolled & sliced pork belly (3PCS) in a pork broth, marinated egg, bok choy, corn, bean 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) 25
udon noodles in a vegetable miso broth w/ deep-fried silken tofu, carrots, shiitake mushrooms, bok choy, wakame & spring onions

KIDS

EDAMAME (V) *(VE) 6

CHICKEN AO NORI 12

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

COOKED TUNA MAKI ROLL (8PCS) 16

FRESH SALMON & MAYO MAKI ROLL (8PCS) 18

TERIYAKI CHICKEN & MAYO MAKI (8PCS) 17

RAMEN NOODLES 12
in our pork dashi OR vegetable dashi

CHICKEN BENTO 17
chargrilled chicken w/ teriyaki glaze, sesame seeds, mayo, steamed rice & mixed leaf salad

RENKON CRISPS (V) 5
crunchy lotus root crisps w/ miso sour cream

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

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

DESSERTS

TRIO OF ICE-CREAMS 20
azuki bean / black sesame / green tea

STICKY DATE PUDDING (VE) (GF) 15
served w/ a nut mix of pecans, peanuts, walnuts & ice cream can be made vegan - no ice cream

CARAMEL CHOCOLATE MOUSSE (GF) 14

WHITE & DARK CHOCOLATE SPRING ROLLS (6PCS) 18
belgian chocolate spring rolls (3 white & 3 dark) served w/ a caramel miso sauce & fresh cream

ORANGE ALMOND CAKE (GF) (VE) 14
w/ orange sauce & fresh cream

MATCHA CHEESECAKE 16
topped w/ caramel baked cream

CHOCOLATE PUDDING (VE) (GF) 14
served w/ a nut mix of pecans, peanuts, walnuts, ice-cream & chocolate sauce

PEACH, APPLE & CINNAMON CIGARS (2) WITH ICE-CREAM 15

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 2.5% applies to all credit cards
15% Surcharge on Public Holidays

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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' Ippongi Sparkling / Kikusui Junmai Ginjo / Daku Nigori	15
'V2' Ippin Awase / Nakata Kishu Umeshu / Choya Kokuto	16
PANPAN Tsuru Ume Yuzu Shu / Choya Green Tea Umeshu / Yamada Shoten Mukashi No Manma Tokubetsu Junmai	17
MAYDAY 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

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

WINES

FOXEYS HANGOUT SPARKLING NV MORNINGTON PENINSULA VIC A dry aperitif style delicate sparkling wine.. Some floral notes, some red apple and a little yeasty	150 / 750	14/65
'19 PIZZINI IL SOFFIO PROSECCO KING VALLEY VIC Fragrant lift of jasmine, green apple & white peach prosecco		-- /68
PIZZINI PROSECCO SPRITZ N.V KING VALLEY VIC A refreshingly vibrant lightly spritzed prosecco w/ flavours of apple, lime & subtle vanilla		13/ --
'20 GIPSIE JACK ROSE LANGHORNE CREEK S.A Textured w/ a fair amount of sweetness & a touch of acid		14/65

'21 SAM MIRANDA ROSATO KING VALLEY VIC Bright & savoury w/ a crisp natural acidity. A dry Rose made with Sangiovese, Barbera & Nebbiolo grape varieties		14/65
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'17 MARS NEEDS MOSCATO SOUTH AUSTRALIA Light, refreshing sweet but not overly sweet!		13/60
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'21 BASS RIVER SINGLE VINEYARD RIESLING GIPPSLAND, VIC Flinty, w/ a floral bouquet. Notes of sour green apple w/ a dry long finish.		14/65
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'21 WOOD PARK WILD'S GULLY SAUVIGNON BLANC ALPINE REGIONS, VIC Light bodied, dry w/ notes of passionfruit & citrus w/ crisp acidity		14/65
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'20 MEDHURST CHARDONNAY YARRA VALLEY, VIC Bright & vibrant w/ a nice balance of grapefruit, stone fruit, oak & acidity		15/70
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'21 FOXEYS HANGOUT PINOT GRIS MORNINGTON PENINSULA, VIC A dry style gris, aromas of pear & honeysuckle.		14/65
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'21 PACHA MAMA PINOT NOIR HEATHCOTE, VIC Intense, vibrant red fruits w/ a juicy & complex palate.		15/70
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'21 SOS SANGIOVESE YARRA VALLEY, VIC Silky, savoury & smooth. Aromas of black cherry & black currant		14/65
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'21 LOBETHAL ROAD TEMPRANILLO GRACIANO ADELAIDE HILLS, S.A Medium bodied, savoury, earthy tones w/ a touch of spice		14/65
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'21 THREE DARK HORSES BASKET PRESSED SHIRAZ MCLAREN VALE, S.A Aged in French oak w/ blackberry, cocoa & subtle earthy & spicy flavours		15/70
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'19 CURLEWIS ESTATE PINOT NOIR GEELONG, VIC An assertive nose of leather, ripe plums and tobacco gives way to black cherries and light tannins on the palate.		--/85
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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 KOSHIHKARI 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
CABI SPARKLING MINERAL WATER 250mL 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 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) Sencha Gen Mai Cha	5
YARRA VALLEY ORGANIC TEA (POT) Lemongrass & ginger English breakfast	5
Digest (chamomile, peppermint & lemongrass)	5
CHAI LATTE BY CHAI LORDS Almond milk, bonsoy or oat milk	6
HOT CHOCOLATE MOCHA	+1
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