

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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FACEBOOK



INSTAGRAM

WINTER 2025

SUSHI

Two & Three piece available Lunch Wednesday to Friday

**KINGFISH JALAPENO SASHIMI (4 PCS)** 26  
freshly sliced kingfish w/ jalapeno, asparagus, garlic,  
black caviar, wombok, yuzu soy and miso flakes

**OCEAN TROUT NIGIRI (4 PCS)** 26  
seared ocean trout w/ wasabi leaf

**BUDDHA'S FIRE (6 PCS)** 31  
inside out roll w/ kingfish, jalapeno, asparagus & covered in our  
special prawn & scallop sauce, glazed & seared, topped w/ spring onion

**BUDDHA'S LOVE (VE) (2 PCS / 6 PCS)** 10/30  
avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed,  
seared & topped with a creamy mushroom, jalapeno & sesame

**BBQ CHICKEN ROLL (2 PCS / 6 PCS)** 8/28  
grilled chicken, lettuce & avocado w/ a bbq sauce  
wrapped in rice & nori & covered w/ panko crumbs

**SOFT SHELL CRAB ROLL (6 PCS)** 30  
inside out roll covered w/ furikake & filled w/ avocado, deep-fried  
warm soft shell crab & cucumber served w/ tobiko mayo black sesame seeds

**EGGPLANT HAKO MAKI (VE) (2 PCS / 6 PCS)** 8/26  
grilled eggplant, sweet soy, mayo, sriracha sauce,  
nori spring onions & sesame seeds

**SALMON TERIYAKI MAKI (2 PCS / 6 PCS)** 8/26  
salmon, marinated in teriyaki sauce & mixed greens

**WAGYU YAKINIKU MAKI (6 PCS)** 31  
wagyu on a avocado, asparagus, grilled red capsicum maki roll  
w/ peri peri mayo & tobiko

**AVOCADO & MAYO MAKI (3 PCS)** 6

**COOKED TUNA & MAYO (3 PCS)** 6

**FRESH SALMON & MAYO MAKI (3 PCS)** 8

**MIXED SASHIMI (12 PCS)** 58

**MIXED SUSHI & SASHIMI (18 PCS)** 82

BENTO

Lunch Bento Weekdays (12-4pm)

**ALL BENTO SERVED WITH GREEN VEGETABLE,  
STEAMED RICE, YASAI ITAMI (stir-fried vegetables GFF + VE)  
& MISO SOUP**

LUNCH DINNER

**TERIYAKI CHICKEN (GF ON REQUEST)** 19 29  
chargrilled marinated chicken thigh fillet w/ our house made,  
spicy teriyaki sauce over mixed greens

**VEGETABLE ANKAKE \*(VE) (GF ON REQUEST)** 18 28  
deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce

**GRILLED SALMON (GF ON REQUEST)** 20 30  
80g of grilled salmon (50g lunch) w/ a BBQ miso glaze. served medium rare

**CHICKEN KARAAGE** 19 29  
drizzled with a mustard, honey & Japanese mayo

IZAKAYA / SHARE

**EDAMAME (VE)** 10  
steamed soy beans w/ rock salt or chilli salt

**SPICY LAMB GYOZA (5PCS)** 18  
homemade gyoza w/ garlic, chilli, cabbage w/ a ponzu dipping sauce

**CHICKEN KARAAGE** 10/24  
served w/ a mustard, honey & Japanese mayo

**KOREAN FRIED CHICKEN** 14/24  
crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce

**RENKON CRISPS (V)** 9  
crunchy lotus root crisps w/ miso sour cream

**GREEN GYOZA (V) (5 PCS)** 14  
Fried Gyoza w/ wasabi Mayo

**AGEDASHI TOFU (V) \*(VE)** 16  
deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth

**BEEF TATAKI** 25  
grilled scotch fillet steak served rare w/ a jalapeno, garlic,  
onion yuzu dressing with spring onion & fried shallots

**NASU DENGAKU (V)** 16  
steamed eggplant diced, beni shoga, our nasu sauce & sesame seeds

**STEAMED NOODLE DUMPLING (6 PCS)** 25  
prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles  
& served with a soy & ginger dressing

**SEARED WAGYU YAKINIKU HOTPLATE** 38  
sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic  
in a yakiniku sauce (contains sesame seeds)

**SIZZLING TOFU & VEGETABLE HOTPLATE (V) \*(VE)** 28  
tofu, onion, cauliflower, zucchini, capsicum, oyster mushrooms &  
sesame topped w/ togarashi & spring onion with our sizzling vegan sauce

