

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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FACEBOOK



INSTAGRAM

SUMMER 2025

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	26
<b>OCEAN TROUT NIGIRI (4 PCS)</b> seared ocean trout w/ wasabi leaf	26
<b>GYU TATAKI NIGIRI (4 PCS)</b> rare seared beef nigiri sushi topped w/ house made japanese steak sauce & wasabi leaf	25
<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	31
<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	10/30
<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	8/28
<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	30
<b>SALMON DILL MAKI (2 PCS / 6 PCS) (GF)</b> salmon, pickled red onion & dill topped with Jap Mayo	8/26
<b>EGGPLANT HAKO MAKI (VE) (2 PCS / 6 PCS)</b> grilled eggplant, sweet soy, mayo, sriracha sauce, nori spring onions & sesame seeds	8/26
<b>SPICY TEMPURA PUMPKIN &amp; VEGETABLE ROLL (6PCS) (V) *(VE)</b> tempura pumpkin, avocado, cucumber, pickled radish, kanpyo, sriracha & pumpkin sauce	28
<b>SALMON TERIYAKI MAKI (2 PCS / 6 PCS)</b> salmon, marinated in teriyaki sauce & mixed greens	8/26
<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	28
<b>WAGYU YAKINIKU MAKI (6 PCS)</b> wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo & tobiko	31
<b>AVOCADO &amp; MAYO MAKI (3 PCS / 8 PCS)</b>	6/16
<b>COOKED TUNA &amp; MAYO MAKI (3 PCS / 8 PCS)</b>	6/16
<b>FRESH SALMON &amp; MAYO MAKI (3 PCS / 8 PCS)</b>	8/19
<b>MIXED SASHIMI (12 PCS)</b>	58
<b>MIXED SUSHI &amp; SASHIMI (12 PCS / 18 PCS)</b>	62/82
<b>MIXED SUSHI (12 PCS OR 18 PCS)</b>	68/88

BENTO

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

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

IZAKAYA / SHARE

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

LARGER I DONBURI I NOODLES

<b>MISO UDON (V) *(VE)</b> udon noodles in a vegetable miso broth w/ deep-fried silken tofu, carrots, shitake mushrooms, bok choy, wakame & spring onions	26
<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	27
<b>RAMEN WAGYU</b> wagyu, egg, black fungus, corn, edamame, bok choy, nori, chilli oil & sesame in a miso broth	26
<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	25
<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>	21
<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	28
<b>SEARED WAGYU YAKINIKU HOTPLATE</b> sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)	38
<b>SIZZLING TOFU &amp; VEGETABLE HOTPLATE (V) *(VE)</b> 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)

<b>EDAMAME (VE)</b> steamed soy beans w/ rock salt	10
<b>KINGFISH JALAPENO SASHIMI (4 PCS)</b> freshly sliced kingfish w/ jalapeno, asparagus, garlic, black caviar, wombok, yuzu soy and miso flakes	26
<b>SASHIMI DON</b> w/fresh salmon sashimi marinated in yuke soy w/sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori	25
<b>OCEAN TROUT NIGIRI (4 PCS)</b> seared ocean trout	26
<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	10/30
<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	31
<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	28
<b>EGGPLANT HAKO MAKI (VE) (2PCS / 6 PCS)</b> grilled eggplant, sweet soy, mayo, sriracha sauce, nori spring onions & sesame seeds	8/ 26
<b>BEEF TATAKI</b> grilled scotch fillet steak served rare w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	25
<b>ZUCCHINI TATAKI (VE)</b> grilled zucchini w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	20
<b>TERIYAKI CHICKEN DON</b> chargrilled marinated thigh fillet w/ house made yakitori sauce, oyster mushroom, kai lan, mixed salad, shredded nori & Japanese mayo.	28
<b>RICE PAPER DUMPLINGS (GF &amp; VE) (6PCS)</b> (weekdays only) garlic, onion, mushrooms, coriander, water chestnuts, chilli oil & ginger	22
<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	25
<b>SEARED WAGYU YAKINIKU HOTPLATE</b> sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)	38
<b>STICKY DATE PUDDING (VE) (GF)</b> served w/ a nut mix of pecans, peanuts, walnuts & Ice-cream	17
<b>CARAMEL, CHOCOLATE &amp; MISO MOUSSE</b>	15
<b>ORANGE BLOSSOM CAKE</b> w/ orange sauce, yuzu flakes & fresh cream	17
<b>YUZU CHEESECAKE BOMB (GF) (VE)</b> made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre served w/ a yuzu jam	18

