



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 (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

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



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

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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	

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ALLERGEN & OTHER INFORMATION

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(VE)
*(VE)
(GF)
VEGETARIAN. PREPARED WITHOUT MEAT PRODUCTS.
VEGAN. PREPARED WITHOUT MEAT, EGG OR DAIRY.
DISH CAN BE ALTERED UPON REQUEST TO BE VEGAN.
GLUTEN FREE FRIENDLY.

PLEASE NOTE THAT AS WE ARE NOT A VEGAN OR VEGETARIAN RESTAURANT, CROSS CONTAMINATION WITH ANIMAL PRODUCTS MAY OCCUR.

Transaction fee of 2.5% applies to all credit cards
10% Surcharge on Weekends apply
15% Surcharge on Public Holidays

CHOCOLATE
チョコレート
BUDDHA 仏

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.	
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IPPIN JUNMAI DAIGINJO IBARAKI, JAPAN 16% made with Yamadanishiki rice, a mellow ginjo aroma and an elegant sweetness with a long dry finish. 90mL 14 250mL 38 500mL 68. Served chilled.	
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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.	
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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	
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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.	
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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.	
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HAKUTSURU SAYURI JUNMAI NIGORI HYOGO 12.5% this cloudy sake has hints of white grape & cherry blossom, is creamy & has a smooth semi dry finish 90mL 13 250mL 36 500mL 62. Served Chilled.	
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SAKE FLIGHTS (3 X 50ML)

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

COCKTAILS

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

UMESHU

UMENYADO NO UMESHU OUBAI NARA JAPAN 12% this umeshu is mady 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.	

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.	

UMENYADO 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.	
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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

WINES

	150	250	375	750
GRACE UNDER PRESSURE SPARKLING LIMESTONE COAST, S.A Premium cool climate fruit, it is bright, fresh apple, citrus blossom and a soft tingly finish.	15	-	-	70
'24 PIZZINI IL SOFFIO PROSECCO KING VALLEY, VIC fragrant lift of jasmine, green apple & white peach prosecco	15	-	-	70
ARRAS BRUT ELITE CUVEE ROSE TASMANIA a spectacular Australian, made with Pinot Noir, Chardonnay & Pinot Meunier creating complete, seamless & elegant bubbles	-	-	-	85
'24 SWELL SEASON ROSE MARGARET RIVER, W.A this vineyard is ACO certified organic is bright & fresh, textured & a bit savoury.	16	25	-	75
'20 MARS NEEDS MOSCATO SOUTH AUSTRALIA light, refreshing sweet but not overly sweet!	13	22	-	60
'24 DEAD MAN WALKING RIESLING CLARE VALLEY, S.A a classic clare valley style riesling with citrus characters, textural, crisp with a dry finish (vegan)	16	25	-	75
'24 SWELL SEASON SAUVIGNON BLANC MARGARET RIVER, W.A this lovely wine has stone fruit and citrus flavours and is easy drinking. (vegan & organic)	15	24	-	70
'22 JERICHO FUME BLANC ADELAIDE HILLS, SA beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche	15	24	-	70
'24 PROVENANCE PINOT GRIS DOEVEN (HENTY), VIC 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
'24 CURLEWIS BEL SEL CHARDONNAY BELLARINE PENINSULA, VIC bright fruit flavours true to aroma + hint of citrus. A nice amount of texture + a long find finish	18	26	-	78
'23 MIGHTY SMALL WINE CO CHARDONNAY SOUTH EASTERN AUSTRALIA bright, crisp, balanced acidity & a fresh finish	-	-	38	-
'23 DAGGER PINOT GRIGIO KING & ALPINE VALLEYS, VIC pear and honeydew zing in the mouth. dry & light bodied with a fresh, lively finish (vegan)	16	25	-	75
'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 (vegan)	18	26	-	78
'21 OTTELIA SANGIOVESE COONAWARRA, SA cherries, rhubarb & a rich earthy finish	15	24	-	70
'22 THE LOBETHAL TEMPRANILLO ADELAIDE HILLS, SA medium bodied, savoury, earthy tones w/ a touch of spice	16	25	-	75
'22 MIGHTY SMALL WINE CO SHIRAZ SOUTH EASTERN AUSTRALIA dark plums & forest fruit, light tannins & easy drinking	-	-	38	-
'21 LADIES OF THE ROUND TABLE SYRAH YARRA VALLEY, VIC a hint of spice, soft silky tannins & intense black & red berries (vegan)	15	24	-	70

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SUMMER 2025

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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