

# CHOCOLATE チョコレート BUDDHA 仏

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FACEBOOK



INSTAGRAM

# 2026 SUMMER

## 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)** 32  
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)** 27  
grilled eggplant, sweet soy, mayo, sriracha sauce, nori spring onions & sesame seeds

**SPICY TEMPURA SALMON MAKI (6 PCS)** 29  
salmon, zucchini, carrot & w/ a sriracha mayo & topped w/ spicy tobiko & shallots

**WAGYU (INTERCOSTAL) YAKINIKU MAKI (6 PCS)** 32  
wagyu on a avocado, asparagus, grilled red capsicum maki roll w/ peri peri mayo & tobiko

**MIXED SASHIMI (12 PCS)** 60

**MIXED SUSHI & SASHIMI (18 PCS)** 85

**MIXED SUSHI PLATTER (18 PCS)** 85  
chefs choice

## BENTO

**ALL BENTO SERVED WITH GREEN VEGETABLE, STEAM RICE, YASAI ITAMI (STIR-FRIED VEGETABLES GFF + VE) & MISO SOUP**

**TERIYAKI CHICKEN (GF ON REQUEST)** 30  
chargrilled marinated chicken thigh fillet w/ our house made, spicy teriyaki sauce over mixed greens

**VEGETABLE ANKAKE \*(VE) (GF ON REQUEST)** 30  
deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce

**GRILLED SALMON (GF ON REQUEST)** 30  
80g of grilled salmon w/ a BBQ miso glaze, served medium-rare

**CHICKEN KARAAGE** 30  
drizzled with a mustard, honey & Japanese mayo

## IZAKAYA / SHARE

**EDAMAME (VE)** 8  
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** 25  
served w/ a mustard, honey & Japanese mayo

**KOREAN FRIED CHICKEN** 25  
crispy coating of Korean seasoning w/ our sticky hot garlic & chilli sauce

**RENKON CRISPS (V)** 10  
crunchy lotus root crisps w/ miso sour cream

**GREEN GYOZA (V) (5 PCS)** 15  
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

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

**SEARED WAGYU (INTERCOSTAL) 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)** 23  
Japanese curry with ginger, onions, capsicum, carrot, button mushroom, tomato, pumpkin  
add pork katsu +11 add tofu katsu +11 add grilled chicken thigh +11

**SASHIMI DON** 26  
fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori, served with a miso soup

**TERIYAKI CHICKEN DON** 29  
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** 28  
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** 29  
80g grilled salmon, served medium rare, in a vegetable dashi broth, bok choy, corn, bean shoots & spring onion

**MISO UDON (V) \*(VE)** 27  
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)

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steamed soy beans w/ rock salt

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

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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)** 32  
inside out roll w/ kingfish, jalapeno, asparagus & covered in our special prawn & scallop sauce, glazed & seared, topped w/ spring onion

**EGGPLANT HAKO MAKI (VE) (6 PCS)** 27  
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** 29  
Chargrilled chicken thigh w/ our house made sauce w/ oyster mushroom, Kai lan, mixed salad, shredded nori & Japanese mayo

**STEAMED NOODLE DUMPLINGS (6PCS)** 25  
sizzling wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)

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

**STICKY DATE PUDDING (VE) (GF)** 18  
served w/ a nut mix of pecans, peanuts, walnuts & Ice-cream

**CARAMEL, CHOCOLATE & MISO MOUSSE** 16

**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

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

**CHICKEN KARAAGE** 15

**RAMEN NOODLES** 12  
in our pork or vegetarian broth

**KOREAN FRIED CHICKEN** 15  
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)** 18

**FRESH SALMON & MAYO MAKI ROLL (8 PCS)** 20

**COOKED TUNA & MAYO MAKI (8 PCS) (GF)** 17

## DESSERTS

**CHOCOLATE, CARAMEL & MISO MOUSSE (GF)** 16

**APPLE & MANGO CIGARS** 17

**STICKY DATE PUDDING \*(VE) (GF)** 18  
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

Whilst we take special care in preparing your meal, Chocolate Buddha is unable to 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) VEGETARIAN. PREPARED WITHOUT MEAT PRODUCTS.  
(VE) VEGAN. PREPARED WITHOUT MEAT, EGG OR DAIRY.  
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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.**

### SHICHIKEN KINO NO AJI JUNMAI DAIGINJO YAMANASHI, JAPAN 15%

brewed with the famous water of Hakushu. Aromas of pineapple, mango & light papaya. Fruity & savoury palate with a tinge of dryness, lingering, smooth with subtle umami.  
**90mL 16 | 250mL 46 | 720mL 95. 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 105. \*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 | 720mL 95. 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 115. \*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 90. Served Chilled.**

