

# CHOCOLATE チョコレート BUDDHA 仏




## SUSHI

<b>KINGFISH JALAPEÑO SASHIMI (4 PCS)</b> freshly sliced kingfish w/ jalapeño, asparagus, black caviar & yuzu soy dressing	22
<b>SPICY TEMPURA SALMON ROLL (6 PCS)</b> salmon, zucchini, carrot & tobiko w/ spicy mayo	28
<b>OCEAN TROUT NIGIRI (4 PCS)</b> seared ocean trout w/ wasabi leaf	26
<b>SPICY TEMPURA PUMPKIN &amp; VEG ROLL (6 PCS) (V) *(VE)</b> tempura pumpkin, avocado, cucumber, pickled radish, kanpyo, sriracha & pumpkin sauce	26
<b>BUDDHA'S FIRE (6 PCS)</b> inside out roll w/ kingfish, jalapeño, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi	30
<b>SALMON TERIYAKI MAKI (6PCS)</b> salmon marinated in teriyaki sauce, mizuna, beni shoga, mayo, bonito & ao nori	28
<b>BBQ CHICKEN ROLL (6 PCS)</b> grilled chicken, lettuce & avocado w/ a bbq sauce wrapped in rice & nori & covered w/ panko crumbs	26
<b>WAGYU YAKINIKU MAKI (6 PCS)</b> wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo & tobiko	30
<b>CRISPY RICE PAPER VEGETABLE SUSHI (6PCS) (V)</b> avocado, kanpyo, takuan, grilled red capsicum, cucumber, oyster mushroom, nori & eggplant w/ a spicy coriander pesto sauce	25
<b>SOFT SHELL CRAB ROLL (6 PCS)</b> inside out roll covered w/ furikake & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo	28
<b>SPICY KINOKO MAKI (6 PCS) (GF) (V) (VE)</b> mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds	27
<b>BUDDHA'S LOVE (VE) (6 PCS)</b> Avocado, cucumber, Japanese mayo, red capsicum, takuan, & glazed, seared & topped with a creamy mushroom, jalapeno & sesame	28
<b>SALMON DILL MAKI (6 PCS)</b> Salmon, pickled red onion & dill topped with Jap Mayo	26
<b>MIXED SASHIMI (12 or 18 PCS)</b>	55/75
<b>MIXED SUSHI &amp; SASHIMI (12 or 18 PCS)</b>	60/80
<b>MIXED SUSHI (12 or 18PCS)</b>	65/85

## DONBURI

over steamed rice w/ miso soup (veg or fish)

<b>VEGETABLE CURRY (V)</b> w/ carrots, potato, daikon, tomato, capsicum, onions, mushrooms, mizuna w/ pickled radish add pork katsu OR tofu katsu	20
<b>TERIYAKI CHICKEN DON</b> chargrilled marinated thigh fillet w/ house made slightly spicy teriyaki sauce, oyster mushroom, kai lan, mizuna, shredded nori & Japanese mayo	28
<b>SASHIMI DON</b> w/ fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori	25

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## IZAKAYA / SHARE

<b>EDAMAME (V) *(VE)</b> steamed soy beans w/ rock salt or chilli salt	9
<b>VEGETARIAN GYOZA (V)</b> w/ a ponzu dipping sauce	16
<b>PORK &amp; CABBAGE GYOZA (5PCS)</b> w/a ponzu & soy sauce	16
<b>CHICKEN KARAAGE</b> served w/ a mustard, honey & Japanese mayo	22
<b>KOREAN FRIED CHICKEN</b> crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce	22
<b>SIZZLING SPICY TOFU &amp; VEG (V) (VE)</b> Silken Tofu served w/ broccolini, mushroom & red capsicum, topped with a cauliflower & chickpea sauce w/ garlic, onion & chilli on a sizzling hot plate	27
<b>RENKON CRISPS (V)</b> crunchy lotus root crisps w/ miso sour cream	9
<b>AGEDASHI TOFU (V) *(VE)</b> deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth	16
<b>100g GRILLED SALMON (GF ON REQUEST)</b> grilled w/ a bbq Miso glaze	18
<b>SEARED WAGYU YAKINIKU HOTPLATE</b> sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)	38
<b>STEAMED NOODLE DUMPLING (6 PCS)</b> prawns, salmon, chives & water chestnuts, wrapped in brown rice noodles & served w/ a soy, ginger & sesame oil dressing	24
<b>BEEF TATAKI (GF)</b> Grilled scotch fillet steak served rare w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	25
<b>ZUCCHINI TATAKI (V) (GF)</b> grilled zucchini w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	20

