

# MENU WINTER 2024

## WELCOME

This is our Dinner and Weekend Menu. We offer a Weekday (Wednesday to Friday) Lunch Menu, which offers some of the items below in a smaller size. We also offer Lunch Sets that start at \$15. Our Sushi Train offers 3 coloured plates: White \$6 / Blue \$8 / Black \$10.

Thank-you and Please Enjoy.

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## SUSHI

<b>KINGFISH JALAPENO SASHIMI (4 PCS)</b> freshly sliced kingfish w/ jalapeno, asparagus, garlic, black caviar, yuzu soy and miso flakes	<b>24</b>
<b>OCEAN TROUT NIGIRI (4 PCS)</b> seared ocean trout w/ wasabi leaf	<b>26</b>
<b>GYU TATAKI NIGIRI (4 PCS)</b> rare seared beef nigiri sushi topped w/ house made japanese steak sauce, chives & wasabi leaf	<b>25</b>
<b>BUDDHA'S FIRE (6 PCS)</b> inside out roll w/ kingfish, jalapeno, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi	<b>30</b>
<b>BUDDHA'S LOVE (VE) (6 PCS)</b> avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno & sesame	<b>30</b>
<b>BBQ CHICKEN ROLL (6 PCS)</b> grilled chicken, lettuce & avocado w/ a bbq sauce wrapped in rice & nori & covered w/ panko crumbs	<b>28</b>
<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 black sesame seeds	<b>29</b>
<b>TEMPURA SUSHI SANDWICH (V) (4 PCS)</b> avocado, pumpkin, panko, nori, beni shoga, pickled ginger, alfalfa	<b>24</b>
<b>EGGPLANT HAKO MAKI (VE) (6 PCS)</b> grilled eggplant, yakitori, mayo, siracha sauce, nori spring onions & sesame seeds	<b>26</b>
<b>SALMON TERIYAKI MAKI (6 PCS)</b> salmon, marinated in teriyaki sauce & mixed greens	<b>28</b>
<b>SPICY KINOKO MAKI (VE) (6 PCS)</b> mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds	<b>28</b>
<b>WAGYU YAKINIKU MAKI (6 PCS)</b> wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo & tobi ko	<b>30</b>
<b>MIXED SASHIMI (12 PCS)</b>	<b>55</b>
<b>MIXED SUSHI &amp; SASHIMI (12 PCS / 18 PCS)</b>	<b>60/80</b>
<b>MIXED SUSHI (12 PCS OR 18 PCS)</b>	<b>65/85</b>

## BENTO

ALL BENTO SERVED WITH GREEN VEGETABLE, 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	<b>28</b>
<b>VEGETABLE ANKAKE (GF ON REQUEST)</b> deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce	<b>27</b>
<b>GRILLED SALMON (GF ON REQUEST)</b> 80g of grilled salmon w/ a BBQ miso glaze. served medium rare	<b>29</b>
<b>CHICKEN KARAAGE</b> drizzled with a mustard, honey & Japanese mayo	<b>28</b>

## IZAKAYA / SHARE

<b>EDAMAME (VE)</b> steamed soy beans w/ rock salt or chilli salt	<b>10</b>
<b>VEGETARIAN GYOZA (V) (5 PCS)</b> w/ a ponzo dipping sauce	<b>17</b>
<b>PORK &amp; CABBAGE GYOZA (5 PCS)</b> w/a ponzo dipping sauce & soy sauce	<b>17</b>
<b>CHICKEN KARAAGE</b> served w/ a mustard, honey & Japanese mayo	<b>24</b>
<b>KOREAN FRIED CHICKEN</b> crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce	<b>24</b>
<b>RENKON CRISPS (V)</b> crunchy lotus root crisps w/ miso sour cream	<b>9</b>
<b>AGEDASHI TOFU (V) *(VE)</b> deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth	<b>16</b>
<b>BEEF TATAKI</b> grilled scotch fillet steak served rare w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	<b>25</b>
<b>ZUCCHINI TATAKI (VE)</b> grilled zucchini w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	<b>20</b>
<b>NASU DENGAKU (V)</b> steamed eggplant diced, our nasu sauce & sesame seeds	<b>16</b>
<b>STEAMED NOODLE DUMPLING (6 PCS)</b> prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy, ginger & sesame dressing	<b>24</b>
<b>SEARED WAGYU YAKINIKU HOTPLATE</b> sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)	<b>38</b>

