

SUSHI 寿司

Crab & Salmon Uramaki 4PC Salmon, crab, cucumber, furikake, sesame seeds, mayo	19
Eggplant Hako Maki 4PC Grilled eggplant, sweet soy, mayo, siracha sauce, nori spring onions & sasame seeds	19
Ebi Katsu 4PC Panko crumbed prawn, lettuce, zucchini, carrot, pickled onion, katsu mayo	21
BBQ Chicken & Avocado Maki 4PC Chicken, avocado & sesame seeds	21
Cheesy Karaage Maki 4PC Chicken, gouda cheese, & chives	22
Salmon Nigiri 4PC Seared salmon belly w/ a sweet glaze	24
Kingfish Jalapeno Sashimi 4PC Freshly sliced kingfish w/ jalapeno, asparagus, garlic, black caviar, wombok, yuzu soy and miso flakes	26
From Our Signature Series:	
Buddha's Fire 6PC Inside out roll w/ kingfish, jalapeno, asparagus & covered in our special prawn & scallop sauce glazed & seared, topped w/ spring onion	32
Buddha's Love 6PC VE Avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy vmushroom, jalapeno & sesame seeds	30
Soft Shell Crab Roll 6PC Inside out roll covered w/ furikake & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo black sesame seeds	30
Wagyu Yakiniku Maki Intercostal wagyu, avocado, asparagus, red capsicum w/ peri peri mayo & tobiko	32
Mixed Sushi & Sashimi 18PC	85

BENTO お弁当

All bento served with steamed black & white rice, green vegetables, Yasai Itami (stir-fried vegetables GFF & VE) & miso soup

Teriyaki Chicken GFF ON REQUEST Chargrilled marinated chicken thigh fillet w/ our house made, spicy teriyaki sauce and mixed greens	30
Chicken Karaage Drizzled with a mustard, honey and Japanese mayo	30
Vegetable Ankake *VE, GFF ON REQUEST Deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce	30
Grilled Salmon GFF ON REQUEST 80g of grilled salmon w/ a BBQ miso glaze, served medium-rare	30

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.

Transaction fee of 2.5% applies to all credit cards
10% Surcharge on Weekends apply
15% Surcharge on Public Holidays

IZAKAYA 居酒屋

Great for an entree or sharing	
Edaname VE Steamed soy beans W/ rock salt	8
Renkon Crisps V Crunchy lotus root crisps w/ miso sour cream	10
Gyoza - Pork & cabbage, ponzu sauce 5PC - Green vegetable wasabi mayo 5PC V	16
Chicken Karaage Served w/ mustard & honey mayo	16 25
KFC W/ our sticky hot garlic & chilli sauce	16 25
Agadashi Tofu V, *VE Deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth	16
Beef Tataki Grilled scotch fillet steak served rare w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	19
Oyatsu Tofu V Tofu, red capsicum, onion, mayo, sesame, spring onion	22
Steamed Noodle Dumplings 6PC Prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy & ginger dressing	25
Seared Wagyu Yakiniku Hotplate Sizzling intercostal wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)	38
Sizzling Tofu & Vegetable Hotplate V, *VE Tofu, onion, cauliflower, zucchini, capsicum, oyster mushrooms & sesame topped w/ togarashi & spring onion with our sizzling vegan sauce	30

FEED ME

4 Sharing dishes - leave it to us \$49pp
With a glass of Wine or Beer \$59pp

DONBURI どんぶり

Pork Katsu Curry Curry vegetables, pork katsu, pickled radish over steamed black & white rice.	24
Sashimi Don Fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori, served with a miso soup	26
Teriyaki Chicken Don Chargrilled marinated chicken thigh w/ our spicy house made teriyaki sauce, oyster mushroom, kai lan vegetables, shredded nori, pickled radish over steamed black & white rice, served w/ a miso soup	29
Ankake Don V, *VE Ankake Vegetables over steamed black and white rice & served w/ a vegetarian miso soup	24

DINNER & WEEKENDS

RAMEN ラーメン

Shoyu Ramen Pork mince, corn, egg, fishcake, black fungus mushrooms & spring onion	18
Miso Udon V, *VE Deep fried silken tofu, carrots, shitake mushroom, wakame vegetable miso broth	27
Shake Ramen 80g grilled salmon, served medium rare, w/ bok choy, corn & spring onion in a vegetable broth	29
Spicy Pork Ramen slow cooked rolled & sliced pork belly (3pcs) in a pork broth, marinated egg, bok choy, corn, bean shoots, beni shoga, shichimi, spring onion & nori	29
Wagyu Ramen intercostal wagyu, egg, black fungus, corn, edamame, wombok, nori, chilli oil & sesame seeds in a miso broth	29

GLUTEN FREE FRIENDLY (GFF)

