

CHOCOLATE
チョコレート
BUDDHA 仏

Welcome to Chocolate Buddha Winter 2025
Our menu offers some Sushi, Izakaya & Bento for Weekday Lunch in smaller portions
Guests are welcomed to choose plates from our Sushi Train - **White \$6** **Blue \$8** **Black \$10**

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INSTAGRAM

WINTER 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, jalapeño, asparagus & covered in our special prawn & scallop sauce, glazed & seared, topped w/ spring onion	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/ pankq 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
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
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

Lunch Bento Weekdays (12-4pm)

ALL BENTO SERVED WITH GREEN VEGETABLE, STEAMED RICE, TOFU AMAZU-AN & MISO SOUP

	LUNCH	DINNER
TERIYAKI CHICKEN (GF ON REQUEST) chargrilled marinated chicken thigh fillet w/ our house made, spicy teriyaki sauce over mixed greens	18	28
VEGETABLE ANKAKE *(VE) (GF ON REQUEST) deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce	17	27
GRILLED SALMON (GF ON REQUEST) 80g of grilled salmon (50g lunch) w/ a BBQ miso glaze. served medium rare	19	29
CHICKEN KARAAGE drizzled with a mustard, honey & Japanese mayo	18	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
STEAMED NOODLE DUMPLING (6 PCS) prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy & ginger dressing	25
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

DONBURI | RAMEN | UDON

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
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, wombok, nori, chilli oil & sesame in a miso broth	28
SHAKE RAMEN 100g grilled salmon, served medium rare, in a vegetable dashi broth, bok choy, corn, bean shoots & spring onion	28
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
NABEYAKI UDON Dashi broth w/ grilled chicken, soft boiled egg, kai ian, shiitake, carrots, spring onion, tempura prawn, shimeji mushroom over udon noodles	29

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
OCEAN TROUT NIGIRI (4 PCS) seared ocean trout	26
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
BUDDHA'S FIRE (6 PCS) inside out roll w/ kingfish, jalapeño, asparagus & covered in our special prawn & scallop sauce, glazed & seared, topped w/ spring onioni	31
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
CHICKEN DON Chargrilled chicken thigh w/ our house made sauce w/ oyster mushroom, Kai lan, mixed salad, shredded nori & Japanese mayo	28
STEAMED NOODLE DUMPLING (6 PCS) prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy & ginger 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	10
GRILLED CHICKEN THIGH	10
ANKAKE VEGETABLES (GF ON REQUEST) (V) *(VE) deep fried eggplant & zucchini in a shiitake mushroom and ginger ankake sauce	12
SEASONAL GREEN VEG SALAD (V) (VE) 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

ALLERGEN
& OTHER
INFORMATION

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

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15% Surcharge on Public Holidays

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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 13 300mL 35	
SHICHIKEN YAMA NO KASUMI SPARKLING SAKE YAMANASHI, JAPAN 11% this Sparkling is lightly cloudy has a balanced sweetness with fruity & umami notes. A great choice for those seeking a nuanced sparkling 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 25. Served chilled.	
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SENJO JUNMAI DAIGINJO NAGANO JAPAN 16% rich, smooth & mellow, flavourful with a clean, crisp finish. 90mL 15 250mL 39 Served chilled.	
MIOYA SHUZO "YUHO 55" JUNMAI GINJO MUROKA NAMA GENSU 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 18 250mL 49 500mL 85. 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	
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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 15 250mL 39 500mL 70. 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 / Senjo 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, ippin mito umeshu & orange juice	22
TOKYO DOVE kikusui Junmai Ginjo, casa white rum, lime syrup, capi pink grapefruit	22
YUZU SPRITZ a refreshing blend of ippin yuzu shu, isla vodka & kimino sparkling yuzu	22

UMESHU

UMENYOYADO NO UMESHU OUBAI NARA JAPAN 12% this big rich umeshu is mady by using 15 different varieties of Japanese ume plums. it is aromatic, rich in flavour, well balanced between sweet & savoury 90mL 15 250mL 39 500mL 70	
HAKUTSURU UMESHU GENSU KOBÉ 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 85. Served chilled or over ice.	
UMENYOYADO YUZU SHU - NARA, JAPAN 8% a delicious subtle hint of sweetness and a distinct yuzu sourness 90mL 15 250 mL 39 500mL 70. Served chilled or over ice.	

SPIRITS

ISLA VODKA - PRESTON MELBOURNE	12
PATIENT WOLF DRY GIN - SOUTH MELB, VIC	12
CASA WHITE RUM - STH MELBOURNE, VIC	12
BURN CITY SPICED RUM - MALVERN, VIC	12
STARWARD TWO FOLD WHISKY - PORT MELB, VIC	12
AKASHI WHITE OAK BLENDED WHISKY - JAPAN	15

WINES

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 CUVÉE 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 HELM "HALF DRY" RIESLING MURRUMBATEMAN - NSW This delicious wine is medium dry & perfectly sits between sugar & acid. Ken Helm is an iconic Australian Riesling Producer. We love this Riesling.	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
'24 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

'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
'22 HEAD RED GSM BAROSSA - S.A Grenache, Shiraz, Mataro. Slightly sweet w/ blue fruits, dried spices & a smooth finish	15	24	-	70
'22 MIGHTY SMALL WINE CO. SHIRAZ SOUTH EASTERN AUSTRALIA Dark plums, forest fruit, light tannins - easy drinking	-	-	38	-

BEER & CIDER

PRICKLY MOSES OTWAY LIGHT - BARONGAROOK, VIC 330mL	10
COLDSTREAM APPLE CIDER - COLDSTREAM, VIC 375mL (CAN)	11
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

BEER (TAP) 425ML

ORION DRAFT - JAPAN	13
SAPPORO PREMIUM - JAPAN	13
WHITE RABBIT DARK ALE - GEELONG, 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) 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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