



FACEBOOK



INSTAGRAM



## ICHI

THIS MENU IS ALSO GLUTEN FREE FRIENDLY

**\$68 pp**  
 Minimum 4 people  
 Not available after 8pm

### TO SHARE:

#### EDAMAME

steamed soy beans w/ rock salt

#### STEAMED NOODLE DUMPLING (6 PCS)

prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy, ginger & sesame dressing

#### BUDDHA'S FIRE (2 PCS)

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 (contains 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

OR

#### CHOCOLATE, CARAMEL & MISO MOUSSE

### + ADD-ON:

#### SAKE FLIGHT 'V1' 3 X 50mL Sake \$18

Mio Takara Sparkling / Kikusui Junmai Ginjo / Choya Green Tea Umeshu

#### WINE FLIGHT 3 X 50mL (you choose your wines) \$18



## NI

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

**\$68 pp**  
 Minimum 4 people  
 Not available after 8pm

### TO SHARE:

#### EDAMAME

steamed soy beans w/ rock salt

#### RICE PAPER DUMPLINGS (GF & VE) (2 PCS)

garlic, onion, mushrooms, coriander, water chestnuts, chilli oil & ginger

#### EGGPLANT HAKO (2 PCS)

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

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## 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	

## 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)	17
served w/ a nut mix of pecans, peanuts, walnuts, 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	
YUZU & FRESH FRUIT SUMMER PAVLOVA	18
DUO OF ICE-CREAM	12
azuki bean & green tea	
DUO OF SORBET (VE)	12
yuzu & peach	

## ALLERGEN & OTHER INFORMATION

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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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INSTAGRAM

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 16 | 300mL 48**

### 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**

### 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 14 | 250mL 37 | 500mL 66. Served Chilled.**

## SAKE FLIGHTS (3 X 50ML)

<b>'V1'</b> Mio Takara Sparkling / Kikusui Junmai Ginjo / Choya Green Tea Umeshu	<b>19</b>
<b>'V2'</b> Umenoyado Yuzu Shu / Katsuyama Tokubetsu Junmai / Hakutsuru Umeshu Genshu	<b>22</b>
<b>PAN PAN</b> Kitajima Sea Salt Yuzu Shu / Shichiken Junmai Daiginjo / Sawahime Junmai Nigori	<b>24</b>
<b>MAYDAY</b> Heiwa Tsuru Ume Yuzu Shu / Mioya Shuzo Yuho 55 / Umenoyado Umeshu Oubai	<b>26</b>

## WINES

<b>GRACE UNDER PRESSURE SPARKLING LIMESTONE COAST, S.A</b> Premium cool climate fruit, it is bright, fresh apple, citrus blossom and a soft tingly finish.	<b>15</b>	<b>-</b>	<b>70</b>
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<b>'24 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>
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<b>ARRAS BRUT ELITE CUVÉE ROSE TASMANIA</b> a spectacular Australian, made with Pinot Noir, Chardonnay & Pinot Meunier creating complete, seamless & elegant bubbles	<b>-</b>	<b>-</b>	<b>85</b>
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<b>'24 SWELL SEASON ROSE MARGARET RIVER, W.A</b> this vineyard is ACO certified organic is bright & fresh, textured & a bit savoury.	<b>16</b>	<b>25</b>	<b>75</b>
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<b>'20 MARS NEEDS MOSCATO SOUTH AUSTRALIA</b> light, refreshing sweet but not overly sweet!	<b>13</b>	<b>22</b>	<b>60</b>
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<b>'24 HELM HALF DRY RIESLING MURRUMBATEMAN (BETWEEN CANBERRA AND YASS)</b> this delicious wine is medium-dry and sits perfectly between sugar and acid. Ken Helm is an Iconic Australian Riesling Producer and we love this Riesling.	<b>16</b>	<b>25</b>	<b>75</b>
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<b>'24 SWELL SEASON SAUVIGNON BLANC MARGARET RIVER, W.A</b> this lovely wine has stone fruit and citrus flavours and is easy drinking. (vegan & organic)	<b>15</b>	<b>24</b>	<b>70</b>
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<b>'22 JERICHO FUME BLANC ADELAIDE HILLS, SA</b> beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche	<b>15</b>	<b>24</b>	<b>70</b>
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## COCKTAILS

