

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) 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) 20 30
chargrilled marinated chicken thigh fillet w/ our house made,
spicy teriyaki sauce over mixed greens

VEGETABLE ANKAKE *(VE) (GF ON REQUEST) 20 30
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 20 30
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 14/24
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) 30
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 (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 14

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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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)
(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.

KAGURA JUNMAI DAIGINJO KYO NO KAGAYAKI
UNFILTERED, UNDILUTED, UNPASTEURISED (MUROKA, NAMA, GENSHU)
KYOTO, JAPAN 15%
kyo no Kagyaki is a special rice variety developed in Kyoto. This sake is rich, rounded, has layered umami & a refreshing ginjo aroma and a crisp finish
90mL 18 | 250mL 49 | 720mL 130. Served Chilled.

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 18 | 250mL 49 | 720mL 110. 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 | 720mL 85. *Served warm or chilled
***warm sake not available in 720ml.**

SHICHIKEN JUNMAI GINJO
YAMANASHI, JAPAN 15%
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
90mL 16 | 250mL 46 | 720mL 120. Served 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 15 | 250mL 39 | 720mL 98. *Served warm or chilled.
***warm sake not available in 720ml.**

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.

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 | 720mL 60. Served Chilled.

SAKE FLIGHTS (3 X 50ML)

'V1'	18
Mio Takara Sparkling / Kikusui Junmai Ginjo / Choya Green Tea Umeshu	
'V2'	22
Umenoyado Yuzu Shu / Katsuyama Tokubetsu / Hakutsuru Sayuri Nigori	

COCKTAILS

PINK CLOUD	22
an irrepressible concoction of lychee & green apple liqueurs shaken with blue peaflower yuzu juice	
HARU FLING	22
a blend of patient wolf gin, passion fruit liqueur, ippin mito umeshu & orange juice	
TOKYO DOVE	22
kikusui Junmai Ginjo, casa white rum, lime syrup, capi pink grapefruit	
YUZU SPRITZ	22
a refreshing blend of ippin yuzu shu, isla vodka & kimino sparkling yuzu	

UMESHU

UMENYOADO 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 15 | 250mL 39 | 720mL 110.

HEIWA SHUZO 'UMESHU NIGORI' WAKAYAMA, JAPAN 10%
this super delicious Nigori (cloudy) Umeshu is made w/ Nanko Ume fruit. The pulp from the macerated ume fruit is added to umeshu liqueur to give it added texture. It is sweet yet tart, full bodied with a refreshing acidic finish.
90mL 18 | 250mL 49 | 720mL 125. 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 | 720mL 95. 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 | 720mL 120. 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 | 720mL 125. Served chilled or over ice.

UMENYOADO YUZU SHU - NARA, JAPAN 8%
a delicious subtle hint of sweetness and a distinct yuzu sourness
90mL 15 | 250 mL 39 | 720mL 110. 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

	150	250	375	750
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 CUVEE 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 MURRUNBATEMAN, NSW	16	25	-	75
this delicious wine is 'half dry' & sits perfectly between sugar & acid. Ken Helm is an iconic Australian Riesling producer. 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)				
'23 JERICHO FUME BLANC ADELAIDE HILLS, SA	15	24	-	70
beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche				
'25 LOBETHAL ROAD PINOT GRIS ADELAIDE HILLS, SA	16	25	-	75
hand picked & whole bunch pressed, nashi pear & spice, fine acidity & good length (vegan)				
'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				
'24 MIGHTY SMALL WINE CO CHARDONNAY SOUTH EASTERN AUSTRALIA	-	-	38	-
bright, crisp, balanced acidity & a fresh finish				
'24 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 CURLEWIS BEL SEL PINOT NOIR BELLARINE PENINSULA, VIC	18	26	-	79
this vintage has the addition of Pommard -a pinot noir clone from Burgundy.The palate is savoury with dark berry characters, soft lingering tannins and good texture. An expressive wine with a generous finish.				
'22 OTTELIA SANGIOVESE COONAWARRA, SA	15	24	-	70
cherries, rhubarb & a rich earthy finish				
'23 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
a hint of spice, soft silky tannins & intense black & red berries (vegan)

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



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