

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

SUMMER 2025

SUSHI

Two & Three piece available Lunch Wednesday to Friday

KINGFISH JALAPENO SASHIMI (4 PCS) freshly sliced kingfish w/ jalapeno, asparagus, garlic, black caviar, wombok, yuzu soy and miso flakes	26
OCEAN TROUT NIGIRI (4 PCS) seared ocean trout w/ wasabi leaf	26
GYU TATAKI NIGIRI (4 PCS) rare seared beef nigiri sushi topped w/ house made japanese steak sauce & wasabi leaf	25
BUDDHA'S FIRE (6 PCS) inside out roll w/ kingfish, jalapeno, asparagus, glazed & seared w/ a special spicy scallop sauce topped w/ spring onion & ito togarashi	31
BUDDHA'S LOVE (VE) (2 PCS / 6 PCS) avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno & sesame	10/30
BBQ CHICKEN ROLL (2 PCS / 6 PCS) grilled chicken, lettuce & avocado w/ a bbq sauce wrapped in rice & nori & covered w/ panko crumbs	8/28
SOFT SHELL CRAB ROLL (6 PCS) inside out roll covered w/ furikake & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo black sesame seeds	30
SALMON DILL MAKI (2 PCS / 6 PCS) (GF) salmon, pickled red onion & dill topped with Jap Mayo	8/26
EGGPLANT HAKO MAKI (VE) (2 PCS / 6 PCS) grilled eggplant, sweet soy, mayo, sriracha sauce, nori spring onions & sesame seeds	8/26
SPICY TEMPURA PUMPKIN & VEGETABLE ROLL (6PCS) (V) *(VE) tempura pumpkin, avocado, cucumber, pickled radish, kanpyo, sriracha & pumpkin sauce	28
SALMON TERIYAKI MAKI (2 PCS / 6 PCS) salmon, marinated in teriyaki sauce & mixed greens	8/26
SPICY KINOKO MAKI (VE) (6 PCS) mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds	28
WAGYU YAKINIKU MAKI (6 PCS) wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo & tobiko	31
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)	58
MIXED SUSHI & SASHIMI (12 PCS / 18 PCS)	62/82
MIXED SUSHI (12 PCS OR 18 PCS)	68/88

BENTO

ALL BENTO SERVED WITH GREEN VEGETABLE, STEAMED RICE, GREEN GYOZA, MISO SOUP (GF on request served with Zucchini tatakai)

TERIYAKI CHICKEN (GF ON REQUEST) chargrilled marinated chicken thigh fillet w/ our house made, spicy teriyaki sauce over mixed greens	28
VEGETABLE ANKAKE *(VE) (GF ON REQUEST) deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce	27
GRILLED SALMON (GF ON REQUEST) 80g of grilled salmon w/ a BBQ miso glaze. served medium rare	29
CHICKEN KARAAGE drizzled with a mustard, honey & Japanese mayo	28

IZAKAYA / SHARE

EDAMAME (VE) steamed soy beans w/ rock salt or chilli salt	10
SPICY LAMB GYOZA (5PCS) homemade gyoza w/ garlic, chilli, cabbage w/ a ponzu dipping sauce	18
CHICKEN KARAAGE served w/ a mustard, honey & Japanese mayo	10/24
KOREAN FRIED CHICKEN crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce	14/24
RENKON CRISPS (V) crunchy lotus root crisps w/ miso sour cream	9
GREEN GYOZA (V) (5 PCS) Fried Gyoza w/ wasabi Mayo	14
AGEDASHI TOFU (V) *(VE) deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth	16
BEEF TATAKI grilled scotch fillet steak served rare w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	25
ZUCCHINI TATAKI (VE) grilled zucchini w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	20
NASU DENGAKU (V) steamed eggplant diced, beni shoga, our nasu sauce & sesame seeds	16
RICE PAPER DUMPLINGS (GF & VE) (6PCS) (weekdays only) garlic, onion, mushrooms, coriander, water chestnuts, chilli oil & ginger	22
STEAMED NOODLE DUMPLING (6 PCS) (evenings & weekends only) prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy, ginger & sesame dressing	25

LARGER | DONBURI | NOODLES

MISO UDON (V) *(VE) udon noodles in a vegetable miso broth w/ deep-fried silken tofu, carrots, shitake mushrooms, bok choy, wakame & spring onions	26
SPICY PORK RAMEN slow cooked rolled & sliced pork belly (3pcs) in a pork broth, marinated egg, bok choy, corn, bean shoots, beni shoga, shichimi, spring onion & nori	27
RAMEN WAGYU wagyu, egg, black fungus, corn, edamame, bok choy, nori, chilli oil & sesame in a miso broth	26
SASHIMI DON w/fresh salmon sashimi marinated in yuke soy w/sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori Served with miso soup	25
VEGETABLE CURRY (V) japanese curry w/ carrots, pumpkin, tomato, onion, capsicum, mushrooms, mixed salad, pickled radish over rice. Served with miso soup add pork katsu +10 add tofu katsu +9 add grilled chicken +10	21
TERIYAKI CHICKEN DON chargrilled marinated chicken thigh w/ our spicy home made teriyaki sauce w/ oyster mushroom, kai lan veg, shredded nori. Served with miso soup	28
SEARED WAGYU YAKINIKU HOTPLATE sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)	38
SIZZLING TOFU & VEGETABLE HOTPLATE (V) *(VE) tofu, onion, cauliflower, zucchini, capsicum, oyster mushrooms & sesame topped w/ togarashi & spring onion with our sizzling vegan sauce	28

GLUTEN FREE FRIENDLY

(PLEASE READ DISCLAIMER)