DONBURI | RAMEN | UDON

**VEGETABLE CURRY (V)** 21  
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**

**TERIYAKI CHICKEN DON** 28  
chargrilled marinated chicken thigh w/ our spicy home made teriyaki sauce  
w/ oyster mushroom, kai lan veg, shredded nori. (Served with miso soup)

**SPICY PORK RAMEN** 27  
slow cooked rolled & sliced pork belly (3pcs) in a pork broth, marinated egg,  
bok choy, corn, bean shoots, beni shoga, shichimi, spring onion & nori

**RAMEN WAGYU** 28  
wagyu, egg, black fungus, corn, edamame, wombok, nori, chilli oil  
& sesame in a miso broth

**SHAKE RAMEN** 28  
100g grilled salmon, served medium rare, in a vegetable dashi broth,  
bok choy, corn, bean shoots & spring onion

**MISO UDON (V) \*(VE)** 26  
udon noodles in a vegetable miso broth w/ deep-fried silken tofu, carrots,  
shitake mushrooms, bok choy, wakame & spring onions

**NABEYAKI UDON** 29  
Dashi broth w/ grilled chicken, soft boiled egg, kai lan, shiitake, carrots,  
spring onion, tempura prawn, shimeji mushroom over udon noodles

GLUTEN FREE FRIENDLY

(PLEASE READ DISCLAIMER)

**EDAMAME (VE)** 10  
steamed soy beans w/ rock salt

**KINGFISH JALAPENO SASHIMI (4 PCS)** 26  
freshly sliced kingfish w/ jalapeno, asparagus, garlic,  
black caviar, wombok, yuzu soy and miso flakes

**OCEAN TROUT NIGIRI (4 PCS)** 26  
seared ocean trout

**WAGYU YAKINIKU MAKI (6 PCS)** 31  
wagyu on a avocado, asparagus, grilled red capsicum maki roll  
w/ peri peri mayo & tobiko

**BUDDHA'S LOVE (VE) (2 PCS / 6 PCS)** 10/30  
avocado, cucumber, Japanese mayo, red capsicum,  
takuan & glazed, seared & topped with a creamy mushroom,  
jalapeno & sesame

**BUDDHA'S FIRE (6 PCS)** 31  
inside out roll w/ kingfish, jalapeño, asparagus & covered in our  
special prawn & scallop sauce, glazed & seared, topped w/ spring onioni

**EGGPLANT HAKO MAKI (VE) (2PCS / 6 PCS)** 8/ 26  
grilled eggplant, sweet soy, mayo, sriracha sauce,  
nori spring onions & sesame seeds

**BEEF TATAKI** 25  
grilled scotch fillet steak served rare w/ a jalapeno, garlic,  
onion yuzu dressing with spring onion & fried shallots

**CHICKEN DON** 21  
Chargrilled chicken thigh w/ our house made sauce  
w/ oyster mushroom, Kai lan, mixed salad, shredded nori  
& Japanese mayo

**STEAMED NOODLE DUMPLING (6 PCS)** 25  
prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles  
& served with a soy & ginger dressing

**SEARED WAGYU YAKINIKU HOTPLATE** 38  
sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic  
in a yakiniku sauce (contains sesame seeds)

**STICKY DATE PUDDING (VE) (GF)** 17  
served w/ a nut mix of pecans, peanuts, walnuts & Ice-cream

**CARAMEL, CHOCOLATE & MISO MOUSSE** 15

**YUZU CHEESECAKE BOMB (GF) (VE)** 18  
made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre  
served w/ a yuzu jam

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)** 12  
deep fried eggplant & zucchini in a shiitake mushroom and ginger ankake sauce

**SEASONAL GREEN VEG SALAD (V) (VE)** 10  
w/ a garlic, ginger & sesame dressing

KIDS (Big & Small)

**GREEN VEGETARIAN GYOZA (3)** 9  
fried & served with/ Japanese Mayo

**EDAMAME (VE) (GF)** 6

**RENKON CRISPS (V)** 6  
crunchy lotus root crisps w/ miso sour cream

**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** 12  
in our pork or vegetarian broth

**KOREAN FRIED CHICKEN** 14  
crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce

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

**YUZU CHEESECAKE BOMB \*(VE) (GF)** 18  
made w/ cashews, lemon, lime, yuzu w/ a passionfruit centre served w/ a yuzu jam

**DUO OF ICE-CREAM** 12  
azuki bean & green tea

**DUO OF SORBET (VE)** 12  
yuzu & peach

ALLERGEN  
& OTHER  
INFORMATION

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

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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 13   300mL 35</b>	
<b>SHICHIKEN YAMA NO KASUMI SPARKLING SAKE</b> <b>YAMANASHI, JAPAN 11%</b> this Sparkling is lightly cloudy has a balanced sweetness with fruity & umami notes. A great choice for those seeking a nuanced sparkling <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 25.      Served chilled.</b>	