Edamame VE Steamed soy beans w/ rock salt	8
Salmon Nigiri 4PC Seared salmon w/ a sweet glaze	24
Eggplant Hako Maki 4PC VE grilled eggplant, sweet soy, mayo, siracha sauce, nori spring onions & sasame seeds	19
Buddha's Fire 6PC Inside out roll w/ kingfish, jalapeno, asparagus & covered in our special prawn & scallop sauce glazed & seared, topped w/ spring onion	32
Buddha's Love 6PC VE avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno & sesame	30
Beef Tataki Grilled scotch fillet steak served rare w/ a jalapeno, garlic, onion yuzu dressing with spring onion & fried shallots	19
Steamed Noodle Dumplings 6PC Prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy & ginger dressing	25
Chicken Don Chargrilled marinated chicken thigh w/ our house made sweet teriyaki sauce, oyster mushroom, kai lan vegetables, shredded nori & served with a miso soup	29
Seared Wagyu Yakiniku Hotplate Sizzling intercostal wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce (contains sesame seeds)	38
Sashimi Don Fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori, served with a miso soup	26

SIDES 側面

Steamed Black & White Rice	5
Miso Soup (veg & fish) GFF	5
Shoestring Fries & Mayo	10
Sides Green Salad VE, GFF	10
Tofu Katsu OR Pork Katsu	11
Grilled Chicken Thigh GFF	11
Seasonal Green Veg V, *VE	12
Ankake veg V, *VE, *GFF ON REQUEST Deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce	12

KIDS キッズ

Ramen Noodles In our pork or vegetable broth	12
Chicken Karaage, Japanese Mayo	16
KFC - Korean Fried Chicken , Japanese Mayo	16
Avocado & Mayo Maki 8PC GFF	17
Cucumber & Mayo Maki 8PC GFF	17
Teriyaki Chicken Maki 8PC GFF	19
Fresh Salmon & Mayo Maki 8PC GFF	21
Cooked Tuna & Mayo Maki 8PC GFF	18

DESSERT デザート

Chocolate, Caramel & Miso Mousse GFF	16
Apple & Mango Cigars	17
White & Dark Chocolate Spring Rolls 6PC Belgian chocolate spring rolls (3 white & 3 dark) Served w/ a caramel miso sauce & fresh cream	18
Yuzu Cheesecake & Yuzu Jam GFF	15
Ice-Cream 1 Scoop - Black Sesame - Green Tea	6
Sorbet 1 Scoop - Yuzu - Peach	6

PLEASE NOTE THAT AS WE ARE NOT A VEGAN OR VEGETARIAN RESTAURANT, CROSS CONTAMINATION WITH ANIMAL PRODUCTS MAY OCCUR.

V VEGETARIAN. PREPARED WITHOUT MEAT PRODUCTS.
VE VEGAN. PREPARED WITHOUT MEAT, EGG OR DAIRY.
***VE** DISH CAN BE ALTERED UPON REQUEST TO BE VEGAN.
GFF GLUTEN FREE FRIENDLY.

C ち B
H ヨ U
O コ D
C レ D
O I H
L ト A
A T E 仏

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 | Served chilled.

This Sparkling is lightly cloudy has a balanced sweetness with fruity & umami notes. A great choice for those seeking a nuanced sparkling
720mL 70.

Ozeki Sakura Beauty 45 Junmai Daiginjo Hyogo Japan | Served chilled.

Elegant, floral, smooth, gentle sweetness w/ notes of pear & cherry blossom & made with Yamada Nishiki rice
90mL 15 | 250mL 39 | 720mL 98.

Kikusui Junmai Ginjo - Niigata, Japan | Served warm or chilled. *(720ml is unavailable warm)

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.

Katsuyama En Tokubetsu Junmai - Sendai, Japan | Served warm or chilled. *(720ml is unavailable warm)

A beautifully elegant sake with sweet aromas and a clean & 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.

Manrei Tokubetsu Junmai Muroka Nama Genshu - Saga, Japan | Served chilled.

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 & clean.
90mL 15 | 250mL 39 | 720mL 98.

Funaguchi Ichiban Shibori Honjozo Nama - Genshu Niigata, Japan | Served chilled.

Unpasteurized, undiluted, fresh & lively on the nose & palate w/ a rich full bodied flavour w/ fruity notes & a refreshing finish
200mL Can 25.

Hakutsuru Sayuri Junmai Nigori - Hyogo, Japan | Serve d chilled.

This cloudy sake has hints of white grape & cherry blossom, is creamy & has a smooth semi dry finish
90mL 13 | 250mL 36 | 720mL 90.

Gozenshu 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
90mL 16 | 250mL 40 | 720mL 105.

SAKE FLIGHTS

'V1' 18
 Mio Takara Sparkling Sake / Kikusui Junmai Ginjo / Hakutsuru Sayuri Nigori

'V2' 22
 Umenoyado Yuzu Shu / Katsuyama Tokubetsu / Umenoyado Green Tea

'PAN PAN' 24
 Ozeki Sakura Beauty 45 Junmai Dai Ginjo | Kitajima Sea Salt Yuzu Shu | Hakutsuru Umeshu Genshui

Transaction fee of 2.5% applies to all credit cards
 10% Surcharge on Weekends apply
 15% Surcharge on Public Holidays

DRINKS MENU

COCKTAILS

Haru Fling 22
 a blend of patient wolf gin, passion fruit liqueur, umenoyado ume shu & orange juice

Kin Fizz 22
 Our Homage to the Aperol Spritz, Ume shu, mango, aperol & prosecco

Yuzu Spritz 22
 a refreshing blend of umenoyado yuzu shu, isla vodka & kimino sparkling yuzu

Pink Cloud 22
 an irrepressible concoction of lychee & green apple liqueurs shaken with blue peaflower yuzu juice

UME SHU

Umenoyado No Umeshu Oubai - Nara, Japan
 Served chilled or over ice.
 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
 Served chilled or over ice.
 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.