<b>PINK CLOUD</b> an irrepressible concoction of lychee & green apple liqueurs shaken with blue peaflower yuzu juice	<b>22</b>
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<b>HARU FLING</b> a blend of patient wolf gin, passion fruit liqueur, umenoyado umeshu & orange juice	<b>22</b>
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<b>YUZU BELLINI</b> yuzu shu, peach sparkling wine stirred down with triple sec	<b>22</b>
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<b>YUZU SPRITZ</b> a refreshing blend of umenoyado yuzu shu, isla vodka & kimino sparkling yuzu	<b>22</b>
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## UMESHU

<b>UMENOYADO 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>	
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<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>	
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<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>	
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## WINE & SPIRITS

<b>'24 PROVENANCE PINOT GRIS DOEVEN (HENTY), VIC</b> showing pure orchard fruits of nashi pear and golden apple. soft and easy to drink, with a creamy palate and dry finish.	<b>16</b>	<b>25</b>	<b>75</b>
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<b>'24 CURLEWIS BEL SEL CHARDONNAY BELLARINE PENINSULA, VIC</b> Bright fruit flavours true to aroma + hint of citrus. A nice amount of texture + a long find finish	<b>18</b>	<b>26</b>	<b>78</b>
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<b>'23 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>25</b>	<b>75</b>
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<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 (vegan)	<b>18</b>	<b>26</b>	<b>78</b>
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<b>'21 OTTELIA SANGIOVESE COONAWARRA, SA</b> cherries, rhubarb & a rich earthy finish	<b>15</b>	<b>24</b>	<b>70</b>
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<b>'22 THE LOBETHAL TEMPRANILLO ADELAIDE HILLS, SA</b> medium bodied, savoury, earthy tones w/ a touch of spice	<b>16</b>	<b>25</b>	<b>75</b>
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<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>24</b>	<b>70</b>
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## YUZU SHU

<b>KITAJIMA SEA SALT YUZU SHU - SHIGA, JAPAN 7%</b> Made with four times more yuzu than others, a pinch of salt & a lively tart citrus feel. <b>90mL 16   250mL 46   500mL 75. Served chilled or over ice.</b>	
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<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 18   250mL 49   500mL 79. Served chilled or over ice.</b>	
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<b>UMENOYADO 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>	
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## SPIRITS

<b>ISLA VODKA - PRESTON MELBOURNE</b>	<b>12</b>
<b>PATIENT WOLF DRY GIN - SOUTH MELB, VIC</b>	<b>12</b>
<b>BRIX WHITE RUM - SURRY HILLS, NSW</b>	<b>12</b>
<b>BURN CITY SPICED RUM - MALVERN, VIC</b>	<b>12</b>
<b>STARWARD TWO FOLD WHISKY - PORT MELB, VIC</b>	<b>12</b>
<b>AKASHI WHITE OAK BLENDED WHISKY - JAPAN</b>	<b>15</b>

## BEER & CIDER

<b>PRICKLY MOSES OTWAY LIGHT - BARONGAROOK, VIC 330mL</b>	<b>10</b>
<b>TWO BAYS BREWING GLUTEN FREE PACIFIC ALE DROMANA VIC 375ML</b>	<b>12</b>
<b>HEAPS NORMAL ANOTHER LAGER (NON-ALCOHOLIC) MERRICKVILLE, NSW 375mL</b>	<b>10</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 PREMIUM - JAPAN 650mL</b>	<b>18</b>

## BEER & CIDER (TAP) 425ML

<b>ORION DRAFT - JAPAN</b>	<b>13</b>
<b>WHITE RABBIT DARK ALE - HEALESVILLE, 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>PUREZZA SPARKLING MINERAL WATER 750mL BOTTLE</b>	<b>6</b>
<b>CAPI SPARKLING MINERAL WATER 250mL</b> dry ginger   tonic water   spicy ginger beer   soda water   blood orange   grapefruit	<b>6</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) Short Black   Long Black   Flat White   Latte   Cappuccino   Mocha (Available until 5pm daily)	<b>5</b>
<b>HOT CHOCOLATE   ICED LATTE   ICED MOCHA MATCHA LATTE   CHAI LATTE</b> <b>add Soy or Oat milk +1</b> (Available until 5pm daily)	<b>6</b> <b>7</b>
<b>LOOSE LEAF TEA (POT)</b> Japanese Sencha Green Tea   Japanese Gen Mai Cha   English Breakfast   Earl Grey   Lemongrass & Ginger   Chamomile   Peppermint	<b>5</b>



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