

SUSHI 寿司

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| <b>Crab &amp; Salmon Uramaki 4PC   M</b><br>Salmon, crab, cucumber, furikake, sesame seeds, mayo                                                                                    | 19 |
| <b>Eggplant Hako Maki 4PC</b><br>Grilled eggplant, sweet soy, mayo, sriracha sauce, nori spring onions & sesame seeds                                                               | 20 |
| <b>Ebi Katsu 4PC   I</b><br>Panko crumbed prawn, lettuce, zucchini, carrot, pickled onion, katsu mayo                                                                               | 22 |
| <b>BBQ Chicken &amp; Avocado Maki 4PC</b><br>Chicken, avocado & sesame seeds                                                                                                        | 22 |
| <b>Salmon Nigiri 4PC   A</b><br>seared salmon belly topped w/ salmon roe & a sweet glaze                                                                                            | 25 |
| <b>Kingfish Jalapeno Sashimi 4PC   A</b><br>Freshly sliced kingfish w/ jalapeno, asparagus, garlic, black caviar, wombok, yuzu soy & corriander                                     | 26 |
| <b>From Our Signature Series:</b>                                                                                                                                                   |    |
| <b>Buddha's Fire 6PC   M</b><br>Inside out roll w/ kingfish, jalapeno, asparagus & covered in our special prawn & scallop sauce glazed & seared, topped w/ spring onion & caviar    | 33 |
| <b>Buddha's Love 6PC   VE</b><br>Avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno, sesame seeds & spring onion     | 31 |
| <b>Soft Shell Crab Roll 6PC   I</b><br>Inside out roll covered w/ furikake & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo black sesame seeds | 30 |
| <b>Wagyu Yakiniku Maki   I</b><br>Intercostal wagyu, avocado, asparagus, red capsicum w/ peri peri mayo & tobiko                                                                    | 32 |
| <b>Mixed Sushi &amp; Sashimi 18PC   M</b>                                                                                                                                           | 85 |

BENTO お弁当

All Bento served with steamed black & white rice, seasonal greens goma-ae & Yasai Itami (stir-fried vegetables)

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| <b>Teriyaki Chicken   GFF ON REQUEST</b><br>Chargrilled marinated chicken thigh fillet w/ our house made, spicy teriyaki sauce and mixed greens | 31 |
| <b>Chicken Karaage</b><br>Drizzled with a mustard, honey and Japanese mayo                                                                      | 31 |
| <b>Vegetable Ankake   *VE   GFF ON REQUEST</b><br>Deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce                   | 31 |
| <b>Grilled Salmon   GFF ON REQUEST   A</b><br>80g of grilled salmon w/ a BBQ miso glaze, served medium-rare                                     | 31 |

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

|                                                                                                                                                                                                     |         |
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| Great for an entree or sharing                                                                                                                                                                      |         |
| <b>Edamame   VE</b><br>Steamed soy beans W/ rock salt                                                                                                                                               | 10      |
| <b>Renkon Crisps   V</b><br>Crunchy lotus root crisps w/ miso sour cream                                                                                                                            | 12      |
| <b>Gyoza</b><br>- Pork & cabbage, ponzu sauce 5PC<br>- Green vegetable wasabi mayo 5PC   V                                                                                                          | 16      |
| <b>Chicken Karaage</b><br>Served w/ mustard & honey mayo                                                                                                                                            | 17   26 |
| <b>KFC</b><br>W/ our sticky hot garlic & chilli sauce                                                                                                                                               | 17   26 |
| <b>Agadashi Tofu   V   *VE</b><br>Deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth                                                                                     | 18      |
| <b>Beef Tataki</b><br>Grilled scotch fillet steak served rare w/ jalapeno, spring onion & fried shallots w/ garlic, onion & yuzu dressing                                                           | 19      |
| <b>Oyatsu Tofu   V</b><br>Tofu, red capsicum, onion, mayo, sesame, spring onion                                                                                                                     | 22      |
| <b>Steamed Noodle Dumplings 6PC   M</b><br>Prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy & ginger dressing                                            | 26      |
| <b>Seared Wagyu Yakiniku Hotplate</b><br>Sizzling intercostal wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce & pickled daikon (contains sesame seeds)                       | 38      |
| <b>Sizzling Tofu &amp; Vegetable Hotplate   V   *VE</b><br>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

|                                                                                                                                                                                                                                      |    |
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| <b>Pork Katsu Curry</b><br>Curry vegetables, pork katsu, pickled radish over steamed black & white rice.                                                                                                                             | 24 |
| <b>Sashimi Don   *GFF ON REQUEST   A</b><br>Fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori, served with a miso soup                                                      | 26 |
| <b>Teriyaki Chicken Don</b><br>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 |
| <b>Ankake Don   V   *VE</b><br>Deep fried eggplant & zucchini w/ a shiitake mushroom & ginger ankake sauce                                                                                                                           | 24 |