<b>KAGURA BLACK JUNMAI DAIGINJO</b> <b>KYOTO, JAPAN 15%</b> clean, mildly sweet, smooth umami, crisp finish with a medium body Made w/ a local rice Kyo no Kagayaki & polished ratio 50% <b>90mL 16       250mL 46       720mL 120.      Served Chilled or Room Temperature.</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 18       250mL 49       720mL 110.      Served chilled.</b>	
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<b>KIKUSUI JUNMAI GINJO</b> <b>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       720mL 85.      *Served warm or chilled</b> <b>*warm sake not available in 720ml.</b>	
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<b>SHICHIKEN JUNMAI GINJO</b> <b>YAMANASHI, JAPAN 15%</b> this delicious, velvety Sake, is packed with flavour due to its long & careful fermentation at low temperature. It is smooth, off dry w/ a med-finish <b>90mL 16       250mL 46       720mL 120.      Served 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 15       250mL 39       720mL 98.      *Served warm or chilled.</b> <b>*warm sake not available in 720ml.</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       720mL 60.      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	18
<b>'V2'</b> Umenoyado Yuzu Shu / Katsuyama Tokubetsu / Hakutsuru Sayuri Nigori	22

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, ippin mito umeshu & orange juice	22
<b>TOKYO DOVE</b> kikusui Junmai Ginjo, casa white rum, lime syrup, capi pink grapefruit	22
<b>YUZU SPRITZ</b> a refreshing blend of ippin yuzu shu, isla vodka & kimino sparkling yuzu	22

UMESHU

<b>UMENYOYADO 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 15       250mL 39       720mL 110.</b>	
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<b>HAKUTSURU UMESHU GENSU KOBÉ 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       720mL 100.      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       720mL 95.      Served chilled or over ice.</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       720mL 120.      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       720mL 125.      Served chilled or over ice.</b>	
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<b>UMENYOYADO YUZU SHU - NARA, JAPAN 8%</b> a delicious subtle hint of sweetness and a distinct yuzu sourness <b>90mL 15       250 mL 39       720mL 110.      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>CASA WHITE RUM - STH MELBOURNE, VIC</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

<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 CUVÉE 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
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<b>'20 MARS NEEDS MOSCATO SOUTH AUSTRALIA</b> light, refreshing sweet but not overly sweet!	13	22	-	60
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<b>'24 HELM "HALF DRY" RIESLING MURRUNBATEMAN, NSW</b> this delicious wine is 'half dry' & sits perfectly between sugar & acid. Ken Helm is an iconic Australian Riesling producer. We love this Riesling.	16	25	-	75
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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)	15	24	-	70
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<b>'23 JERICHO FUME BLANC ADELAIDE HILLS, SA</b> beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche	15	24	-	70
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<b>'25 LOBETHAL ROAD PINOT GRIS ADELAIDE HILLS, SA</b> hand picked & whole bunch pressed, nashi pear & spice, fine acidity & good length (vegan)	16	25	-	75
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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	18	26	-	78
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<b>'24 MIGHTY SMALL WINE CO CHARDONNAY SOUTH EASTERN AUSTRALIA</b> bright, crisp, balanced acidity & a fresh finish	-	-	38	-
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<b>'24 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
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<b>'24 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
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<b>'22 OTTELIA SANGIOVESE COONAWARRA, SA</b> cherries, rhubarb & a rich earthy finish	15	24	-	70
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<b>'23 THE LOBETHAL TEMPRANILLO ADELAIDE HILLS, SA</b> medium bodied, savoury, earthy tones w/ a touch of spice	16	25	-	75
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	150	250	375	750
<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
<b>'22 MIGHTY SMALL WINE CO. SHIRAZ SOUTH EASTERN AUSTRALIA</b> Dark plums, forest fruit, light tannins - easy drinking	-	-	38	-

BEER & CIDER

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

BEER (TAP) 425ML

<b>ORION DRAFT - JAPAN</b>	13
<b>SAPPORO PREMIUM - JAPAN</b>	13
<b>WHITE RABBIT DARK ALE - GEELONG, VIC</b>	13
<b>JETTY ROAD PALE ALE - DROMANA VIC</b>	13

NON ALCOHOLIC

<b>PUREZZA SPARKLING MINERAL WATER 750mL BOTTLE</b>	6
<b>CAPi 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 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 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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