

CHOCOLATE チョコレート BUDDHA 仏

WELCOME

Welcome to Chocolate Buddha

We offer some Sushi items in smaller portions for Lunch Wednesday to Friday.

Guests are welcomed to choose from our Sushi Train Plates - **White \$6 Blue \$8 Black \$10**

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FACEBOOK



INSTAGRAM

SPRING 2024

SUSHI

Two & Three piece available Lunch Wednesday to Friday

KINGFISH JALAPENO SASHIMI (4 PCS) 24
freshly sliced kingfish w/ jalapeno, asparagus, garlic, black caviar, wombok, 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 & wasabi leaf

BUDDHA'S FIRE (6 PCS) 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, beni shoga, nori, alfalfa

EGGPLANT HAKO MAKI (VE) (6 PCS) 8/26
grilled eggplant, sweet soy, mayo, siracha sauce, nori spring onions & sesame seeds

SPICY TEMPURA PUMPKIN & VEGETABLE ROLL (6PCS) (V) *(VE) 27
tempura pumpkin, avocado, cucumber, pickled radish, kanpyo, sriracha & pumpkin sauce

SALMON TERIYAKI MAKI (2 PCS / 6 PCS) 10/28
salmon, marinated in teriyaki sauce & mixed greens

SPICY KINOKO MAKI (VE) (6 PCS) 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 SASHIMI (12 PCS) 55

MIXED SUSHI & SASHIMI (12 PCS / 18 PCS) 60/80

MIXED SUSHI (12 PCS OR 18 PCS) 65/85

BENTO

ALL BENTO SERVED WITH GREEN VEGETABLE, STEAMED RICE, GREEN GYOZA, MISO SOUP

TERIYAKI CHICKEN (GF ON REQUEST) 28
chargrilled marinated chicken thigh fillet w/ our house made, spicy teriyaki sauce over mixed greens

VEGETABLE ANKAKE *(VE) (GF ON REQUEST) 27
deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce

GRILLED SALMON (GF ON REQUEST) 29
80g of grilled salmon w/ a BBQ miso glaze. served medium rare

CHICKEN KARAAGE 28
drizzled with a mustard, honey & Japanese mayo

IZAKAYA / SHARE

EDAMAME (VE) 10
steamed soy beans w/ rock salt or chilli salt

VEGETARIAN GYOZA (V) (5 PCS) 17
w/ a ponzo dipping sauce

PORK & CABBAGE GYOZA (5 PCS) 17
w/ a ponzo dipping sauce

CHICKEN KARAAGE 10/24
served w/ a mustard, honey & Japanese mayo

KOREAN FRIED CHICKEN 14/24
crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce

RENKON CRISPS (V) 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 25
grilled scotch fillet steak served rare w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots

ZUCCHINI TATAKI (VE) 20
grilled zucchini w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots

NASU DENGAKU (V) 16
steamed eggplant diced, beni shoga, our nasu sauce & sesame seeds

STEAMED NOODLE DUMPLING (6 PCS) (evenings & weekends only) 24
prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy, ginger & sesame dressing

SEARED WAGYU YAKINIKU HOTPLATE 38
sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)

SIZZLING TOFU & VEGETABLE HOTPLATE (VE) 28
tofu, onion, cauliflower, zucchini, capsicum, oyster mushrooms & sesame topped w/ togarashi & spring onion with our sizzling vegan sauce

MAINS / DONBURI / NOODLES

MISO UDON (V) 26
udon noodles in a vegetable miso broth w/ deep-fried silken tofu, carrots, shitake mushrooms, bok choy, wakame & spring onions

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

NABEYAKI UDON 29
yuzu kosho broth w/ grilled chicken, soft boiled egg, wombok, shiitake, carrots, spring onion, tempura prawn, enoki mushroomover udon noodles

SASHIMI DON 25
w/fresh salmon sashimi marinated in yuke soy w/sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori

VEGETABLE CURRY (V) 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

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)

SIZZLING TOFU & VEGETABLE HOTPLATE (VE) 28
tofu, onion, cauliflower, zucchini, capsicum, oyster mushrooms & sesame topped w/ togarashi & spring onion with our sizzling vegan sauce