Umenoyado Green Tea Umeshu - Nara, Japan
 Served chilled or over ice.
 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.

YUZU SHU

Umenoyado Yuzu Shu - Nara, Japan
 Served chilled or over ice.
 a delicious subtle hint of sweetness and a distinct yuzu sourness
90mL 15 | 250 mL 39 | 720mL 110.

Kitajima Sea Salt Yuzu Shu - Shiga, Japan
 Served chilled or over ice.
 Made with four times more yuzu than others, a pinch of salt & a lively tart citrus feel.
90mL 16 | 250mL 46 | 720mL 120.

SPIRITS

Isla Vodka - Preston, Melbourne 13

Australian Gin - South Melb, VIC 13

Casa White Rum - South Melb, VIC 13

Burn City White Rum - Malvern, VIC 13

Starward Two fold Whisky - Port Melb, VIC 13

Kurayoshi Pure Malt Whisky, Japan 16

WINES

Grace Under Pressure Sparkling - Limestone Coast, S.A
 Premium cool climate fruit, it is bright, fresh apple, citrus blossom & a soft tingly finish.
150mL 14 | 750mL 65.

'24 Pizzini Il Soffio PROSECCO - King Valley, VIC
 Fragrant lift of jasmine, green apple & white peach prosecco
150mL 16 | 750mL 70.

'21 Small Wonder Blanc De Noir - TAS
 Pinot Noir based blanc de noir with lifted strawberry & citrus, delicate brioche notes & a long elegant finish
150mL 16 | 750mL 80.

'25 Swell Season Rosé Margaret River, W.A
 This vineyard is ACO certified organic is bright & fresh, textured & a bit savoury..
150mL 16 | 250mL 25 | 750mL 75.

Lono Rosé (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.
150mL 13 | 250mL 20 | 750mL 50.

'20 Mars Needs Moscato - SA
 light, refreshing sweet but not overly sweet!
150mL 14 | 250mL 24 | 750mL 65.

'24 Helm "Half Dry" Riesling - Murrumbateman, NSW
 This delicious wine is 'half dry' & sits perfectly between sugar & acid. Ken Helm is an iconic Australian Riesling producer. We love this Riesling.
150mL 15 | 250mL 24 | 750mL 70.

'25 Swell Season Sauvignon Blanc - Margaret Riveer, W.A
 This lovely wine has stone fruit and citrus flavours and is easy drinking. (vegan & organic)
150mL 16 | 250mL 25 | 750mL 75.

'25 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.
150ml 17 | 250mL 26 | 750mL 80.

'23 Bass River Chardonnay - South Gippsland, VIC
 Cool climate, handpicked, shows white peach, lemon & green apple notes, lively acidity & clan fresh finish
150mL 16 | 250mL 25 | 750mL 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)
150mL 15 | 250mL 24 | 750mL 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.
150mL 17 | 250mL 26 | 750mL 80.

'22 OTTELIA SANGIOVESE - Coonwarra, SA
 Cherries, rhubarb & a rich earthy finish
150mL 16 | 250mL 25 | 750mL 75.

'25 LOBENTHAL TEMPRANILLO - Adelaide Hills
 Medium bodied with fleshy fruit & slightly chewy tannins
150mL 16 | 250mL 25 | 750mL 75.

'21 Ladies Of Tthe Round Table Syrah - Yarra Valley, VIC
 A hint of spice, soft silky tannins & intense black & red berries (vegan)
150mL 15 | 250mL 24 | 750mL 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 Daft - Japan 500mL 17

Kirin Ichiban Shibori - Japan 330mL 13

BEERS & CIDERS

Sapporo Premium - Japan 14

Coldstream Apple Cider - Coldstream, VIC 14

Jetty Road Pale Ale - Dromana, VIC 14

NON ALCOHOLIC

Purezza Sparkling Mineral Water 750mL 6

Capi Sparkling Mineral Water 6
 dry ginger ale, tonic water, spicy ginger beer, soda water, grapefruit, cranberry, blood orange, yuzu

Lemon, Lime & Bitters | OJ | Apple Juice | Bitters, Lime & Soda 5

Coke | Coke No Sugar | Lemonade 5

Nespresso Coffee 5
 Ristretto Intenso (strong) | Ristretto Origin India (medium) | 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

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.
 GFF GLUTEN FREE FRIENDLY.

PLEASE NOTE THAT AS WE ARE NOT A VEGAN OR VEGETARIAN RESTAURANT, CROSS CONTAMINATION WITH ANIMAL PRODUCTS MAY OCCUR.

C 子 B
 H 三 U
 O 口 D
 C 立 D
 O 一 H
 L 卜 A
 A 七
 T E 仏