## MAINS / DONBURI / NOODLES

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

## GLUTEN FREE FRIENDLY

(PLEASE READ DISCLAIMER)	
<b>EDAMAME (VE)</b> steamed soy beans w/ rock salt or chilli salt	<b>10</b>
<b>KINGFISH JALAPENO SASHIMI (4 PCS)</b> freshly sliced kingfish w/ jalapeno, asparagus, black caviar, sriracha & yuzu soy dressing	<b>24</b>
<b>SASHIMI DON</b> w/fresh salmon sashimi marinated in yuke soy w/sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori	<b>24</b>
<b>OCEAN TROUT NIGIRI (4 PCS)</b> seared ocean trout w/ wasabi leaf	<b>26</b>
<b>BUDDHA'S LOVE (VE) (6 PCS)</b> avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno & sesame	<b>30</b>
<b>BUDDHA'S FIRE (6 PCS)</b> inside out roll w/ kingfish, jalapeno, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi	<b>30</b>
<b>SPICY KINOKO MAKI (V) (VE) (6 PCS)</b> mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds	<b>28</b>
<b>EGGPLANT HAKO MAKI (VE) (6 PCS)</b> grilled eggplant, yakitor, mayo, siracha sauce, nori spring onions & sesame seeds	<b>26</b>
<b>BEEF TATAKI</b> grilled scotch fillet steak served rare w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	<b>25</b>
<b>ZUCCHINI TATAKI (V)</b> grilled zucchini w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	<b>20</b>
<b>TERIYAKI CHICKEN DON</b> chargrilled marinated chicken thigh w/ our spicy home made teriyaki sauce w/ oyster mushroom, kai lan veg, shredded nori. Served with miso soup	<b>28</b>
<b>STEAMED NOODLE DUMPLING (6 PCS)</b> prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy, ginger & sesame dressing	<b>28</b>
<b>SEARED WAGYU YAKINIKU HOTPLATE</b> sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)	<b>38</b>
<b>STICKY DATE PUDDING (VE) (GF)</b> served w/ a nut mix of pecans, peanuts, walnuts & Ice-cream	<b>27</b>
<b>CARAMEL, CHOCOLATE &amp; MISO MOUSSE</b>	
<b>ORANGE BLOSSOM CAKE</b> w/ orange sauce, yuzu flakes & fresh cream	<b>25</b>
<b>CHOCOLATE MUD CAKE (VE) (GF)</b> served w/ a nut mix of pecans, peanuts, walnuts, ice-cream & chocolate sauce	<b>26</b>
<b>YUZU CHEESECAKE BOMB (GF) (VE)</b> made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre served w/ a yuzu jam	<b>29</b>

## SIDES

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

## KIDS

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

## DESSERTS

<b>STICKY DATE PUDDING *(VE) (GF)</b> served w/ a nut mixture (pecans, peanuts, walnuts, macadamia & pistachio) & Ice-cream	<b>17</b>
<b>CHOCOLATE, CARAMEL &amp; MISO MOUSSE (GF)</b>	<b>15</b>
<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	<b>18</b>
<b>ORANGE BLOSSOM CAKE *(VE) (GF)</b> w/ orange sauce, yuzu flakes & fresh cream	<b>17</b>
<b>CHOCOLATE MUD CAKE *(VE) (GF)</b> served w/ a nut mixture (pecans, peanuts, walnuts, macadamia & pistachio) ice-cream & chocolate sauce	<b>17</b>
<b>YUZU CHEESECAKE BOMB *(VE) (GF)</b> made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre served w/ a yuzu jam	<b>18</b>
<b>MANGO &amp; APPLE CINNAMON CIGARS</b> served w/ vanilla Ice-cream	<b>18</b>
<b>DUO OF ICE-CREAM</b> azuki bean & green tea	<b>12</b>
<b>DUO OF SORBET (VE)</b> yuzu & peach	<b>12</b>