SIDES

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

KIDS

<b>RENKON CRISPS (V)</b> crunchy lotus root crisps w/ miso sour cream	6
<b>EDAMAME (VE) (GF)</b>	6
<b>GREEN VEGETARIAN GYOZA (3)</b> fried & served with/ Japanese Mayo	9
<b>CHICKEN KARAAGE</b>	10
<b>AVOCADO &amp; MAYO MAKI ROLL (8 PCS) (GF)</b>	16
<b>CUCUMBER &amp; MAYO MAKI (8 PCS) (GF)</b>	16
<b>COOKED TUNA MAKI ROLL (8 PCS) (GF)</b>	16
<b>TERIYAKI CHICKEN &amp; MAYO MAKI (8PCS)</b>	17
<b>FRESH SALMON &amp; MAYO MAKI ROLL (8 PCS)</b>	19
<b>RAMEN NOODLES</b> in our pork or vegetarian broth	12
<b>KOREAN FRIED CHICKEN</b> crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce	14
<b>CHICKEN BENTO (GF)</b> grilled chicken with teriyaki glaze, sesame seeds, mayo, steamed rice & salad	17

DESSERTS

<b>STICKY DATE PUDDING *(VE) (GF)</b> served w/ a nut mixture (pecans, peanuts, walnuts, macadamia & pistachio) & Ice-cream	17
<b>CHOCOLATE, CARAMEL &amp; MISO MOUSSE (GF)</b>	15
<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	18
<b>ORANGE BLOSSOM CAKE *(VE) (GF)</b> w/ orange sauce, yuzu flakes & fresh cream	17
<b>CHOCOLATE MUD CAKE (VE)</b> served w/ a nut mix of pecans, peanuts, walnuts, ice-cream & chocolate sauce	17
<b>YUZU CHEESECAKE BOMB *(VE) (GF)</b> made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre served w/ a yuzu jam	18
<b>DUO OF ICE-CREAM</b> azuki bean & green tea	12
<b>DUO OF SORBET (VE)</b> yuzu & peach	12

ALLERGEN  
& OTHER  
INFORMATION

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(V)  
(VE)  
\*(VE)  
(GF)

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VEGAN. PREPARED WITHOUT MEAT, EGG OR DAIRY.  
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10% Surcharge on Weekends apply  
15% Surcharge on Public Holidays

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SAKE

<b>MIO TAKARA SPARKLING SAKE</b> <b>HYOGO, JAPAN 5.9%</b> a subtly sweet sparkling sake with crisp acidity, lively aromas and gentle sweetness. Notes of Fuji apple and Nashi pear <b>90mL 15   300mL 35</b>	
<b>SHICHIKEN YAMA NO KASUMI SPARKLING SAKE</b> <b>YAMANASHI, JAPAN 11%</b> 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. <b>360mL 45. Served chilled.</b>	

<b>MINATOYA TOSUKE JUNMAI DAIGINJO NIIGATA, JAPAN 15.5%</b> a rich, smooth medium dry premium sake that pairs well with our sushi dishes. great to share between 2 or by oneself! <b>180mL 22. Served chilled.</b>	
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<b>IPPIN JUNMAI DAIGINJO</b> <b>IBARAKI, JAPAN 16%</b> made with Yamadanishiki rice, a mellow ginjo aroma and an elegant sweetness with a long dry finish. <b>90mL 14   250mL 38   500mL 68. Served chilled.</b>	
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<b>MIOYA SHUZO "YUHO 55" JUNMAI GINJO MUROKA</b> <b>NAMA GENSU ISHIKAWA, JAPAN 17%</b> a delicate aroma with a palate of honeydew melon and spice with vibrant acidity, the finish is long and complex and full of umami <b>90mL 16   250mL 45   500mL 75. Served chilled.</b>	
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<b>KIKUSUI JUNMAI GINJO NIIGATA, JAPAN 15%</b> a great introduction to premium sake. rich aroma w/ hints of mandarin, medium bodied this sake is smooth & clean with a slight dry finish <b>90mL 13   250mL 37   500mL 65. Served warm or chilled</b>	
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<b>KATSUYAMA EN TOKUBETSU JUNMAI SENDAI, JAPAN 15%</b> 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 <b>90mL 14   250mL 38   500mL 68. Served warm or chilled.</b>	
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<b>FUNAGUCHI ICHIBAN SHIBORI HONJOZO NAMA</b> <b>GENSHU NIIGATA, JAPAN 19%</b> unpasteurized, undiluted, fresh & lively on the nose & palate w/ a rich full bodied flavour w/ fruity notes & a refreshing finish <b>200mL Can 25. Served chilled.</b>	
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<b>HAKUTSURU SAYURI JUNMAI NIGORI</b> <b>HYOGO 12.5%</b> this cloudy sake has hints of white grape & cherry blossom, is creamy & has a smooth semi dry finish <b>90mL 13   250mL 36   500mL 62. Served Chilled.</b>	
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SAKE FLIGHTS (3 X 50ML)

