

# 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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INSTAGRAM

# SPRING 2024

## SUSHI

Two & Three piece available Lunch Wednesday to Friday

<b>KINGFISH JALAPENO SASHIMI (4 PCS)</b> freshly sliced kingfish w/ jalapeno, asparagus, garlic, black caviar, wombok, 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 & 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) (2 PCS / 6 PCS)</b> avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno & sesame	<b>10/30</b>
<b>BBQ CHICKEN ROLL (2 PCS / 6 PCS)</b> grilled chicken, lettuce & avocado w/ a bbq sauce wrapped in rice & nori & covered w/ panko crumbs	<b>8/28</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>SALMON DILL MAKI (2 PCS / 6 PCS) (GF)</b> salmon, pickled red onion & dill topped with Jap Mayo	<b>8/26</b>
<b>EGGPLANT HAKO MAKI (VE) (6 PCS)</b> grilled eggplant, sweet soy, mayo, sriracha sauce, nori spring onions & sesame seeds	<b>8/26</b>
<b>SPICY TEMPURA PUMPKIN &amp; VEGETABLE ROLL (6PCS) (V) *(VE)</b> tempura pumpkin, avocado, cucumber, pickled radish, kanpyo, sriracha & pumpkin sauce	<b>27</b>
<b>SALMON TERIYAKI MAKI (2 PCS / 6 PCS)</b> salmon, marinated in teriyaki sauce & mixed greens	<b>8/26</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 & tobiko	<b>30</b>
<b>AVOCADO &amp; MAYO MAKI (3 PCS / 8 PCS)</b>	<b>6/16</b>
<b>COOKED TUNA &amp; MAYO MAKI (3 PCS / 8 PCS)</b>	<b>6/16</b>
<b>FRESH SALMON &amp; MAYO MAKI (3 PCS / 8 PCS)</b>	<b>8/19</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, GREEN GYOZA, 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 *(VE) (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 ponzu dipping sauce	<b>17</b>
<b>PORK &amp; CABBAGE GYOZA (5 PCS)</b> w/ a ponzu dipping sauce	<b>17</b>
<b>CHICKEN KARAAGE</b> served w/ a mustard, honey & Japanese mayo	<b>10/24</b>
<b>KOREAN FRIED CHICKEN</b> crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce	<b>14/24</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, beni shoga, our nasu sauce & sesame seeds	<b>16</b>
<b>STEAMED NOODLE DUMPLING (6 PCS)</b> (evenings & weekends only) prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy, ginger & sesame dressing	<b>25</b>

## LARGER I DONBURI I NOODLES

<b>MISO UDON (V)</b> udon noodles in a vegetable miso broth w/ deep-fried silken tofu, carrots, shitake mushrooms, bok choy, wakame & spring onions	<b>26</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>RAMEN WAGYU</b> wagyu, egg, black fungus, corn, edamame, bok choy, nori, chilli oil & sesame in a miso broth	<b>26</b>
<b>SASHIMI DON</b> w/fresh salmon sashimi marinated in yuke soy w/sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori Served with miso soup	<b>25</b>
<b>VEGETABLE CURRY (V)</b> japanese curry w/ carrots, pumpkin, tomato, onion, capsicum, mushrooms, mixed salad, pickled radish over rice. Served with miso soup <b>add pork katsu +10 add tofu katsu +9 add grilled chicken +10</b>	<b>21</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>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>SIZZLING TOFU &amp; VEGETABLE HOTPLATE (VE)</b> tofu, onion, cauliflower, zucchini, capsicum, oyster mushrooms & sesame topped w/ togarashi & spring onion with our sizzling vegan sauce	<b>28</b>

## GLUTEN FREE FRIENDLY

(PLEASE READ DISCLAIMER)

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<b>KINGFISH JALAPENO SASHIMI (4 PCS)</b> freshly sliced kingfish w/ jalapeno, asparagus, garlic, black caviar, wombok, yuzu soy and miso flakes	<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>25</b>
<b>OCEAN TROUT NIGIRI (4 PCS)</b> seared ocean trout w/ wasabi leaf	<b>26</b>
<b>BUDDHA'S LOVE (VE) (2 PCS / 6 PCS)</b> avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno & sesame	<b>10/30</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 (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, sweet soy, mayo, sriracha 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 (VE)</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 thigh fillet w/ house made yakitori sauce, oyster mushroom, kai lan, mixed salad, shredded nori & Japanese mayo.	<b>28</b>
<b>STEAMED NOODLE DUMPLING (6 PCS)</b> (evenings & weekends only) prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy, ginger & sesame dressing	<b>25</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>17</b>
<b>CARAMEL, CHOCOLATE &amp; MISO MOUSSE</b>	<b>15</b>
<b>ORANGE BLOSSOM CAKE</b> w/ orange sauce, yuzu flakes & fresh cream	<b>17</b>
<b>YUZU CHEESECAKE BOMB (GF) (VE)</b> made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre served w/ a yuzu jam	<b>18</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) (GF)</b>	<b>6</b>
<b>CHICKEN KARAAGE</b>	<b>10</b>
<b>AVOCADO &amp; MAYO MAKI ROLL (8 PCS) (GF)</b>	<b>16</b>
<b>CUCUMBER &amp; MAYO MAKI (8 PCS) (GF)</b>	<b>16</b>
<b>COOKED TUNA MAKI ROLL (8 PCS) (GF)</b>	<b>16</b>
<b>TERIYAKI CHICKEN &amp; MAYO MAKI (8PCS)</b>	<b>17</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>KOREAN FRIED CHICKEN</b> crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce	<b>14</b>
<b>CHICKEN BENTO (GF)</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)</b> served w/ a nut mix of pecans, peanuts, walnuts, 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

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.  
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**(GF)** GLUTEN FREE FRIENDLY.