EDAMAME (VE) steamed soy beans w/ rock salt	10
KINGFISH JALAPENO SASHIMI (4 PCS) freshly sliced kingfish w/ jalapeno, asparagus, garlic, black caviar, wombok, yuzu soy and miso flakes	26
SASHIMI DON w/fresh salmon sashimi marinated in yuke soy w/sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori	25
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SPICY KINOKO MAKI (VE) (6 PCS) mushroom, onion, soya bean & chilli w/ asparagus, takuan, avocado & grilled red capsicum topped with pumpkin sauce & black sesame seeds	28
EGGPLANT HAKO MAKI (VE) (2PCS / 6 PCS) grilled eggplant, sweet soy, mayo, sriracha sauce, nori spring onions & sesame seeds	8/ 26
BEEF TATAKI grilled scotch fillet steak served rare w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	25
ZUCCHINI TATAKI (VE) grilled zucchini w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	20
TERIYAKI CHICKEN DON chargrilled marinated thigh fillet w/ house made yakitori sauce, oyster mushroom, kai lan, mixed salad, shredded nori & Japanese mayo.	28
RICE PAPER DUMPLINGS (GF & VE) (6PCS) (weekdays only) garlic, onion, mushrooms, coriander, water chestnuts, chilli oil & ginger	22
STEAMED NOODLE DUMPLING (6 PCS) (evenings & weekends only) prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy, ginger & sesame dressing	25
SEARED WAGYU YAKINIKU HOTPLATE sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)	38
STICKY DATE PUDDING (VE) (GF) served w/ a nut mix of pecans, peanuts, walnuts & Ice-cream	17
CARAMEL, CHOCOLATE & MISO MOUSSE	15
ORANGE BLOSSOM CAKE w/ orange sauce, yuzu flakes & fresh cream	17
YUZU CHEESECAKE BOMB (GF) (VE) made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre served w/ a yuzu jam	18

SIDES

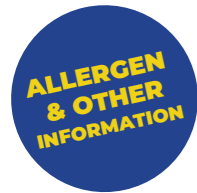
STEAMED RICE	5
MISO SOUP (VEG OR FISH)	5
SIDE GREEN SALAD (VE)	7
PORK KATSU	10
TOFU KATSU	9
GRILLED CHICKEN THIGH	10
ANKAKE VEGETABLES (GF ON REQUEST) (V) *(VE) deep fried eggplant & zucchini in a shiitake mushroom and ginger ankake sauce	10
SEASONAL GREEN VEG (VE) (GF) blanched w/ a garlic, ginger & sesame dressing	10

KIDS

RENKON CRISPS (V) crunchy lotus root crisps w/ miso sour cream	6
EDAMAME (VE) (GF)	6
GREEN VEGETARIAN GYOZA (3) fried & served with/ Japanese Mayo	9
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 in our pork or vegetarian broth	12
KOREAN FRIED CHICKEN crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce	14
CHICKEN BENTO (GF) grilled chicken with teriyaki glaze, sesame seeds, mayo, steamed rice & salad	17

DESSERTS

STICKY DATE PUDDING *(VE) (GF) served w/ a nut mixture (pecans, peanuts, walnuts, macadamia & pistachio) & Ice-cream	17
CHOCOLATE, CARAMEL & MISO MOUSSE (GF)	15
WHITE & DARK CHOCOLATE SPRING ROLLS (6PCS) belgian chocolate spring rolls (3 white & 3 dark) served w/ a caramel miso sauce & fresh cream	18
ORANGE BLOSSOM CAKE *(VE) (GF) w/ orange sauce, yuzu flakes & fresh cream	17
CHOCOLATE MUD CAKE (VE) served w/ a nut mix of pecans, peanuts, walnuts, ice-cream & chocolate sauce	17
YUZU CHEESECAKE BOMB *(VE) (GF) made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre served w/ a yuzu jam	18
DUO OF ICE-CREAM azuki bean & green tea	12
DUO OF SORBET (VE) yuzu & peach	12



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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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)

'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
Kitajima 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		
fragrant lift of jasmine, green apple & white peach prosecco					

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

'24 SWELL SEASON ROSE MARGARET RIVER, W.A	16	25	75		
this vineyard is ACO certified organic is bright & fresh, textured & a bit savoury.					

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

'24 HELM HALF DRY RIESLING MURRUMBATEMAN (BETWEEN CANBERRA AND YASS)	16	25	75		
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.					

'24 SWELL SEASON SAUVIGNON BLANC MARGARET RIVER, W.A	15	24	70		
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		
beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche					

COCKTAILS

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

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

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

YUZU SPRITZ	22
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.	

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

'24 CURLEWIS BEL SEL CHARDONNAY BELLARINE PENINSULA, VIC	18	26	78		
Bright fruit flavours true to aroma + hint of citrus. A nice amount of texture + a long find finish					

'23 DAGGER PINOT GRIGIO KING & ALPINE VALLEYS, VIC	16	25	75		
pear and honeydew zing in the mouth. dry & light bodied with a fresh, lively finish (vegan)					

'22 SMALL WONDER PINOT NOIR TAMAR VALLEY, TAS	18	26	78		
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		
cherries, rhubarb & a rich earthy finish					

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

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

YUZU SHU

KITAJIMA SEA SALT YUZU SHU - SHIGA, JAPAN 7%	
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%	
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%	
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 BREWING GLUTEN FREE PACIFIC ALE DROMANA VIC 375ML	12
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
COLDSTREAM APPLE CIDER - COLDSTREAM, VIC	13
JETTY ROAD PALE ALE - DROMANA VIC	13

NON ALCOHOLIC

PUREZZA SPARKLING MINERAL WATER 750mL BOTTLE	6
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) 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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