

CHOCOLATE チョコレート BUDDHA 仏

SUSHI

KINGFISH JALAPEÑO SASHIMI (4 PCS)
freshly sliced kingfish w/ jalapeno, asparagus, garlic,
black caviar, yuzu soy and miso flakes

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

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

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

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

SALMON TERIYAKI MAKI (6PCS)
salmon marinated in teriyaki sauce, mizuna,
beni shoga, mayo, bonito & ao nori

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

WAGYU YAKINIKU MAKI (6 PCS)
wagyu on a avocado, asparagus, grilled red capsicum maki roll
w/ peri peri mayo & tobiko

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

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

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

BUDDHA'S LOVE (VE) (6 PCS)
Avocado, cucumber, Japanese mayo, red capsicum, takuan,
& glazed, seared & topped with a creamy mushroom, jalapeno & sesame

SALMON DILL MAKI (6 PCS)
Salmon, pickled red onion & dill topped with Jap Mayo

MIXED SASHIMI (12 PCS)

MIXED SUSHI & SASHIMI (12 or 18 PCS)

MIXED SUSHI (12 or 18PCS)

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

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

SASHIMI DON
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)
steamed soy beans w/ rock salt or chilli salt

VEGETARIAN GYOZA (V)
w/ a ponzu dipping sauce

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

CHICKEN KARAAGE
served w/ a mustard, honey & Japanese mayo

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

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

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

AGEDASHI TOFU (V) *(VE)
deep-fried silken tofu, grated daikon, spring onion & nori
w/ vegetable broth

100g GRILLED SALMON (GF ON REQUEST)
grilled w/ a bbq Miso glaze

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

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

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

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

BENTO

All bento served with sansai vegetable salad, 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

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

GRILLED SALMON (GF ON REQUEST)
80g of grilled salmon w/ a BBQ miso glaze. served medium rare

CHICKEN KARAAGE
drizzled with a mustard, honey & Japanese mayo

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

SHAKE RAMEN
100g grilled salmon served medium rare in a vegetable or
pork broth, bok choy, sweet corn & bean shoots

MISO UDON (V)
udon noodles in a vegetable miso broth w/ deep-fried
silken tofu, carrots, shiitake mushrooms, bok choy,
wakame & spring onions

GLUTEN FREE FRIENDLY

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

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

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

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

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

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

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

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

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

WAGYU YAKINIKU MAKI (6 PCS)
wagyu on a avocado, asparagus, grilled red capsicum maki roll
w/ peri peri mayo & tobiko

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

BUDDHA'S LOVE (6 PCS) (VE) (GF)
Avocado, cucumber, Japanese mayo, red capsicum, takuan,
& glazed, seared & topped with a creamy mushroom,
jalapeno & sesame

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

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

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

STICKY DATE PUDDING *(VE) (GF)
served w/ a nut mix of pecans, peanuts, walnuts & Ice-cream

CHOCOLATE, CARAMEL & MISO MOUSSE (GF)

ORANGE ALMOND CAKE
w/ orange sauce & fresh cream

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

YUZU CHEESECAKE BOMB (GF) (VE)
made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre
Served w/ a yuzu jam

SIDES

STEAMED RICE
MISO SOUP
SIDE GREEN SALAD (V) (VE)

ANKAKE VEGETABLES (GF on request) (V) (VE)
deep fried eggplant & zucchini in a shiitake mushroom
& ginger ankake sauce

GREEN VEG (V) (VE) (GF)
blanched Chinese broccoli w/ a garlic, ginger, sesame dressing

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 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) 10
w/ ponzu sauce

VEGETARIAN GYOZA (V) (3PCS) 10

DESSERTS

STICKY DATE PUDDING *(VE) (GF) 16
served w/ a nut mix of pecans, peanuts, walnuts & Ice-cream

CHOCOLATE, CARAMEL & MISO 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 (VE) (GF) 16
w/ orange sauce & fresh cream

CHOCOLATE MUD CAKE (VE) (GF) 16
served w/ a nut mix of pecans, peanuts, walnuts, ice-cream
& chocolate sauce

YUZU CHEESECAKE BOMB (GF) (VE) 18
made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre
Served w/ a yuzu jam

MANGO & APPLE CINNAMON CIGARS 18
served w/ vanilla Ice-cream

DUO OF ICE-CREAM 12
azuki bean & green tea

DUO OF SORBET 12
yuzu & peach

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
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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

MASUMI KAYA BROWN JUNMAI NAGANO JAPAN 14%

Mild aromas of brown rice & cream lead to a slightly sweet, savoury umami. Lifted by clean acidity. Very delicious! Warm or Cold
300mL 40

