

WEEKDAY LUNCH MENU WINTER 2024

WELCOME

We offer Lunch Sets prepared from our Sushi Train Section Weekday Lunches. The Lunch Sets are either Sushi or Izakaya from Our Train.
Train Plates : White \$6 / Blue \$8 / Black \$10

Thank-you and Please Enjoy.

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INSTAGRAM

CHOCOLATE チョコレート BUDDHA 仏

LUNCH SETS

All Sets served with MISO, GREEN VEG & EDAMAME

- #01 CHOOSE 1 ITEM FROM OUR TRAIN (Any plate colour Train Sushi or Any Train Izakaya) **\$15**
- #02 CHOOSE 2 ITEMS FROM OUR TRAIN (Any plate colour Train Sushi or Any Train Izakaya) **\$20**

ADD ONS

- STEAMED RICE 5
- GREEN SALAD 7
- PORK KATSU 10
- GRILLED CHICKEN 10
- TOFU KATSU 9

SIDES

- STEAMED RICE 5
- MISO SOUP (VEG OR FISH) 5
- SIDE GREEN SALAD (VE) 7
- PORK KATSU 10
- TOFU KATSU 9
- GRILLED CHICKEN THIGH 10
- ANKAKE VEGETABLES (GF ON REQUEST) (V) (VE) 10
deep fried eggplant & zucchini in a shiitake mushroom and ginger ankake sauce
- SEASONAL GREEN VEG (VE) (GF) 10
blanched w/ a garlic, ginger & sesame dressing

SUSHI

- KINGFISH JALAPENO SASHIMI (4 PCS)** 24
freshly sliced kingfish w/ jalapeno, asparagus, garlic, black caviar, yuzu soy and miso flakes
- OCEAN TROUT NIGIRI (4 PCS)** 26
seared ocean trout w/ wasabi leaf
- GYU TATAKI NIGIRI (4 PCS)** 25
rare seared beef nigiri sushi topped w/ house made japanese steak sauce, chives & wasabi leaf
- BUDDHA'S FIRE (2 PCS / 6 PCS)** 10/30
inside out roll w/ kingfish, jalapeno, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi
- BUDDHA'S LOVE (VE) (2 PCS / 6 PCS)** 10/30
avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno & sesame
- BBQ CHICKEN ROLL (2 PCS / 6 PCS)** 8/28
grilled chicken, lettuce & avocado w/ a bbq sauce wrapped in rice & nori & covered w/ panko crumbs
- SOFT SHELL CRAB ROLL (6 PCS)** 29
inside out roll covered w/ furikake & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo black sesame seeds
- TEMPURA SUSHI SANDWICH (V) (4 PCS)** 24
avocado, pumpkin, panko, nori, beni shoga, pickled ginger, alfalfa
- EGGPLANT HAKO MAKI (VE) (2 PCS / 6 PCS)** 8/26
grilled eggplant, yakitori, mayo, siracha sauce, nori spring onions & sesame seeds
- SALMON TERIYAKI MAKI (2 PCS / 6 PCS)** 10/28
salmon, marinated in teriyaki sauce & mixed greens
- SPICY KINOKO MAKI (VE) (2 PCS / 6 PCS)** 10/28
mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds
- WAGYU YAKINIKU MAKI (6 PCS)** 30
wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo & tobiko
- AVOCADO & MAYO MAKI (3 PCS / 8 PCS)** 6/16
- COOKED TUNA & MAYO MAKI (3 PCS / 8 PCS)** 6/16
- FRESH SALMON & MAYO MAKI (3 PCS / 8 PCS)** 8/19
- MIXED SUSHI & SASHIMI (12 PCS / 18 PCS)** 60/80

