

CHOCOLATE チョコレート BUDDHA 仏

Welcome to Chocolate Buddha

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

SUMMER 2025

SUSHI

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) (6 PCS) 30
avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno & sesame

BBQ CHICKEN ROLL (6 PCS) 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) (6 PCS) 26
grilled eggplant, sweet soy, mayo, sriracha sauce, nori spring onions & sesame seeds

SPICY TEMPURA SALMON MAKI (6 PCS) 28
salmon, zucchini, carrot & w/ a sriracha mayo & topped w/ spicy tobiko & shallots

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

MIXED SASHIMI (12 PCS) 58

MIXED SUSHI & SASHIMI (18 PCS) 82

MIXED SUSHI PLATTER (18 PCS) 85
chefs choice

BENTO Lunch Bento Weekdays (12-4pm)

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

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) 19
hand made 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 I RAMEN I UDON

VEGETABLE CURRY (V) 22
Japanese curry with ginger, onions, capsicum, carrot, button mushroom, tomato, pumpkin
add pork katsu +11 add tofu katsu +11 add grilled chicken thigh +11

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
80g 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

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) (6 PCS) 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, jalapeno, asparagus & covered in our special prawn & scallop sauce, glazed & seared, topped w/ spring onion

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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 28
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) 10

PORK KATSU 11

TOFU KATSU 11

GRILLED CHICKEN THIGH 11

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) 12
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

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

AVOCADO & MAYO MAKI ROLL (8 PCS) (GF) 16

CUCUMBER & MAYO MAKI (8 PCS) (GF) 16

TERIYAKI CHICKEN & MAYO MAKI (8PCS) 17

FRESH SALMON & MAYO MAKI ROLL (8 PCS) 19

DESSERTS

CHOCOLATE, CARAMEL & MISO MOUSSE (GF) 16

APPLE & MANGO CIGARS 17

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

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
black sesame & green tea

DUO OF SORBET (VE) 12
yuzu & peach

ALLERGEN
& OTHER
INFORMATION

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

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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
720mL 70. Served chilled.

KAGURA JUNMAI DAIGINJO KYO NO KAGAYAKI - KYOTO, JAPAN 15% UNFILTERED, UNDILUTED, UNPASTEURISED (MUROKA, NAMA, GENSHU)

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.

IMANISHIKI JUNMAI GINJO “MIYAMA” - NAGANO, JAPAN 17%

‘fresh stone fruit & white flower aromas with a hint of pineapple. Gentle sweetness of stone fruit & lychee, balanced by a hint of savory spice. Rich, vibrant, textured with a long and smooth finish & welcomed zing!
90mL 16 | 250mL 46 | 720mL 120. *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 slightly dry finish
90mL 13 | 250mL 37 | 500mL 65. Served Warm or Chilled.

GAKKI MASAMUNE A CAPPELLA NATURE - FUKUSHIMA, JAPAN 15%

this Sake is brewed with the traditional Kimoto Method. unfiltered, undiluted, fully showcasing the umami of Japanese sake. light & lively, with a dynamic mouthfeel, with bright, elongated acidity.
90mL 18 | 250mL 49 | 720mL 110. 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.

MANREI TOKUBETSU JUNMAI MUROKA NAMA GENSHU - SAGA JAPAN 14%

this lively, unrestrained, unfiltered, unpasteurised, undiluted Junmai, delivers a bold expression of freshness. It is juicy, full bodied & umami-rich, with layers of stone fruit, subtle spice & finishes crisp and clean.
720mL 125. *Served Chilled or Room Temperature.

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.

GOZENSU BODAIMOTO NIGORI - OKAYAMA, JAPAN 16%

made with omachi rice, slight sweetness of the rice on the palate, complex, rich with a thick milky mouthfeel. Balanced acidity with a touch of umami & savoury notes..delicious!
90mL 16 | 250mL 40 | 720mL 105. Served Chilled.

SAKE FLIGHTS (3 X 50ML)

'V1'

Mio Takara Sparkling Sake / Kikusui Junmai Ginjo / Choya Green Tea Umeshu

'V2'

Umenoyado Yuzu Shu / Katsuyama Tokubetsu / Hakutsuru Sayuri Nigori

'Go-Around'

Gakki Masamune A Cappella Nature / Kitajima Sea Salt Yuzu Shu / Gozenshu Bodaimoto Nigori

COCKTAILS

HARU FLING

a blend of patient wolf gin, passion fruit liqueur, umenoyado ume shu & orange juice

TOKYO DOVE

kikusui Junmai Ginjo, casa white rum, lime syrup, capi pink grapefruit

YUZU SPRITZ

a refreshing blend of umenoyado yuzu shu, isla vodka & kimino sparkling yuzu

PINK CLOUD

an irrepressible concoction of lychee & green apple liqueurs shaken with blue peaflower yuzu juice

UME SHU

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 15 | 250mL 39 | 720mL 110.

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.

UMENYADO GREEN TEA UMESHU NARA, JAPAN 8%

A blend of Japanese Green Tea leaves, Ume fruit & Umenoyado Sake. A lovely blend of the mellow sweetness of the ume fruit & slight bitterness of the green tea
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.

UMENYADO 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

PATIENT WOLF DRY GIN - SOUTH MELB, VIC

CASA WHITE RUM - STH MELBOURNE, VIC

BURN CITY SPICED RUM - MALVERN, VIC

STARWARD TWO FOLD WHISKY - PORT MELB, VIC

KURAYOSHI PURE MALT WHISKY, JAPAN

18

22

24

22

22

22

22

WINES

16

16

16

16

13

13

14

16

16

16

16

17

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150 | 250 | 375 | 750

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13

16

150 | 250 | 375 | 750

16

16

16

15

15

13

14

14

16

BEER (TAP) 425ML

14

14

14

14

NON ALCOHOLIC

6

6

5

5

5

6

7

5



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