ALLERGEN & OTHER INFORMATION

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**(VE)** VEGAN. PREPARED WITHOUT MEAT, EGG OR DAIRY.  
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**(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)

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

## WINES

	150ML	250ML	750ML
<b>ENDLESS BLANC DE BLANC SPARKLING N.V CENTRAL VICTORIA</b> tropical fruit & sourdough toast. this is an easy drinking creamy sparkling	<b>14</b>	<b>-</b>	<b>65</b>
<b>'19 PIZZINI IL SOFFIO PROSECCO KING VALLEY, VIC</b> fragrant lift of jasmine, green apple & white peach prosecco	<b>15</b>	<b>-</b>	<b>70</b>
<b>'21 CLOAK &amp; DAGGER ROSE CENTRAL VICTORIA, VIC</b> strawberries and cream flavours, light bodied, dry w/ high acidity, some fruitiness, low tannins & crisp (vegan)	<b>15</b>	<b>22</b>	<b>70</b>
<b>'20 MARS NEEDS MOSCATO SOUTH AUSTRALIA</b> light, refreshing sweet but not overly sweet!	<b>13</b>	<b>20</b>	<b>60</b>
<b>'23 OTTELIA RIESLING MOUNT GAMBIER, SA</b> apple, currants, easy drinking lovely wine	<b>15</b>	<b>22</b>	<b>70</b>
<b>'22 SWELL SEASON SAUVIGNON BLANC MARGARET RIVER, W.A</b> this lovely wine has stone fruit and citrus flavours and is easy drinking	<b>15</b>	<b>22</b>	<b>70</b>
<b>'21 JERICHO FUME BLANC ADELAIDE HILLS, SA</b> beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche	<b>15</b>	<b>22</b>	<b>70</b>

## COCKTAILS

<b>PINK CLOUD</b> an irrepressible concoction of lychee & green apple liqueurs shaken with blue peaflower yuzu juice	<b>20</b>
<b>HARU FLING</b> a blend of patient wolf gin, passion fruit liqueur, jmenoyado umeshu & orange juice	<b>20</b>
<b>YUZU BELLINI</b> yuzu shu, peach sparkling wine stirred down with triple sec	<b>20</b>
<b>LITCHI DREAM</b> baxter vodka, lychee liqueur, dry vermouth & lychee juice	<b>20</b>

## UMESHU

<b>UMENYOYADO NO UMESHU OUBAI NARA JAPAN 12%</b> this umeshu is made by using 15 different varieties of Japanese ume plums. it is aromatic, rich in flavour, well balanced between sweet & savoury <b>90mL 14   250mL 38   500mL 70</b>	
<b>HAKUTSURU UMESHU GENSHU KOBE JAPAN 19.5%</b> 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 <b>90mL 13   250mL 37   500mL 65. Served chilled or over ice.</b>	
<b>CHOYA GREEN TEA UMESHU OSAKA, JAPAN 7.5%</b> premium plum ume with premium green tea leaves infused to make this light & delicious green tea umeshu <b>90mL 13   250mL 37   500mL 65. Served chilled or over ice.</b>	

	150ML	250ML	750ML
<b>'22 CURLEWIS "BEL SEL" CHARDONNAY BELLARINE PENINSULA, VIC</b> a delicious complex well balanced wine with natural acid. it's fresh & vibrant with a long finish	<b>16</b>	<b>23</b>	<b>75</b>
<b>'22 DAGGER PINOT GRIGIO KING &amp; ALPINE VALLEYS, VIC</b> pear and honeydew zing in the mouth. dry & light bodied with a fresh, lively finish (vegan)	<b>16</b>	<b>23</b>	<b>75</b>
<b>'22 SMALL WONDER PINOT NOIR TAMAR VALLEY, TAS</b> quenching & assured without being imposing or opulent. some fruit generosity but still vivid and shapely with wispy fresh tannins	<b>16</b>	<b>23</b>	<b>75</b>
<b>'21 OTTELIA SANGIOVESE COONAWARRA, SA</b> cherries, rhubarb & a rich earthy finish	<b>15</b>	<b>22</b>	<b>70</b>
<b>'22 THREE DARK HORSES GRENACHE MCLAREN VALE, SA</b> flavours of raspberry, cherry & spice. soft & plush with fine tannins	<b>15</b>	<b>22</b>	<b>70</b>
<b>'21 LADIES OF THE ROUND TABLE SYRAH YARRA VALLEY, VIC</b> a hint of spice, soft silky tannins & intense black & red berries (vegan)	<b>15</b>	<b>22</b>	<b>70</b>