GLUTEN FREE FRIENDLY

(PLEASE READ DISCLAIMER)

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SASHIMI DON 25
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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 (6 PCS) 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 (VE) (6 PCS) 28
mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds

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grilled eggplant, sweet soy, mayo, siracha sauce, nori spring onions & sesame seeds

BEEF TATAKI 25
grilled scotch fillet steak served rare w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots

ZUCCHINI TATAKI (VE) 20
grilled zucchini w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots

TERIYAKI CHICKEN DON 28
chargrilled marinated thigh fillet w/ house made yakitori sauce, oyster mushroom, kai lan, mixed salad, shredded nori & Japanese mayo.

STEAMED NOODLE DUMPLING (6 PCS) (evenings & weekends only) 24
prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy, ginger & sesame dressing

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

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

KIDS

RENKON CRISPS (V) 6
crunchy lotus root crisps w/ miso sour cream

EDAMAME (VE) (GF) 6

CHICKEN KARAAGE 10

AVOCADO & MAYO MAKI ROLL (8 PCS) (GF) 16

CUCUMBER & MAYO MAKI (8 PCS) (GF) 16

COOKED TUNA MAKI ROLL (8 PCS) (GF) 16

TERIYAKI CHICKEN & MAYO MAKI (8PCS) 17

FRESH SALMON & MAYO MAKI ROLL (8 PCS) 19

RAMEN NOODLES 12
in our pork or vegetarian broth

KOREAN FRIED CHICKEN 14
crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce

CHICKEN BENTO (GF) 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.

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Transaction fee of 2.5% applies to all credit cards
10% Surcharge on Weekends apply
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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.

SHICHIKEN YAMA NO KASUMI SPARKLING SAKE YAMANASHI, JAPAN 11%

aromas of cheesecake, butter & pineapple. Super Malty on the palate with a touch of salinity & a well balanced refreshing sweetness. Depth & sophistication, produce a velvety texture resulting in a long umami fuelled finish.
360mL 48. 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.

SHICHIKEN KINO NO AJI JUNMAI DAIGINJO YAMANASHI, JAPAN 15%

brewed with the famous water of Hakushu. Aromas of pineapple, mango & light papaya. Fruity & savoury palate with a tinge of dryness, lingering, smooth with subtle umami.
90mL 15 | 250mL 39 | 500mL 70.

MIOYA SHUZO "YUHO 55" JUNMAI GINJO MUROKA NAMA GENSU 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.

CHIKUMA NISHIKI KIZAN SANBAN JUNMAI GINJO, NAMA GENSU. NAGANO, JAPAN 15.5%

this delicious & lively, fresh, unpasteurised, undiluted Sake is rich, has a round palate, balanced acidity & a touch of natural Sweetness.
90mL 17 | 250mL 46 | 500mL 79. 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.

SAWAHIME MOMOIRO JUNMAI NIGORI TOCHIGI, JAPAN 8.5%

this quirky pink Nigori (cloudy) Sake, is made with red yeast making it pink! It's floral & fruity has peach & yoghurt characters & smells like strawberries & creme fraiche.
90mL 13 | 250mL 36 | 500mL 62. Served Chilled.

SAKE FLIGHTS (3 X 50ML)

'V1'	18
Ippongi Utagebiyori Junmai Sparkling / Kikusui Junmai Ginjo / Sawahime Momoiro Junmai Nigori	
'V2'	19
Ippin Awase Yuzu Shu / Katsuyama Tokubetsu Junmai / Hakutsuru Umeshu Genshu	
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

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, jmenoyado umeshu & orange juice

YUZU BELLINI

yuzu shu, peach sparkling wine stirred down with triple sec

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 GENSU 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 THE LOBETHAL TEMPRANILLO ADELAIDE HILLS, SA

medium bodied, savoury, earthy tones w/ a touch of spice

'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

ISLA VODKA - PRESTON 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

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

PUREZZA SPARKLING MINERAL WATER 750mL BOTTLE

6

KIMONO SPARKLING YUZU 250mL - JAPAN

8

CAPI SPARKLING MINERAL WATER 250mL

6

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

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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