



ICHI

THIS MENU IS ALSO GLUTEN FREE FRIENDLY

\$65 pp
Minimum 4 people
Not available after 8pm

TO SHARE:

EDAMAME

steamed soy beans w/ rock salt

ZUCCHINI GOMA-AE

grilled Zucchini with a Sesame soy dressing

BUDDHA'S FIRE

avocado, cucumber, Japanese mayo, red capsicum, takuan, glazed & seared & covered with a creamy mushroom sauce, jalapeno & sesame seeds

SEARED WAGYU YAKINIKU

sizzling wagyu pieces w/ kai lan vegetable, oyster mushroom & garlic In a yakiniku sauce (contain s sesame seeds)

STEAMED BLACK & WHITE RICE

INDIVIDUAL SERVES:

MISO SOUP (FISH)

YUZU CHEESECAKE BOMB (GF & VE)

made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre & served with yuzu jam

+ ADD-ON:

SAKE FLIGHT 'V1' 3 X 50mL Sake \$16

WINE FLIGHT 3 X 50mL (you choose your wines) \$16



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THIS MENU IS VEGETARIAN AND CAN BE ALTERED TO BE VEGAN UPON REQUEST

\$65 pp
Minimum 4 people
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TO SHARE:

EDAMAME

steamed soy beans w/ rock salt

ZUCCHINI TATAKI

grilled Zucchini w/ a jalapeno, garlic, onion yuzu dressing, spring onion & sesame seeds

EGGPLANT HAKO

grilled smokey eggplant, sweet soy, mayo, sriracha sauce, nori, spring onion & sesame seeds

SIZZLING TOFU & VEGETABLE

tofu, onion, cauliflower, zucchini, capsicum, oyster mushrooms & sesame, topped w/ togarashi & our vegan sauce

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MOTTO

ADD ONS FOR SET MENUS

RENKON CRISPS (V) \$3 pp
 crunchy lotus root crisps w/ miso sour cream

CHICKEN KARAAGE \$5 pp
 served w/ a mustard, honey & Japanese mayo

VEGETARIAN GYOZA (V) \$5 pp
 w/ a ponzo dipping sauce

PORK & CABBAGE GYOZA \$5 pp
 w/ a ponzo dipping sauce

CARAMEL CHOCOLATE & MISO MOUSSE \$5 pp

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ALLERGEN & OTHER INFORMATION

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Transaction fee of 2.5% applies to all credit cards
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CHOCOLATE チョコレート BUDDHA 仏

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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 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 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 jumai ginjo / 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 No Umeshu Oubai	

WINES

	150ML	250ML	750ML
ENDLESS BLANC DE BLANC SPARKLING N.V CENTRAL VICTORIA tropical fruit & sourdough toast. this is an easy drinking creamy sparkling	14	-	65
'23 PIZZINI IL SOFFIO PROSECCO KING VALLEY, VIC fragrant lift of jasmine, green apple & white peach prosecco	15	-	70
ARRAS BRUT ELITE CUVÉE 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	15	22	70
'22 JERICHO FUME BLANC ADELAIDE HILLS, SA beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche	15	22	70

COCKTAILS

PINK CLOUD
an irrepresible 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

YUZU SPRITZ
a refreshing blend of Umenoyado Yuzu Shu, Isla Vodka & Kimino Sparkling Yuzu

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.

**'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.

**'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

**'23 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
CABI SPARKLING MINERAL WATER 250mL dry ginger tonic water spicy ginger beer soda water blood orange grapefruit	6
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)	5
HOT CHOCOLATE ICED LATTE ICED MOCHA MATCHA LATTE add Soy or Oat milk +1 (Available until 5pm daily)	6 7
LOOSE LEAF TEA (POT) Japanese Sencha Green Tea Japanese Gen Mai Cha English Breakfast Earl Grey Lemongrass & Ginger Camomile, Peppermint & Lemongrass (Digest)	5



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