## YUZU SHU

<b>IPPIN AWASE YUZU SHU IBARAKI, JAPAN 8%</b> limoncello style yuzu incorporating 2 types of yuzu fruit, low acidity & our sweetest yuzu <b>90mL 13   250mL 37   500mL 65. Served chilled or over ice.</b>	
<b>HEIWA SHUZO TSURU UME YUZU SHU WAKAYAMA, JAPAN 7.5%</b> 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 <b>90mL 16   250mL 45   500mL 75. Served chilled or over ice.</b>	
<b>UMENYOYADO YUZU SHU NARA, JAPAN 8%</b> a delicious subtle hint of sweetness and a distinct yuzu sourness <b>90mL 14   250 mL 38   500mL 70. Served chilled or over ice.</b>	

## SPIRITS

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

## BEER & CIDER

<b>PRICKLY MOSES OTWAY LIGHT - VIC 330mL</b>	<b>10</b>
<b>TWO BAYS GLUTEN FREE XPA - DROMANA, VIC 375mL</b>	<b>11</b>
<b>URBAN ALLEY BROWN ALE - DOCKLANDS VIC 375mL</b>	<b>11</b>
<b>TWISTED SISTER PEAR CIDER - MIRBOO NORTH VIC 330mL</b>	<b>12</b>
<b>ASAHI SUPER DRY DRAFT - JAPAN 500mL</b>	<b>17</b>
<b>KIRIN ICHIBAN SHIBORI - JAPAN 330mL</b>	<b>13</b>
<b>YEBISU PREMIUM - JAPAN 350mL</b>	<b>16</b>
<b>SAPPORO BLACK - JAPAN 650mL</b>	<b>18</b>

## BEER & CIDER (TAP) 425ML

<b>ORION DRAFT - JAPAN</b>	<b>13</b>
<b>WHITE RABBIT DARK ALE - HEALSVILLE, VIC</b>	<b>13</b>
<b>COLDSTREAM APPLE CIDER - COLDSTREAM, VIC</b>	<b>13</b>
<b>JETTY ROAD PALE ALE - DROMANA VIC</b>	<b>13</b>

## NON ALCOHOLIC

<b>SPARKLING MINERAL WATER 750mL BOTTLE</b>	<b>6</b>
<b>KIMONO SPARKLING YUZU 250mL - JAPAN</b>	<b>7</b>
<b>CABI SPARKLING MINERAL WATER 250mL</b> dry ginger   tonic water   spicy ginger beer   soda water   blood orange	<b>5</b>
<b>LEMON LIME &amp; BITTERS   OJ   CRANBERRY JUICE APPLE JUICE   BITTERS LIME &amp; SODA</b>	<b>5</b>
<b>COKE   COKE NO SUGAR   LEMONADE</b>	<b>5</b>
<b>NESPRESSO COFFEE</b> Ristretto Intenso (strong) <b>OR</b> Ristretto Origin India (medium) <b>OR</b> Lungo Origin Guatemala (weak) <b>OR</b> Espresso Decaf Short Black   Long Black   Flat White   Latte   Cappuccino (Available until 5pm daily)	<b>5</b>
<b>CHAI LATTE   HOT CHOCOLATE   ICED LATTE   ICED MOCHA</b> add Soy or Oat milk +1 (Available until 5pm daily)	<b>6</b>
<b>LOOSE LEAF TEA (POT)</b> Japanese Sencha Green Tea   Japanese Gen Mai Cha   English Breakfast   Earl Grey   Lemongrass & Ginger   Camomile, Peppermint & Lemongrass (Digest)	<b>5</b>

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**(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