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

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

COCKTAILS

PINK CLOUD

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

HARU FLING

A blend of Patient Wolf Gin, Passion Fruit Liqueur, Umenoyado Umeshu & Orange juice

YUZU BELLINI

Yuzu Shu, Peach Sparkling Wine stirred down with Triple Sec

LITCHI DREAM

Baxter Vodka, Lychee Liqueur, dry vermouth & Lychee Juice

SAKE FLIGHTS (3 X 50mL)

'V1'

Mio Takara Sparkling
Kikusui Junmai Ginjo
Daku Nigori

'V2'

Ippin Awase Yuzu Shu
Katsuyama Tokubetsu Junmai
Green Tea Umeshu

MAYDAY

Heiwa Tsuru Ume Yuzu Shu
Mioya shuzo Yuho 55
Umenoyado No Umeshu Oubai

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 | 250mL 38 | 500mL 70. Served chilled or over ice

WINES

ENDLESS BLANC DE BLANC SPARKLING N.V CENTRAL VICTORIA

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

'19 PIZZINI IL SOFFIO PROSECCO KING VALLEY, VIC

Fragrant lift of jasmine, green apple & white peach prosecco

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

'21 CLOAK & DAGGER ROSE CENTRAL VICTORIA, VIC

Strawberries and cream flavours, light bodied, dry w/ high acidity, some fruitiness, low tannins & crisp (vegan)

'20 MARS NEEDS MOSCATO SOUTH AUSTRALIA

Light, refreshing sweet but not overly sweet!

'21 STUMPY GULLY RIESLING MORNINGTON PENINSULA, VIC

Refreshing & lively with plenty of zesty citrus & crisp green apple aromas.

'22 SWELL SEASON SAUVIGNON BLANC MARGARET RIVER W.A

This lovely wine has stone fruit and citrus flavours and is easy drinking

'21 JERICHO FUMÉ BLANC ADELAIDE HILLS, SA

Beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche.

'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

'22 DAGGER PINOT GRIGIO KING & ALPINE VALLEYS VIC

Pear and honeydew zing in the mouth. Dry & light bodied with a fresh, lively finish (vegan)

'22 ROB DOLAN PINOT NOIR YARRA VALLEY, VIC

Violets, cherry, all spice and a plush mouth feel

'21 OTELLIA SANGIOVESE COONAWARRA, SA

Cherries, Rhubarb & a rich earthy finish.

'22 THREE DARK HORSES GRENACHE MCLAREN VALE, SA

Flavours of raspberry, cherry & spice. Soft & plush with fine tannins.

'21 LADIES OF THE ROUND TABLE SYRAH YARRA VALLEY, VIC

A hint of spice, soft silky tannins & intense black & red berries (vegan)

150 / 750

14/65

15 /70

13 / --

15/70

13/60

15/70

15/70

15/70

16/75

16/75

16/75

15/70

15/70

15/70

BEER & CIDER

PRICKLY MOSES OTWAY LIGHT - VIC 330mL

TWO BAYS GLUTEN FREE XPA - DROMANA, VIC 375mL

URBAN ALLEY BROWN ALE - DOCKLANDS VIC 375mL

TWISTED SISTER PEAR CIDER - MIRBOO NORTH VIC 330mL

ASAHI SUPER DRY DRAFT - JAPAN 500mL

KIRIN ICHIBAN SHIBORI - JAPAN 330mL

ECHIGO KOSHIHKARI RICE LAGER - JAPAN 500mL

SAPPORO BLACK - JAPAN 650mL

BEER & CIDER (tap) 425mL

ORION DRAFT - JAPAN

URBAN ALLEY 'SLAPSHOT' PALE ALE - DOCKLANDS, VIC

COLDSTREAM APPLE CIDER - COLDSTREAM, VIC

SPIRITS

BAXTER VODKA - MELBOURNE

PATIENT WOLF DRY GIN - MELBOURNE

BRIX WHITE RUM - SYDNEY

BURN CITY SPICED RUM - MELBOURNE

STARWARD TWO FOLD WHISKY - MELBOURNE

AKASHI WHITE OAK BLENDED WHISKY - JAPAN

NON ALCOHOLIC

SPARKLING MINERAL WATER 750mL BOTTLE

KIMONO SPARKLING YUZU 250mL - JAPAN

CABI SPARKLING MINERAL WATER 250mL

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

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

COKE | COKE NO SUGAR | LEMONADE

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 | Cappuccino
(available until 5pm daily)

CHAI LATTE | HOT CHOCOLATE | ICED LATTE | ICED MOCHA

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

LOOSE LEAF TEA (POT)

Japanese Sencha Green Tea | Japanese Gen Mai Cha |

English Breakfast | Earl Grey | Lemongrass & Ginger |

Camomile, Peppermint & Lemongrass (Digest)

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