### GOZENSU BODAIMOTO NIGORI - OKAYAMA JAPAN 16%

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

## SAKE FLIGHTS (3 X 50ML)

### 'V1'

Mio Takara Sparkling Sake / Kikusui Junmai Ginjo / Hakutsuru Sayuri Nigori

### 'V2'

Umenoyado Yuzu Shu / Katsuyama Tokubetsu / Umenoyado Green Tea

### 'PAN PAN'

Imanishiki Junmai Ginjo | Kitajima Sea Salt Yuzu Shu | Hakutsuru Umeshu Genshu

### 'MAYDAY'

Shichiken Junmai Daiginjo | Heiwa Tsuru Ume Yuzu Shu | Gozenshu Bodaimoto Nigori

## COCKTAILS

### HARU FLING

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

### KIN FIZZ

Our Homage to the Aperol Spritz, Ume shu, mango, aperol & prosecco

### 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

### UMENOYADO 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. Served chilled or over ice.**

### UMENOYADO 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.**

### UMENOYADO 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

### AUSTRALIAN 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

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16

## 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.

### '24 PIZZINI IL SOFFIO PROSECCO KING VALLEY, VIC

fragrant lift of jasmine, green apple & white peach prosecco

### '21 SMALL WONDER BLANC DE NOIR TASMANIA

Pinot Noir based blanc de noir with lifted strawberry & citrus, delicate brioche notes & a long elegant finish

### '24 SWELL SEASON ROSE MARGARET RIVER, W.A

this vineyard is ACO certified organic is bright & fresh, textured & a bit savoury..

### LONO ROSE (NON-ALCOHOLIC) KING VALLEY, VIC

naturally alcohol free wine crafted without alcohol. Developed in pioneering collaboration with a renowned rosé producer from Provenance, France, this approach uses a different pathway where alcohol does not develop avoiding the need for removal & the flavour loss. Vegan, Gluten Free, No additives.

### '20 MARS NEEDS MOSCATO SOUTH AUSTRALIA

light, refreshing sweet but not overly sweet!

### '24 HELM "HALF DRY" RIESLING MURRUNBATEMAN, NSW

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

this lovely wine has stone fruit and citrus flavours and is easy drinking. (vegan & organic)

### '23 JERICHO FUME BLANC ADELAIDE HILLS, SA

beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche

### '24 FOXEYS HANGOUT PINOT GRIS MORNINGTON PENINSULA, VIC

minerals, pear & rose petal floral aromas make this an intense & pretty wine on the nose, w/ a long, focused line of acidity shaping the palate & a smidge of residual sugar building palate texture.

### '24 'ALL THE DIRTS' CHARDONNAY GIPPSLAND, VIC

bright stone fruit, white flowers, complex oak, nougat & flint. Crisp, mineral & full mid palate, finishes long and textured. A super delicious wine!

### '24 DAGGER PINOT GRIGIO KING & ALPINE VALLEYS, VIC

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

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.

150 | 250 | 375 | 750

16 - - 70

16 - - 70

- - - 85

16 25 - 75

13 20 - 50

14 24 - 65

16 25 - 75

16 25 - 75

16 25 - 75

17 26 - 79

19 28 - 85

16 25 - 75

18 26 - 79

150 | 250 | 375 | 750

### '22 OTTELIA SANGIOVESE GOONAWARRA, SA

cherries, rhubarb & a rich earthy finish

### '23 LOBENTHAL TEMPRANILLO ADELAIDE HILLS

medium bodied with fleshy fruit & slightly chewy tannins

### '21 LADIES OF THE ROUND TABLE SYRAH YARRA VALLEY, VIC

a hint of spice, soft silky tannins & intense black & red berries (vegan)

## BOTTLED BEERS

### COOPERS LIGHT - REGENCY PARK, SA 330mL

### WHITE RABBIT DARK ALE - GEELONG VIC 375mL

### TWO BAYS BREWING GLUTEN FREE PACIFIC ALE DROMANA VIC 375mL

### HEAPS NORMAL ANOTHER LAGER (NON-ALCOHOLIC) MERRICKVILLE, NSW 375mL

### ASAHI SUPER DRY DRAFT - JAPAN 500mL

### KIRIN ICHIBAN SHIBORI - JAPAN 330mL

### YEBISU PREMIUM - JAPAN 350mL

## BEER & CIDER (TAP) 425ML

### SAPPORO PREMIUM - JAPAN

### GOLDSTREAM APPLE CIDER - GOLDSTREAM VIC

### JETTY ROAD PALE ALE - DROMANA VIC

## NON ALCOHOLIC

### PUREZZA SPARKLING MINERAL WATER 750mL BOTTLE

### CABI SPARKLING MINERAL WATER

dry ginger ale, tonic water, spicy ginger beer, soda water, grapefruit, yuzu, blood orange

### LEMON LIME & BITTERS | OJ | CRANBERRY JUICE APPLE JUICE | BITTERS LIME & SODA

### COKE | COKE NO SUGAR | LEMONADE

### 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)

### HOT CHOCOLATE | ICED LATTE | ICED MOCHA MATCHA LATTE | CHAI LATTE

add Soy or Oat milk +1

(Available until 5pm daily)

### LOOSE LEAF TEA (POT)

Japanese Sencha Green Tea | Japanese Gen Mai Cha | English Breakfast | Earl Grey | Lemongrass & Ginger | Chamomile | Peppermint

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