## BENTO

All bento served with sansai vegetable salad, steamed rice, vegetable futomaki, miso soup

<b>TERIYAKI CHICKEN (GF ON REQUEST)</b> chargrilled marinated chicken thigh fillet w/ our house made, spicy teriyaki sauce over mixed greens	27
<b>VEGETABLE ANKAKE (GF ON REQUEST)</b> deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce	26
<b>PORK KATSU CURRY</b> carrots, potato, daikon, tomato, capsicum, onion curry, mushrooms w/ crumbed pork katsu	27
<b>GRILLED SALMON (GF ON REQUEST)</b> 80g of grilled salmon w/ a BBQ miso glaze. served medium rare	27
<b>CHICKEN KARAAGE</b> drizzled with a mustard, honey & Japanese mayo	27

## RAMEN & UDON

<b>SPICY PORK RAMEN</b> slow cooked rolled & sliced pork belly (3PCS) in a pork broth, marinated egg, bok choy, corn, bean shoots, beni shoga, shichimi, spring onion & nori	27
<b>SHAKE RAMEN</b> 100g grilled salmon served medium rare in a vegetable or pork broth, bok choy, sweet corn & bean shoots	28
<b>MISO UDON (V)</b> udon noodles in a vegetable miso broth w/ deep-fried silken tofu, carrots, shiitake mushrooms, bok choy, wakame & spring onions	26

## GLUTEN FREE FRIENDLY

<b>EDAMAME (V) *(VE)</b> steamed soy beans w/ rock salt	9
<b>OCEAN TROUT NIGIRI (4PCS)</b> seared ocean trout w/ wasabi leaf	26
<b>SPICY KINOKO MAKI (6 PCS) (V) (VE)</b> mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds	27
<b>KINGFISH JALAPEÑO SASHIMI (4 PCS)</b> freshly sliced kingfish w/ jalapeno, asparagus, black caviar, sriracha & yuzu soy dressing	22
<b>SIZZLING SPICY TOFU &amp; VEG (V) (VE)</b> Silken Tofu served w/ broccolini, mushroom & red capsicum, topped with a cauliflower & chickpea sauce w/ garlic, onion & chilli on a sizzling hot plate	27
<b>SASHIMI DON</b> fresh salmon sashimi marinated in yuke soy w/ cucumber, shiso leaf, sesame seeds, alfalfa nori & fish miso soup	25
<b>TERIYAKI CHICKEN DON</b> chargrilled marinated thigh fillet w/ house made teriyaki, oyster mushroom, kai lan, mizuna, shredded nori & Japanese mayo served w/ a fish miso soup	28
<b>BUDDHA'S FIRE (6 PCS)</b> inside out roll w/ fish of the day, jalapeno, asparagus glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi	30
<b>STEAMED NOODLE DUMPLING (6 PCS)</b> prawns, salmon, chives & water chestnuts, wrapped in brown rice noodles & served w/ a soy, ginger & sesame oil dressing	24
<b>WAGYU YAKINIKU MAKI (6 PCS)</b> wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo & tobiko	30
<b>RICE PAPER VEGETABLE SUSHI (6 PCS) (V) (VE)</b> avocado, kanpyo, takuan, grilled red capsicum, oyster mushroom, nori & eggplant w/ a spicy coriander pesto sauce	25
<b>BUDDHA'S LOVE (6 PCS) (VE) (GF)</b> Avocado, cucumber, Japanese mayo, red capsicum, takuan, & glazed, seared & topped with a creamy mushroom, jalapeno & sesame	28
<b>SEARED WAGYU YAKINIKU HOTPLATE</b> sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)	38
<b>STICKY DATE PUDDING *(VE) (GF)</b> served w/ a nut mix of pecans, peanuts, walnuts & Ice-cream	16
<b>CARAMEL, CHOCOLATE &amp; MISO MOUSSE</b>	14
<b>ORANGE ALMOND CAKE</b> w/ orange sauce & fresh cream	16
<b>CHOCOLATE MUD CAKE (VE) (GF)</b> served w/ a nut mix of pecans, peanuts, walnuts, ice-cream & chocolate sauce	16
<b>YUZU CHEESECAKE BOMB (GF) (VE)</b> made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre Served w/ a yuzu jam	18