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Transaction fee of 2.5% applies to all credit cards  
10% Surcharge on Weekends apply  
15% Surcharge on Public Holidays

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SPRING 2024

## 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 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.**

### 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 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.**

### CHIKUMA NISHIKI KIZAN SANBAN JUNMAI GINJO, NAMA GENSHU. 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 sparkling / Kikusui Junmai Ginjo / Choya Green Tea Umeshu	
'V2'	20
Ippin Awase Yuzu Shu / Katsuyama Tokubetsu Junmai / Hakutsuru Umeshu Genshu	
PAN PAN	22
Umenoyado Yuzu Shu / Shichiken Junmai Daiginjo / Sawahime Junmai Nigori	
MAYDAY	24
Heiwa Tsuru Ume Yuzu Shu / Mioya Shuzo Yuho 55 / Umenoyado Umeshu Oubai	



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## WINES

### GRACE UNDER PRESSURE SPARKLING LIMESTONE COAST, S.A

Premium cool climate fruit, it is bright, fresh apple, citrus blossom and a soft tingly finish.  
**150ML | 250ML | 750ML**

### '23 PIZZINI IL SOFFIO PROSECCO KING VALLEY, VIC

fragrant lift of jasmine, green apple & white peach prosecco  
**15 - 70**

### ARRAS BRUT ELITE CUVEE ROSE TASMANIA

a spectacular Australian, made with Pinot Noir, Chardonnay & Pinot Meunier creating complete, seamless & elegant bubbles  
**- - 85**

### '21 CLOAK & DAGGER ROSE CENTRAL VICTORIA, VIC

strawberries and cream flavours, light bodied, dry w/ high acidity, some fruitiness, low tannins & crisp (vegan)  
**15 22 70**

### '20 MARS NEEDS MOSCATO SOUTH AUSTRALIA

light, refreshing sweet but not overly sweet!  
**13 20 60**

### '24 OTTELIA RIESLING MOUNT GAMBIER, SA

apple, currants, easy drinking lovely wine  
**15 22 70**

### '24 SWELL SEASON SAUVIGNON BLANC MARGARET RIVER, W.A

this lovely wine has stone fruit and citrus flavours and is easy drinking. (vegan & organic)  
**15 22 70**

### '22 JERICHO FUME BLANC ADELAIDE HILLS, SA

beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche  
**15 22 70**

### '24 LOBETHAL ROAD PINOT GRIS ADELAIDE HILLS, SA

hand picked & whole bunch pressed 20% barrel fermented. Nashi pear & spice, rich palate with fine acid. Great with Spicy dishes.  
**16 23 75**

### '23 CURLEWIS "BEL SEL" CHARDONNAY BELLARINE PENINSULA, VIC

a delicious complex well balanced wine with natural acid. it's fresh & vibrant with a long finish  
**16 23 75**

### '23 DAGGER PINOT GRIGIO KING & ALPINE VALLEYS, VIC

pear and honeydew zing in the mouth. dry & light bodied with a fresh, lively finish (vegan)  
**16 23 75**

### '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 (vegan)  
**16 23 75**

### '21 OTTELIA SANGIOVESE COONAWARRA, SA

cherries, rhubarb & a rich earthy finish  
**15 22 70**

### '22 THE LOBETHAL TEMPRANILLO ADELAIDE HILLS, SA

medium bodied, savoury, earthy tones w/ a touch of spice  
**16 23 75**

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

a hint of spice, soft silky tannins & intense black & red berries (vegan)  
**15 22 70**

## YUZU SHU

22 **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.**

22 **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.**

22 **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 - SOUTH MELB, VIC** 12

**BRIX WHITE RUM - SURRY HILLS, NSW** 12

**BURN CITY SPICED RUM - MALVERN, VIC** 12

**STARWARD TWO FOLD WHISKY - PORT MELB, VIC** 12

**AKASHI WHITE OAK BLENDED WHISKY - JAPAN** 15

## BEER & CIDER

**PRICKLY MOSES OTWAY LIGHT - BARONGAROOK, 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 - HEALESVILLE, VIC** 13

**COLDSTREAM APPLE CIDER - COLDSTREAM, VIC** 13

**JETTY ROAD PALE ALE - DROMANA VIC** 13

## NON ALCOHOLIC

**PUREZZA SPARKLING MINERAL WATER 750mL BOTTLE** 6

**CAPI SPARKLING MINERAL WATER 250mL** 6  
dry ginger | tonic water | spicy ginger beer | soda water | blood orange | grapefruit

**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)

**HOT CHOCOLATE | ICED LATTE | ICED MOCHA  
MATCHA LATTE | CHAI LATTE** 6  
**add Soy or Oat milk +1** 7  
(Available until 5pm daily)

**LOOSE LEAF TEA (POT)** 5  
Japanese Sencha Green Tea | Japanese Gen Mai Cha | English Breakfast | Earl Grey | Lemongrass & Ginger | Chamomile | Peppermint & Lemongrass (Digest)

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