



ICHI

\$70 per person
MINIMUM 2 people per menu
Not available after 8pm

OR

\$90 per person with Matching Sake Flight - 3 x 50 mL

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

SOFT SHELL CRAB ROLL

inside out roll covered w/ furikake & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo

SEARED WAGYU YAKINIKU

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

STEAMED RICE

MISO SOUP

DESSERT

chocolate, caramel & miso mousse + mango, apple & cinnamon cigars (2) with ice-cream

SAKE MATCHING FLIGHT 3 x 50mL

MIO TAKARA SPARKLING SAKE

A subtly sweet sparkling sake with crisp acidity, lively aromas and gentle sweetness. Notes of Fuji apple and Nashi pear.

KATSUYAMA EN TOKUBETSU JUNMAI

A beautifully elegant saké with sweet aromas and a clean and refreshing flavour, this Junmai is brewed by this renowned brewery, who are celebrated for their absolute focus to refinement with each bottle

DAKU NIGORI JUNMAI

'Daku' means cloudy in Japanese. Cloudy sake, officially called 'nigori' sake, is produced under traditional unfiltered methods. The taste is semi-sweet & mild w/ a fruit nose.

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



NI

GLUTEN FREE FREINDLY

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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

STEAMED RICE

MISO SOUP

DESSERT

sticky date pudding + chocolate, caramel & miso mousse

SAKE MATCHING FLIGHT 3 x 50mL

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SAN

VEGETARIAN (PLEASE ADVISE IF YOU ARE VEGAN)

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OR

\$90 per person with Matching Sake Flight - 3 x 50 mL

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

SIZZLING SPICY TOFU & VEG

silken Tofu served w/ broccolini, mushrooms & red capsicum topped with a cauliflower & chicken pea sauce with garlic, onion & chilli on a sizzling hotplate

STEAMED RICE

MISO SOUP

DESSERT

sticky date pudding + orange almond cake w/ orange sauce

SAKE MATCHING FLIGHT 3 x 50mL

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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.

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

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

CHOCOLATE

チョコレート

BUDDHA 仏

SAKE

MIO TAKARA SPARKLING SAKE KYOTO, JAPAN 5.1%

A sweet, easy drinking sake with crisp acidity, lively aromas and notes of apple and nashi pear
90mL 10 | 300mL 25. Served chilled.

IMADA SPARKLING SEASIDE HIROSHIMA, JAPAN 13%

A full flavoured naturally fermented dry sparkling Sake.
Pairs very well with Seafood
300mL 39. 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 22. Served chilled.

MIOYA SHUZO "YUHO 55" JUNMAI GINJO MUROKA NAMA GENSHU ISHIKAWA, JAPAN 17%

A delicate aroma with a palate of honeydew melon and spice with vibrant acidity. The finish is long and complex and full of umami
90mL 16 | 250mL 45 | 500mL 75. 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 13 | 250mL 37 | 500mL 65. Served warm or chilled

MASUMI KURO BLACK JUNMAI GINJO NAGANO, JAPAN 15%

Winner Australian Sake People's choice award 2022.
Delicate, aromas of apple & banana w/ a savoury depth & clean finish
300mL 45. Served chilled.

KATSUYAMA EN TOKUBETSU JUNMAI SENDAI, JAPAN 15%

A beautifully elegant saké with sweet aromas and a clean and refreshing flavour, this Junmai is brewed by this renowned brewery, who are celebrated for their absolute focus to refinement with each bottle
90mL 14 | 250mL 38 | 500mL 68. 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 25. 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 15 | 250mL 39 | 500mL 70. 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 12 | 250mL 35 | 500mL 60. Served chilled

SAKE FLIGHTS (3 X 50mL)

'V1' Mio Takara Sparkling Kikusui Junmai Ginjo Daku Nigori	18
'V2' Ippin Awase Yuzu Shu Katsuyama Tokubetsu Junmai Green Tea Umeshu	19
MAYDAY Heiwa Tsuru Ume Yuzu Shu Mioya shuzo Yuho 55 Umenoyado No Umeshu Oubai	22

UMESHU

UMENOYADO NO UMESHU OUBAI NARA JAPAN 12%

This Umeshu is made by using 15 different varieties of Japanese Ume plums. It is aromatic, rich in flavour, well balanced between sweet & savoury
90mL 14 | 250mL 38 | 500mL 70

NAKATA KISHU NO UMESHU SHIRO WAKAYAMA JAPAN 12%

Ripe Ume Fruit, our sweetest Umeshu
90mL 12 | 250mL 35 | 500mL 60. Served chilled or over ice

HAKUTSURU UMESHU GENSHU KOBE JAPAN 19.5%

This big rich Umeshu is undiluted (Genshu) and provides its higher alcohol percentage but is still well balanced and is semi sweet. A very popular Umeshu in Japan.
90mL 13 | 250mL 37 | 500mL 65. 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 13 | 250mL 37 | 500mL 65. Served chilled or over ice

HEIWA SHUZO TSURU UME UMESHU NIGORI WAKAYAMA, JAPAN 10%

This deliciously luscious Umeshu is made with Nanko Ume Fruit. Sweet yet tart, full bodied with a refreshing acidic finish.
90mL 17 | 250mL 47 | 500mL 80. Served over ice

YUZU SHU

IPPIN AWASE YUZU SHU IBARAKI, JAPAN 8%

Limoncello style yuzu incorporating 2 types of yuzu fruit, low acidity & our sweetest yuzu
90mL 13 | 250mL 37 | 500mL 65. 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. Truly gold standard yuzu shu.
90mL 16 | 250mL 45 | 500mL 75. Served chilled or over ice

