



## 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



## NI

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

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

### 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

#### STEAMED BLACK & WHITE RICE

### INDIVIDUAL SERVES:

#### MISO SOUP

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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

**GREEN VEGETARIAN GYOZA (FRIED) (V) \$4 pp**  
 w/ a ponzo dipping sauce

**SPICY LAMB GYOZA \$5 pp**  
 garlic, chilli, cabbage w/ a ponzo dipping sauce

**CARAMEL CHOCOLATE & MISO MOUSSE \$6 pp**

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## ALLERGEN & OTHER INFORMATION

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

# CHOCOLATE チョコレート BUDDHA 仏

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SUMMER 2025

## SAKE

### MIO TAKARA SPARKLING SAKE HYOGO, JAPAN 5.9%

a subtly sweet sparkling sake with crisp acidity, lively aromas and gentle sweetness. Notes of Fuji apple and Nashi pear  
**90mL 15 | 300mL 35**

### 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**

### 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'	19
Mio Takara Sparkling / Kikusui Junmai Ginjo / Choya Green Tea Umeshu	
'V2'	22
Umenoyado Yuzu Shu / Katsuyama Tokubetsu Junmai / Hakutsuru Umeshu Genshu	
PAN PAN	24
Sea Salt Yuzu Shu / Shichiken Junmai Daiginjo / Sawahime Junmai Nigori	
MAYDAY	26
Heiwa Tsuru Ume Yuzu Shu / Mioya Shuzo Yuho 55 / Umenoyado Umeshu Oubai	

## WINES

	150ML		250ML		750ML
GRACE UNDER PRESSURE SPARKLING LIMESTONE COAST, S.A	15	-	70		

Premium cool climate fruit, it is bright, fresh apple, citrus blossom and a soft tingly finish.

'24 PIZZINI IL SOFFIO PROSECCO KING VALLEY, VIC	15	-	70		
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fragrant lift of jasmine, green apple & white peach prosecco

ARRAS BRUT ELITE CUVÉE ROSE TASMANIA	-	-	85		
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a spectacular Australian, made with Pinot Noir, Chardonnay & Pinot Meunier creating complete, seamless & elegant bubbles

'21 CLOAK & DAGGER ROSE CENTRAL VICTORIA, VIC	15	24	70		
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strawberries and cream flavours, light bodied, dry w/ high acidity, some fruitiness, low tannins & crisp (vegan)

'20 MARS NEEDS MOSCATO SOUTH AUSTRALIA	13	22	60		
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light, refreshing sweet but not overly sweet!

'24 OTTELIA RIESLING MOUNT GAMBIER, SA	15	24	70		
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apple, currants, easy drinking lovely wine

'24 SWELL SEASON SAUVIGNON BLANC MARGARET RIVER, W.A	15	24	70		
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this lovely wine has stone fruit and citrus flavours and is easy drinking. (vegan & organic)

'22 JERICHO FUME BLANC ADELAIDE HILLS, SA	15	24	70		
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beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche

	150ML		250ML		750ML
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'24 PROVENANCE PINOT GRIS DOEVEN (HENTY), VIC	16	25	75		
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showing pure orchard fruits of nashi pear and golden apple. soft and easy to drink, with a creamy palate and dry finish.

'23 CURLEWIS "BEL SEL" CHARDONNAY BELLARINE PENINSULA, VIC	16	25	75		
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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	16	25	75		
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pear and honeydew zing in the mouth. dry & light bodied with a fresh, lively finish (vegan)

'22 SMALL WONDER PINOT NOIR TAMAR VALLEY, TAS	16	25	75		
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quenching & assured without being imposing or opulent. some fruit generosity but still vivid and shapely with wispy fresh tannins (vegan)

'21 OTTELIA SANGIOVESE COONAWARRA, SA	15	24	70		
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cherries, rhubarb & a rich earthy finish

'22 THE LOBETHAL TEMPRANILLO ADELAIDE HILLS, SA	16	25	75		
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medium bodied, savoury, earthy tones w/ a touch of spice

'21 LADIES OF THE ROUND TABLE SYRAH YARRA VALLEY, VIC	15	24	70		
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a hint of spice, soft silky tannins & intense black & red berries (vegan)

## COCKTAILS

PINK CLOUD	22
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an irrepressible concoction of lychee & green apple liqueurs shaken with blue peaflower yuzu juice

HARU FLING	22
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a blend of patient wolf gin, passion fruit liqueur, umenoyado umeshu & orange juice

YUZU BELLINI	22
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yuzu shu, peach sparkling wine stirred down with triple sec

YUZU SPRITZ	22
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a refreshing blend of umenoyado yuzu shu, isla vodka & kimino sparkling yuzu

## UMESHU

UMENOYADO NO UMESHU OUBAI NARA JAPAN 12%	
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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%	
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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%	
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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.**

## YUZU SHU

KITAJIMA SEA SALT YUZU SHU - SHIGA, JAPAN 7%	22
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Made with four times more yuzu than others, a pinch of salt & a lively tart citrus feel.  
**90mL 16 | 250mL 46 | 500mL 75. Served chilled or over ice.**

HEIWA SHUZO TSURU UME YUZU SHU - WAKAYAMA, JAPAN 7.5%	22
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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 18 | 250mL 49 | 500mL 79. Served chilled or over ice.**

UMENOYADO YUZU SHU - NARA, JAPAN 8%	22
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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
HEAPS NORMAL ANOTHER LAGER (NON-ALCOHOLIC) MERRICKVILLE, NSW 375mL	10
ASAHI SUPER DRY DRAFT - JAPAN 500mL	17
KIRIN ICHIBAN SHIBORI - JAPAN 330mL	13
YEBISU PREMIUM - JAPAN 350mL	16
SAPPORO PREMIUM - JAPAN 650mL	18

## BEER & CIDER (TAP) 425ML

ORION DRAFT - JAPAN	13
WHITE RABBIT DARK ALE - HEALESVILLE, VIC	13
GOLDSTREAM APPLE CIDER - GOLDSTREAM, VIC	13
JETTY ROAD PALE ALE - DROMANA VIC	13

## NON ALCOHOLIC

PUREZZA SPARKLING MINERAL WATER 750mL BOTTLE	6
CAPI 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) <b>OR</b> Ristretto Origin India (medium) <b>OR</b> Lungo Origin Guatemala (weak) Short Black   Long Black   Flat White   Latte   Cappuccino   Mocha (Available until 5pm daily)	5
HOT CHOCOLATE   ICED LATTE   ICED MOCHA MATCHA LATTE   CHAI 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   Chamomile   Peppermint	5



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