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

COCKTAILS

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

UMESHU

<b>UMENYADO NO UMESHU OUBAI NARA JAPAN 12%</b> this umeshu is mady 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>	
<b>HAKUTSURU UMESHU GENSU 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>	
<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>	

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>	
<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>	

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

WINES

	150	250	375	750
<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.	15	-	-	70
<b>'24 PIZZINI IL SOFFIO PROSECCO KING VALLEY, VIC</b> fragrant lift of jasmine, green apple & white peach prosecco	15	-	-	70
<b>ARRAS BRUT ELITE CUVEE ROSE TASMANIA</b> a spectacular Australian, made with Pinot Noir, Chardonnay & Pinot Meunier creating complete, seamless & elegant bubbles	-	-	-	85
<b>'24 SWELL SEASON ROSE MARGARET RIVER, W.A</b> this vineyard is ACO certified organic is bright & fresh, textured & a bit savoury.	16	25	-	75
<b>'20 MARS NEEDS MOSCATO SOUTH AUSTRALIA</b> light, refreshing sweet but not overly sweet!	13	22	-	60
<b>'24 DEAD MAN WALKING RIESLING CLARE VALLEY, S.A</b> a classic clare valley style riesling with citrus characters, textural, crisp with a dry finish (vegan)	16	25	-	75
<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)	15	24	-	70
<b>'22 JERICHO FUME BLANC ADELAIDE HILLS, SA</b> beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche	15	24	-	70
<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.	16	25	-	75
<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	18	26	-	78
<b>'23 MIGHTY SMALL WINE CO CHARDONNAY SOUTH EASTERN AUSTRALIA</b> bright, crisp, balanced acidity & a fresh finish	-	-	38	-
<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)	16	25	-	75
<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)	18	26	-	78
<b>'21 OTTELIA SANGIOVESE COONAWARRA, SA</b> cherries, rhubarb & a rich earthy finish	15	24	-	70
<b>'22 THE LOBETHAL TEMPRANILLO ADELAIDE HILLS, SA</b> medium bodied, savoury, earthy tones w/ a touch of spice	16	25	-	75
<b>'22 MIGHTY SMALL WINE CO SHIRAZ SOUTH EASTERN AUSTRALIA</b> dark plums & forest fruit, light tannins & easy drinking	-	-	38	-
<b>'21 LADIES OF THE ROUND TABLE SYRAH YARRA VALLEY, VIC</b> a hint of spice, soft silky tannins & intense black & red berries (vegan)	15	24	-	70

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SUMMER 2025

BEER & CIDER

<b>PRICKLY MOSES OTWAY LIGHT - BARONGAROOK, VIC 330mL</b>	10
<b>TWO BAYS BREWING GLUTEN FREE PACIFIC ALE DROMANA VIC 375ML</b>	12
<b>HEAPS NORMAL ANOTHER LAGER (NON-ALCOHOLIC) MERRICKVILLE, NSW 375mL</b>	10
<b>ASAHI SUPER DRY DRAFT - JAPAN 500mL</b>	17
<b>KIRIN ICHIBAN SHIBORI - JAPAN 330mL</b>	13
<b>YEBISU PREMIUM - JAPAN 350mL</b>	16
<b>SAPPORO PREMIUM - JAPAN 650mL</b>	18

BEER & CIDER (TAP) 425ML

<b>ORION DRAFT - JAPAN</b>	13
<b>WHITE RABBIT DARK ALE - HEALESVILLE, VIC</b>	13
<b>COLDSTREAM APPLE CIDER - COLDSTREAM, VIC</b>	13
<b>JETTY ROAD PALE ALE - DROMANA VIC</b>	13

NON ALCOHOLIC

<b>PUREZZA SPARKLING MINERAL WATER 750mL BOTTLE</b>	6
<b>CABI SPARKLING MINERAL WATER 250mL</b> dry ginger   tonic water   spicy ginger beer   soda water   blood orange   grapefruit	6
<b>LEMON LIME &amp; BITTERS   OJ   CRANBERRY JUICE</b> <b>APPLE JUICE   BITTERS LIME &amp; SODA</b>	5
<b>COKE   COKE NO SUGAR   LEMONADE</b>	5
<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)	5
<b>HOT CHOCOLATE   ICED LATTE   ICED MOCHA</b> <b>MATCHA LATTE   CHAI LATTE</b> <b>add Soy or Oat milk +1</b> (Available until 5pm daily)	6 7
<b>LOOSE LEAF TEA (POT)</b> Japanese Sencha Green Tea   Japanese Gen Mai Cha   English Breakfast   Earl Grey   Lemongrass & Ginger   Chamomile   Peppermint	5



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