




CHOCOLATE チョコレート BUDDHA 仏

SUSHI

KINGFISH JALAPEÑO SASHIMI (4 PCS) freshly sliced kingfish w/ jalapeño, asparagus, black caviar & yuzu soy dressing	22
SPICY TEMPURA SALMON ROLL (6 PCS) salmon, zucchini, carrot & tobiko w/ spicy mayo	28
OCEAN TROUT NIGIRI (4 PCS) seared ocean trout w/ wasabi leaf	26
SPICY TEMPURA PUMPKIN & VEG ROLL (6 PCS) (V) *(VE) tempura pumpkin, avocado, cucumber, pickled radish, kanpyo, sriracha & pumpkin sauce	26
BUDDHA'S FIRE (6 PCS) inside out roll w/ kingfish, jalapeño, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi	30
SALMON TERIYAKI MAKI (6PCS) salmon marinated in teriyaki sauce, mizuna, beni shoga, mayo, bonito & ao nori	28
BBQ CHICKEN ROLL (6 PCS) grilled chicken, lettuce & avocado w/ a bbq sauce wrapped in rice & nori & covered w/ panko crumbs	26
WAGYU YAKINIKU MAKI (6 PCS) wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo & tobiko	30
CRISPY RICE PAPER VEGETABLE SUSHI (6PCS) (V) avocado, kanpyo, takuan, grilled red capsicum, cucumber, oyster mushroom, nori & eggplant w/ a spicy coriander pesto sauce	25
SOFT SHELL CRAB ROLL (6 PCS) inside out roll covered w/ furikake & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo	28
SPICY KINOKO MAKI (6 PCS) (GF) (V) (VE) mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds	27
BUDDHA'S LOVE (VE) (6 PCS) Avocado, cucumber, Japanese mayo, red capsicum, takuan, & glazed, seared & topped with a creamy mushroom, jalapeno & sesame	28
SALMON DILL MAKI (6 PCS) Salmon, pickled red onion & dill topped with Jap Mayo	26
MIXED SASHIMI (12 PCS)	55
MIXED SUSHI & SASHIMI (12 or 18 PCS)	60/80
MIXED SUSHI (12 or 18PCS)	65/85
DONBURI over steamed rice w/ miso soup (veg or fish)	
VEGETABLE CURRY (V) w/ carrots, potato, daikon, tomato, capsicum, onions, mushrooms, mizuna w/ pickled radish add pork katsu OR tofu katsu	20
TERIYAKI CHICKEN DON chargrilled marinated thigh fillet w/ house made slightly spicy teriyaki sauce, oyster mushroom, kai lan, mizuna, shredded nori & Japanese mayo	28
SASHIMI DON w/ fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori	25

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IZAKAYA / SHARE

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

BENTO

All bento served with green vegetable, steamed rice, vegetable futomaki, miso soup

TERIYAKI CHICKEN (GF ON REQUEST) chargrilled marinated chicken thigh fillet w/ our house made, spicy teriyaki sauce over mixed greens	27
VEGETABLE ANKAKE (GF ON REQUEST) deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce	26
GRILLED SALMON (GF ON REQUEST) 80g of grilled salmon w/ a BBQ miso glaze. served medium rare	27
CHICKEN KARAAGE drizzled with a mustard, honey & Japanese mayo	27

RAMEN & UDON

SPICY PORK RAMEN 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
SHAKE RAMEN 100g grilled salmon served medium rare in a vegetable or pork broth, bok choy, sweet corn & bean shoots	28
MISO UDON (V) udon noodles in a vegetable miso broth w/ deep-fried silken tofu, carrots, shiitake mushrooms, bok choy, wakame & spring onions	26

GLUTEN FREE FRIENDLY

EDAMAME (V) *(VE) steamed soy beans w/ rock salt	9
OCEAN TROUT NIGIRI (4PCS) seared ocean trout w/ wasabi leaf	26
SPICY KINOKO MAKI (6 PCS) (V) (VE) mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds	27
KINGFISH JALAPEÑO SASHIMI (4 PCS) freshly sliced kingfish w/ jalapeno, asparagus, black caviar, sriracha & yuzu soy dressing	22
SIZZLING SPICY TOFU & VEG (V) (VE) Silken Tofu served w/ broccolini, mushroom & red capsicum, topped with a cauliflower & chickpea sauce w/ garlic, onion & chilli on a sizzling hot plate	27
SASHIMI DON fresh salmon sashimi marinated in yuke soy w/ cucumber, shiso leaf, sesame seeds, alfalfa nori & fish miso soup	25
TERIYAKI CHICKEN DON chargrilled marinated thigh fillet w/ house made teriyaki, oyster mushroom, kai lan, mizuna, shredded nori & Japanese mayo served w/ a fish miso soup	28
BUDDHA'S FIRE (6 PCS) 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
WAGYU YAKINIKU MAKI (6 PCS) wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo & tobiko	30
RICE PAPER VEGETABLE SUSHI (6 PCS) (V) (VE) avocado, kanpyo, takuan, grilled red capsicum, oyster mushroom, nori & eggplant w/ a spicy coriander pesto sauce	25
BUDDHA'S LOVE (6 PCS) (VE) (GF) Avocado, cucumber, Japanese mayo, red capsicum, takuan, & glazed, seared & topped with a creamy mushroom, jalapeno & sesame	28
SEARED WAGYU YAKINIKU HOTPLATE sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)	38
STICKY DATE PUDDING *(VE) (GF) served w/ a nut mix of pecans, peanuts, walnuts & Ice-cream	16
CARAMEL, CHOCOLATE & MISO MOUSSE	14
ORANGE ALMOND CAKE w/ orange sauce & fresh cream	16
CHOCOLATE MUD CAKE (VE) (GF) served w/ a nut mix of pecans, peanuts, walnuts, ice-cream & chocolate sauce	16
YUZU CHEESECAKE BOMB (GF) (VE) made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre Served w/ a yuzu jam	18
STEAMED RICE	5
MISO SOUP	5
SIDE GREEN SALAD (V) (VE)	7
ANKAKE VEGETABLES (GF on request) (V) (VE) deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce	10
GREEN VEG (V) (VE) (GF) blanched Chinese broccoli w/ a garlic, ginger, sesame dressing	10