IZAKAYA / SHARE

- EDAMAME (VE)** 6/10
steamed soy beans w/ rock salt or chilli salt
- VEGETARIAN GYOZA (V) (3 PCS / 5 PCS)** 10/17
w/ a ponzo dipping sauce
- PORK & CABBAGE GYOZA (3 PCS / 5 PCS)** 10/17
w/a ponzo dipping sauce & soy sauce
- CHICKEN KARAAGE** 10/24
served w/ a mustard, honey & Japanese mayo
- KOREAN FRIED CHICKEN** 24
crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce
- VEGETABLE CURRY** 10/21
japanese curry w/ carrots, pumpkin, tomato, onion, capsicum, mushrooms, mixed salad, pickled raddish over rice
add pork katsu +10 add tofu katsu +9 add grilled chicken +10
- RENKON CRISPS (V)** 6/9
crunchy lotus root crisps w/ miso sour cream
- AGEDASHI TOFU (V) *(VE)** 16
deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth
- BEEF TATAKI** 10/25
grilled scotch fillet steak served rare w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots
- ZUCCHINI TATAKI (VE)** 8/20
grilled zucchini w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots
- NASU DENGAKU (VE)** 16
steamed eggplant diced, our nasu sauce & sesame seeds
- SEARED WAGYU YAKINIKU HOTPLATE** 38
sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)
- BRIOCHE BUN OF THE DAY (SAVOURY) (1 PC / 2 PCS)** 8/14

MAINS / DONBURI / NOODLES

- SEARED WAGYU YAKINIKU HOTPLATE** 38
sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)
- TERIYAKI CHICKEN DON** 28
chargrilled marinated chicken thigh w/ our spicy home made teriyaki sauce w/ oyster mushroom, kai lan veg, shredded nori. Served with miso soup
- VEGETABLE CURRY** 21
japanese curry w/ carrots, pumpkin, tomato, onion, capsicum, mushrooms, mixed salad, pickled raddish over rice. Served with miso soup
add pork katsu +10 add tofu katsu +9 add grilled chicken +10
- SPICY PORK RAMEN** 27
slow cooked rolled & sliced pork belly (3pcs) in a pork broth, marinated egg, bok choy, corn, bean shoots, beni shoga, shichimi, spring onion & nori
- SASHIMI DON** 25
w/fresh salmon sashimi marinated in yuke soy w/sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori
- GREEN TEA SOBA NOODLES *(VE)** 26
in a vegetable dashi broth w/ kakiage tempura, spring onion, daikon & red pickles
- NABEYAKI UDON** 29
yuzu kosho broth w/ grilled chicken, soft boiled egg, wombok, shiitake, carrots, spring onion, tempura prawn, enoki mushroom over udon noodles

GLUTEN FREE FRIENDLY

- (PLEASE READ DISCLAIMER)
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steamed soy beans w/ rock salt or chilli salt
- KINGFISH JALAPENO SASHIMI (4 PCS)** 24
freshly sliced kingfish w/ jalapeno, asparagus, black caviar, sriracha & yuzu soy dressing
- SASHIMI DON** 25
w/fresh salmon sashimi marinated in yuke soy w/sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori
- OCEAN TROUT NIGIRI (4 PCS)** 26
seared ocean trout w/ wasabi leaf
- BUDDHA'S LOVE (VE) (2 PCS / 6 PCS)** 10/30
avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno & sesame
- BUDDHA'S FIRE (2 PCS / 6 PCS)** 10/30
inside out roll w/ kingfish, jalapeno, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi
- SPICY KINOKO MAKI (V) (VE) (2 PCS / 6 PCS)** 10/28
mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds
- EGGPLANT HAKO MAKI (VE) (2 PCS / 6 PCS)** 8/26
grilled eggplant, yakitor, mayo, siracha sauce, nori spring onions & sesame seeds
- WAGYU YAKINIKU MAKI (6 PCS)** 30
wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo & tobiko
- BEEF TATAKI** 10/25
grilled scotch fillet steak served rare w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots
- ZUCCHINI TATAKI (VE)** 8/20
grilled zucchini w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots
- TERIYAKI CHICKEN DON** 28
chargrilled marinated chicken thigh w/ our spicy home made teriyaki sauce w/ oyster mushroom, kai lan veg, shredded nori. Served with miso soup
- SEARED WAGYU YAKINIKU HOTPLATE** 38
sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)
- STICKY DATE PUDDING (VE) (GF)** 17
served w/ a nut mix of pecans, peanuts, walnuts & Ice-cream
- CARAMEL, CHOCOLATE & MISO MOUSSE** 15
- ORANGE BLOSSOM CAKE** 17
w/ orange sauce, yuzu flakes & fresh cream
- CHOCOLATE MUD CAKE (VE) (GF)** 17
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