UMENOYADO YUZU SHU NARA, JAPAN 8%

A delicious subtle hint of sweetness and a distinct yuzu sourness
90mL 14 | 250 mL 38 | 500mL 70. Served chilled or over ice

COCKTAILS

PINK CLOUD An irrepressible concoction of Lychee & Green Apple Liqueurs shaken with Blue Peaflower Yuzu Juice	20
HARU FLING A blend of Patient Wolf Gin, Passion Fruit Liqueur, Umenoyado Umeshu & Orange juice	20
YUZU BELLINI Yuzu Shu, Peach Sparkling Wine stirred down with Triple Sec	20
LITCHI DREAM Baxter Vodka, Lychee Liqueur, dry vermouth & Lychee Juice	20

WINES

ENDLESS BLANC DE BLANC SPARKLING N.V CENTRAL VICTORIA Tropical fruit & sourdough toast. This is an easy drinking creamy sparkling	150 / 750	14/65
'19 PIZZINI IL SOFFIO PROSECCO KING VALLEY, VIC Fragrant lift of jasmine, green apple & white peach prosecco		15 / 70
SAM MIRANDA NV PROSATO 200ML YARRA VALLEY, VIC A bright nose of apple & strawberries, a savoury crisp palate w/ subtle honey undertones. A blend of Prosecco and Rosato		13 / --
'21 CLOAK & DAGGER ROSE CENTRAL VICTORIA, VIC Strawberries and cream flavours, light bodied, dry w/ high acidity, some fruitiness, low tannins & crisp		15/70
'20 MARS NEEDS MOSCATO SOUTH AUSTRALIA Light, refreshing sweet but not overly sweet!		13/60
'21 STUMPY GULLY RIESLING MORNINGTON PENINSULA, VIC Refreshing & lively with plenty of zesty citrus & crisp green apple aromas.		15/70
'22 SWELL SEASON SAUVIGNON BLANC MARGARET RIVER W.A This lovely wine has stone fruit and citrus flavours and is easy drinking		15/70
'21 JERICHO FUMÉ BLANC ADELAIDE HILLS, SA Beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche.		15/70
'22 CURLEWIS "BEL SEL" CHARDONNAY BELLARINE PENINSULA, VIC A delicious complex well balanced wine with natural acid. It's fresh & vibrant with a long finish		16/75
'22 DAGGER PINOT GRIGIO KING & ALPINE VALLEYS VIC Pear and honeydew zing in the mouth. Dry & light bodied with a fresh, lively finish		16/75
'19 CURLEWIS PINOT NOIR BELLARINE PENINSULA, VIC Perfumed with violets, red plums & hints of tobacco. The palate is rich & velvety with deep fruits, fine tannins & a savoury finish		16/75
'22 THREE DARK HORSES GRENACHE MCLAREN VALE, SA Flavours of raspberry, cherry & spice. Soft & plush with fine tannins.		15/70
'21 LOBETHAL ROAD TEMPRANILLO GRACIANO ADELAIDE HILLS, SA Medium bodied, savoury, earthy tones w/ a touch of spice		14/65
'21 LADIES OF THE ROUND TABLE SYRAH YARRA VALLEY, VIC A hint of spice, soft silky tannins & intense black & red berries		15/70

BEER & CIDER

PRICKLY MOSES OTWAY LIGHT - VIC 330mL	10
TWO BAYS GLUTEN FREE XPA - DROMANA, VIC 375mL	11
URBAN ALLEY BROWN ALE - DOCKLANDS VIC 375mL	11
ASAHI SUPER DRY DRAFT - JAPAN 500mL	17
KIRIN ICHIBAN SHIBORI - JAPAN 500mL	17
ECHIGO KOSHIIKARI RICE LAGER - JAPAN 500mL	16
SAPPORO BLACK - JAPAN 650mL	18

BEER & CIDER (tap) 425mL

ORION DRAFT - JAPAN	13
URBAN ALLEY 'SLAPSHOT' PALE ALE - DOCKLANDS, VIC	13
MOON DOG TROPICAL LAGER - PRESTON, VIC	13
COLDSTREAM APPLE CIDER - COLDSTREAM, VIC	13

SPIRITS

BAXTER VODKA - MELBOURNE	12
PATIENT WOLF DRY GIN - MELBOURNE	12
BRIX WHITE RUM - SYDNEY	12
BURN CITY SPICED RUM - MELBOURNE	12
STARWARD TWO FOLD WHISKY - MELBOURNE	12
AKASHI WHITE OAK BLENDED WHISKY - JAPAN	15

NON ALCOHOLIC

SPARKLING MINERAL WATER 750mL BOTTLE	5
KIMONO SPARKLING YUZU 250mL - JAPAN	7
CABI SPARKLING MINERAL WATER 250mL Dry ginger tonic water spicy ginger beer soda water blood orange	5
LEMON LIME & BITTERS OJ CRANBERRY JUICE APPLE JUICE BITTERS LIME & SODA	5
COKE COKE NO SUGAR LEMONADE	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 (available until 5pm daily)	5
CHAI LATTE HOT CHOCOLATE ICED LATTE ICED MOCHA Add Almond Milk, Soy or Oat Milk (available until 5pm daily)	6 +1
LOOSE LEAF TEA (POT) Japanese Sencha Green Tea Japanese Gen Mai Cha English Breakfast Earl Grey Lemongrass & Ginger Camomile, Peppermint & Lemongrass (Digest)	5

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