

# CHOCOLATE チョコレート BUDDHA 仏

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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 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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**BEEF TATAKI** 23  
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

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**CHOCOLATE, CARAMEL & MISO MOUSSE** 16

**YUZU CHEESECAKE + YUZU JAM (GFF)** 15

## 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

**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 + YUZU JAM (GFF)** 15

**ICE-CREAM 1 SCOOP** 6  
Black Sesame 6  
Green Tea 6

**SORBET 1 SCOOP** 6  
Yuzu 6  
Peach 6

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.

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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.  
**90mL 15 | 250mL 39 | 720mL 98. \*Served chilled.**

### 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'

Umenoyado Yuzu Shu / Katsuyama Tokubetsu / Umenoyado Green Tea

### 'PAN PAN'

Ozeki Sakura Beauty 45 Junmai Dai Ginjo | Kitajima Sea Salt Yuzu Shu | Hakutsuru Umeshu Genshu

## 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

### UMENYADO 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.**

### UMENYADO 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

### UMENYADO 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.**

### 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.**

## SPIRITS

### ISLA VODKA - PRESTON MELBOURNE

**13**

### AUSTRALIAN GIN - SOUTH MELB, VIC

**13**

### CASA WHITE RUM - STH MELBOURNE, VIC

**13**

### BURN CITY SPICED RUM - MALVERN, VIC

**13**

### STARWARD TWO FOLD WHISKY - PORT MELB, VIC

**13**

### KURAYOSHI PURE MALT WHISKY, JAPAN

**16**

## WINES

150 | 250 | 375 | 750

### GRACE UNDER PRESSURE SPARKLING LIMESTONE COAST, S.A

Premium cool climate fruit, it is bright, fresh apple, citrus blossom and a soft tingly finish.  
**14 - - 65**

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

fragrant lift of jasmine, green apple & white peach prosecco  
**16 - - 70**

### '21 SMALL WONDER BLANC DE NOIR TASMANIA

Pinot Noir based blanc de noir with lifted strawberry & citrus, delicate brioche notes & a long elegant finish  
**16 - - 75**

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

this vineyard is ACO certified organic is bright & fresh, textured & a bit savoury..  
**16 25 - 75**

### 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.  
**13 20 - 50**

### '20 MARS NEEDS MOSCATO SOUTH AUSTRALIA

light, refreshing sweet but not overly sweet!  
**14 24 - 65**

### '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.  
**15 24 - 70**

### '24 SWELL SEASON SAUVIGNON BLANC MARGARET RIVER, W.A

this lovely wine has stone fruit and citrus flavours and is easy drinking. (vegan & organic)  
**16 25 - 75**

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

beautifully textural, complex & fresh with notes of pineapple, peaches & delicate brioche  
**16 25 - 75**

### '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.  
**17 26 - 80**

### '23 BASS RIVER CHARDONNAY SOUTH GIPPSLAND, VIC

cool climate, handpicked, shows white peach, lemon & green apple notes, lively acidity & clan fresh finish  
**16 25 - 75**

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

pear and honeydew zing in the mouth. dry & light bodied with a fresh, lively finish (vegan)  
**15 24 - 70**

### '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.  
**17 26 - 80**

150 | 250 | 375 | 750

### '22 OTTELIA SANGIOVESE COONAWARRA, SA

cherries, rhubarb & a rich earthy finish  
**16 25 - 75**

### '23 LOBENTHAL TEMPRANILLO ADELAIDE HILLS

medium bodied with fleshy fruit & slightly chewy tannins  
**16 25 - 75**

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

a hint of spice, soft silky tannins & intense black & red berries (vegan)  
**15 24 - 70**

## BOTTLED BEERS

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

**11**

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

**12**

### 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**

## BEER & CIDER (TAP) 425ML

### SAPPORO PREMIUM - JAPAN

**14**

### COLDSTREAM APPLE CIDER - COLDSTREAM VIC

**14**

### JETTY ROAD PALE ALE - DROMANA VIC

**14**

## NON ALCOHOLIC

### PUREZZA SPARKLING MINERAL WATER 750mL BOTTLE

**6**

### CAPI SPARKLING MINERAL WATER

dry ginger ale, tonic water, spicy ginger beer, soda water, grapefruit, cranberry, blood orange, yuzu  
**6**

### LEMON LIME & BITTERS | OJ |

### APPLE JUICE | BITTERS LIME & SODA

**5**

### COKE | COKE NO SUGAR | LEMONADE

**5**

### 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  
**6 7**

**5**

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