## SIDES

<b>STEAMED RICE</b>	5
<b>MISO SOUP</b>	5
<b>SIDE GREEN SALAD (V) (VE)</b>	7
<b>ANKAKE VEGETABLES (GF on request)</b> deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce	10
<b>GREEN VEG (V) (VE) (GF)</b> blanched Chinese broccoli w/ a garlic, ginger, sesame dressing	10

## KIDS

<b>EDAMAME (V) *(VE)</b>	6
<b>CHICKEN KARAAGE</b>	12
<b>AVOCADO &amp; MAYO MAKI ROLL (8PCS) *(VE)</b>	12
<b>COOKED TUNA MAKI ROLL (8PCS)</b>	17
<b>FRESH SALMON &amp; MAYO MAKI ROLL (8PCS)</b>	18
<b>TERIYAKI CHICKEN &amp; MAYO MAKI (8PCS)</b>	17
<b>RAMEN NOODLES</b> in our pork dashi OR vegetable dashi	12
<b>CHICKEN BENTO</b> chargrilled chicken w/ teriyaki glaze, sesame seeds, mayo, steamed rice & mixed leaf salad	17
<b>RENKON CRISPS (V)</b> crunchy lotus root crisps w/ miso sour cream	5
<b>PORK, CABBAGE &amp; ONION GYOZA (3 PCS)</b> w/ ponzu sauce	10
<b>VEGETARIAN GYOZA (V) (3PCS)</b>	10

## DESSERTS

<b>STICKY DATE PUDDING *(VE) (GF)</b> served w/ a nut mix of pecans, peanuts, walnuts & Ice-cream	16
<b>CHOCOLATE, CARAMEL &amp; MISO MOUSSE (GF)</b>	14
<b>WHITE &amp; DARK CHOCOLATE SPRING ROLLS (6PCS)</b> belgian chocolate spring rolls (3 white & 3 dark) served w/ a caramel miso sauce & fresh cream	18
<b>ORANGE ALMOND CAKE (VE) (GF)</b> w/ orange sauce & fresh cream	16
<b>CHOCOLATE MUD CAKE (VE) (GF)</b> served w/ a nut mix of pecans, peanuts, walnuts, ice-cream & chocolate sauce	16
<b>YUZU CHEESECAKE BOMB (GF) (VE)</b> made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre Served w/ a yuzu jam	18
<b>MANGO &amp; APPLE CINNAMON CIGARS</b> served w/ vanilla ice-cream	18
<b>DUO OF ICE-CREAM</b> azuki bean & green tea	12
<b>DUO OF SORBET</b> yuzu & peach	12

## ALLERGENS & OTHER IMPORTANT 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 prior to placing your order and we will do our best to accommodate your request. We are not a dedicated coeliac or serious allergen establishment and for this reason, cross contamination can occur.

### Vegan & Vegetarian

Chocolate Buddha is not a Vegan or Vegetarian Restaurant so cross contamination with animal products may occur.

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

Transaction fee of 2.5% applies to all credit cards  
15% surcharge applies 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 | 250mL 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 vermouht & Lychee Juice

20

## WINES

150 / 750

### ENDLESS BLANC DE BLANC SPARKLING N.V CENTRAL VICTORIA

Tropical fruit & sourdough toast. This is an easy drinking creamy sparkling

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 KOSHIHKARI 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

5

Dry ginger | tonic water | spicy ginger beer | soda water | blood orange

LEMON LIME & BITTERS | OJ | CRANBERRY JUICE  
APPLE JUICE | BITTERS LIME & SODA

5

COKE | COKE NO SUGAR | LEMONADE

5

NESPRESSO COFFEE

5

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)

CHAI LATTE | HOT CHOCOLATE | ICED LATTE | ICED MOCHA

6

Add Almond Milk, Soy or Oat Milk

(available until 5pm daily)

+1

LOOSE LEAF TEA (POT)

5

Japanese Sencha Green Tea | Japanese Gen Mai Cha |

English Breakfast | Earl Grey | Lemongrass & Ginger |

Camomile, Peppermint & Lemongrass (Digest)

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**(V)** Vegetarian. Prepared without meat products.  
**(VE)** Vegan. Prepared without meat, egg or dairy.  
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