KIDS

- RENKON CRISPS (V)** 6
crunchy lotus root crisps w/ miso sour cream
- EDAMAME (VE)** 6
- CHICKEN KARAAGE** 10
- AVOCADO & MAYO MAKI ROLL (8 PCS) (VE)** 16
- CUCUMBER & MAYO MAKI (8 PCS) (VE)** 16
- COOKED TUNA MAKI ROLL (8 PCS)** 16
- FRESH SALMON & MAYO MAKI ROLL (8 PCS)** 19
- RAMEN NOODLES** 12
in our pork or vegetarian broth
- CHICKEN BENTO** 17
grilled chicken with teriyaki glaze, sesame seeds, mayo, steamed rice & salad

DESSERTS

- STICKY DATE PUDDING *(VE) (GF)** 17
served w/ a nut mixture (pecans, peanuts, walnuts, macadamia & pistachio) & Ice-cream
- CHOCOLATE, CARAMEL & MISO MOUSSE (GF)** 15
- WHITE & DARK CHOCOLATE SPRING ROLLS (6PCS)** 18
belgian chocolate spring rolls (3 white & 3 dark) served w/ a caramel miso sauce & fresh cream
- ORANGE BLOSSOM CAKE *(VE) (GF)** 17
w/ orange sauce, yuzu flakes & fresh cream
- CHOCOLATE MUD CAKE *(VE) (GF)** 17
served w/ a nut mixture (pecans, peanuts, walnuts, macadamia & pistachio) ice-cream & chocolate sauce
- YUZU CHEESECAKE BOMB *(VE) (GF)** 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 (VE)** 12
yuzu & peach

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
10% Surcharge on Weekends apply
15% Surcharge on Public Holidays

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SAKE

IPPONGI UTAGEBIYORI JUNMAI SPARKLING

IPPONGI, JAPAN 5.1%

a sweet easy drinking sake with lively aromas and notes
90mL 15 | 270mL 35. 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 sake 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.

SAKE FLIGHTS (3 X 50ML)

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

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

'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!

'23 OTTELIA RIESLING MOUNT GAMBIER, SA

apple, currants, easy drinking lovely wine

'22 SWELL SEASON SAUVIGNON BLANC MARGARET RIVER, W.A

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

'21 JERICHO FUME BLANC ADELAIDE HILLS, SA

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

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, jmenoyado 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

UMESHU

UMENOYADO NO UMESHU OUBAI NARA JAPAN 12%

this umeshu is mady 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.

'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 SMALL WONDER PINOT NOIR TAMAR VALLEY, TAS

quenching & assured without being imposing or opulent. some fruit generosity but still vivid and shapely with wispy fresh tannins

'21 OTTELIA 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)

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.

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

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

YEBISU PREMIUM - JAPAN 350mL 16

SAPPORO BLACK - JAPAN 650mL 18

BEER & CIDER (TAP) 425ML

ORION DRAFT - JAPAN 13

WHITE RABBIT DARK ALE - HEALSVILLE, VIC 13

COLDSTREAM APPLE CIDER - COLDSTREAM, VIC 13

JETTY ROAD PALE ALE - DROMANA VIC 13

NON ALCOHOLIC

SPARKLING MINERAL WATER 750mL BOTTLE 6

KIMONO SPARKLING YUZU 250mL - JAPAN 7

CAPI 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 Soy or Oat milk +1

(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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