

CHOCOLATE チョコレート BUDDHA 仏

LIKE &
FOLLOW US



FACEBOOK



INSTAGRAM

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

WAGYU (INTERCOSTAL) YAKINIKU MAKI (6 PCS) 32
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

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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 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
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)

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 ankaake 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 mix of pecans, peanuts, walnuts & 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.
*(VE) DISH CAN BE ALTERED UPON REQUEST TO BE VEGAN.
(GF) GLUTEN FREE FRIENDLY.

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SAKE

MIO TAKARA SPARKLING SAKE - HYOGO, JAPAN

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

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.

OZEKI SAKURA BEAUTY 45 JUNMAI DAIGINJO HYOGO JAPAN

elegant, floral, smooth, gentle sweetness w/ notes of pear & cherry blossom & made with YamadaNishiki rice
90mL 15 | 250mL 39 | 720mL 98. Served chilled.

KIKUSUI JUNMAI GINJO - NIIGATA, JAPAN

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

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

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

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

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

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

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'

Kitajima Sea Salt Yuzu Shu / Katsuyama Tokubetsu / Umenoyado Green Tea

'PAN PAN'

Ozeki Sakura Beauty 45 Junmai Dai Ginjo | Heiwa Shuzo Tsuru Ume Yuzu Shu | Hakutsuru Umeshu Genshui

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 peafflower yuzu juice

UME SHU

UMENYOADO NO UMESHU OUBAI NARA JAPAN

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

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.

UMENYOADO GREEN TEA UMESHU NARA, JAPAN

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

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

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

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

22

22

22

22

14

16

16

16

17

19

16

18

13

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 COONAWARRA, 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

BEER & CIDER (TAP) 425ML

SAPPORO PREMIUM - JAPAN

COLDSTREAM APPLE CIDER - COLDSTREAM VIC

JETTY ROAD PALE ALE - DROMANA VIC

NON ALCOHOLIC

PUREZZA SPARKLING MINERAL WATER 750mL BOTTLE

CAPI SPARKLING MINERAL WATER

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

LEMON LIME & BITTERS | OJ | 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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