KIDS

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

DESSERTS

STICKY DATE PUDDING *(VE) (GF) served w/ a nut mix of pecans, peanuts, walnuts & Ice-cream	16
CHOCOLATE, CARAMEL & MISO MOUSSE (GF)	14
WHITE & DARK CHOCOLATE SPRING ROLLS (6PCS) belgian chocolate spring rolls (3 white & 3 dark) served w/ a caramel miso sauce & fresh cream	19
ORANGE ALMOND CAKE (VE) (GF) w/ orange sauce & fresh cream	16
CHOCOLATE MUD CAKE (VE) (GF) served w/ a nut mix of pecans, peanuts, walnuts, ice-cream & chocolate sauce	16
YUZU CHEESECAKE BOMB (GF) (VE) made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre Served w/ a yuzu jam	18
MANGO & APPLE CINNAMON CIGARS served w/ vanilla ice-cream	18
DUO OF ICE-CREAM azuki bean & green tea	12
DUO OF SORBET 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 & Halal
Chocolate Buddha is not a Vegan, Vegetarian or Halal Restaurant. Cross contamination with animal products or non Halal products may occur.

(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

**Transaction fee of 2.5% applies to all credit cards
5% Surcharge on Weekends apply
15% surcharge applies on Public Holidays**

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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 made by Imada-San who is one of a handful of female Toji (master sake brewers) Pairs very well with Seafood.
300mL 45. 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

COZENSHU JUNMAI MIMASAKA OKAYAMA, JAPAN 14.5%

This dry style sake has loads of flavour & is made with 100% Omachi rice which makes it rich & earthy. A delicious sake served cold or warm.
300mL 45

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 brewer, 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

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

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

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 **20**
An irrepressible concoction of Lychee & Green Apple Liqueurs shaken with Blue Peaflower Yuzu Juice

HARU FLING **20**
A blend of Patient Wolf Gin, Passion Fruit Liqueur, Umenoyado Umeshu & Orange juice

YUZU BELLINI **20**
Yuzu Shu, Peach Sparkling Wine stirred down with Triple Sec

LITCHI DREAM **20**
Baxter Vodka, Lychee Liqueur, dry vermouth & Lychee Juice

WINES

ENDLESS BLANC DE BLANC SPARKLING N.V
CENTRAL VICTORIA **14/65**
Tropical fruit & sourdough toast. This is an easy drinking creamy sparkling

'19 PIZZINI IL SOFFIO PROSECCO
KING VALLEY, VIC **15 /70**
Fragrant lift of jasmine, green apple & white peach prosecco

SAM MIRANDA NV PROSATO 200ML
YARRA VALLEY, VIC **13 / --**
A bright nose of apple & strawberries, a savoury crisp palate w/ subtle honey undertones. A blend of Prosecco and Rosato

'21 CLOAK & DAGGER ROSE
CENTRAL VICTORIA, VIC **15/70**
Strawberries and cream flavours, light bodied, dry w/ high acidity, some fruitiness, low tannins & crisp (vegan)

'20 MARS NEEDS MOSCATO
SOUTH AUSTRALIA **13/60**
Light, refreshing sweet but not overly sweet!

'21 STUMPY GULLY RIESLING
MORNINGTON PENINSULA, VIC **15/70**
Refreshing & lively with plenty of zesty citrus & crisp green apple aromas.

'22 SWELL SEASON SAUVIGNON BLANC
MARGARET RIVER W.A **15/70**
This lovely wine has stone fruit and citrus flavours and is easy drinking

'21 JERICHO FUMÉ BLANC
ADELAIDE HILLS, SA **15/70**
Beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche.

'22 CURLEWIS “BEL SEL” CHARDONNAY
BELLARINE PENINSULA, VIC **16/75**
A delicious complex well balanced wine with natural acid. It's fresh & vibrant with a long finish

'22 DAGGER PINOT GRIGIO
KING & ALPINE VALLEYS VIC **16/75**
Pear and honeydew zing in the mouth. Dry & light bodied with a fresh, lively finish (vegan)

'22 ROB DOLAN PINOT NOIR
YARRA VALLEY, VIC **16/75**
Violets, cherry, all spice and a plush mouth feel

'21 OTELLIA SANGIOVESE
COONAWARRA, SA **15/70**
Cherries, Rhubarb & a rich earthy finish.

'22 THREE DARK HORSES GRENACHE
MCLAREN VALE, SA **15/70**
Flavours of raspberry, cherry & spice. Soft & plush with fine tannins.

'21 LADIES OF THE ROUND TABLE SYRAH
YARRA VALLEY, VIC **15/70**
A hint of spice, soft silky tannins & intense black & red berries (vegan)

150 / 750

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**

TWISTED SISTER PEAR CIDER - MIRBOO NORTH VIC 330mL **12**

ASAHI SUPER DRY DRAFT - JAPAN 500mL **17**

KIRIN ICHIBAN SHIBORI - JAPAN 330mL **13**

ECHIGO KOSHIIHKARI 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**

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 | Cappuccino
(available until 5pm daily)

CHAI LATTE | HOT CHOCOLATE | ICED LATTE | ICED MOCHA **6**

Add Almond Milk, Soy or Oat Milk
(available until 5pm daily)

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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