DINNER & WEEKENDS

RAMEN & UDON ラーメン & うどん

|                                                                                                                                                                                 |    |
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| <b>Shoyu Ramen</b><br>Pork mince, corn, egg, fishcake, black fungus mushrooms & spring onion                                                                                    | 19 |
| <b>Miso Udon   V   *VE</b><br>Deep fried silken tofu, carrots, shitake mushroom, wakame vegetable miso broth                                                                    | 27 |
| <b>Spicy Pork Ramen</b><br>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 |
| <b>Wagyu Ramen</b><br>intercostal wagyu, egg, black fungus, corn, edamame, wombok, nori, chilli oil & sesame seeds in a miso broth                                              | 29 |

GLUTEN FREE FRIENDLY (GFF)

|                                                                                                                                                                                  |    |
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| <b>Edamame   VE</b><br>Steamed soy beans w/ rock salt                                                                                                                            | 10 |
| <b>Salmon Nigiri 4PC   A</b><br>seared salmon belly topped w/ salmon roe & a sweet glaze                                                                                         | 25 |
| <b>Eggplant Hako Maki 4PC   VE</b><br>grilled eggplant, sweet soy, mayo, siracha sauce, nori spring onions & sasame seeds                                                        | 20 |
| <b>Buddha's Fire 6PC   M</b><br>Inside out roll w/ kingfish, jalapeno, asparagus & covered in our special prawn & scallop sauce glazed & seared, topped w/ spring onion & caviar | 33 |
| <b>Buddha's Love 6PC   VE</b><br>Avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno, sesame seeds & spring onion  | 31 |
| <b>Beef Tataki</b><br>Grilled scotch fillet steak served rare w/ jalapeno, spring onion & fried shallots w/ garlic, onion & yuzu dressing                                        | 19 |
| <b>Steamed Noodle Dumplings 6PC   M</b><br>Prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy & ginger dressing                         | 26 |
| <b>Chicken Don</b><br>Chargrilled marinated chicken thigh w/ our house made sweet teriyaki sauce, oyster mushroom, kai lan vegetables, shredded nori & served with a miso soup   | 29 |
| <b>Seared Wagyu Yakiniku Hotplate</b><br>Sizzling intercostal wagyu pieces w/ kai lan, oyster mushrooms & garlic w/ a yakiniku sauce & pickled daikon (contains sesame seeds)    | 38 |
| <b>Sashimi Don   A</b><br>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

|                                                                                                                              |    |
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| <b>Steamed Black &amp; White Rice</b>                                                                                        | 6  |
| <b>Miso Soup (veg &amp; fish)   GFF</b>                                                                                      | 5  |
| <b>Shoestring Fries &amp; Mayo</b>                                                                                           | 12 |
| <b>Sides Green Salad   VE   GFF</b>                                                                                          | 12 |
| <b>Tofu Katsu OR Pork Katsu</b>                                                                                              | 12 |
| <b>Grilled Chicken Thigh   GFF</b>                                                                                           | 12 |
| <b>Seasonal Green Veg   V   *VE</b>                                                                                          | 13 |
| <b>Ankake veg   V   *VE   *GFF ON REQUEST</b><br>Deep fried eggplant & zucchini w/ a shiitake mushroom & ginger ankake sauce | 14 |

KIDS キッズ

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| <b>Ramen Noodles</b><br>In our pork or vegetable broth | 12 |
| <b>Chicken Karaage, Japanese Mayo</b>                  | 16 |
| <b>KFC - Korean Fried Chicken , Japanese Mayo</b>      | 16 |
| <b>Avocado &amp; Mayo Maki 8PC   GFF</b>               | 17 |
| <b>Cucumber &amp; Mayo Maki 8PC   GFF</b>              | 17 |
| <b>Teriyaki Chicken Maki 8PC   GFF</b>                 | 19 |
| <b>Fresh Salmon &amp; Mayo Maki 8PC   GFF   A</b>      | 23 |
| <b>Cooked Tuna &amp; Mayo Maki 8PC   GFF   I</b>       | 18 |

DESSERT デザート

|                                                                                                                                                         |    |
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| <b>Chocolate, Caramel &amp; Miso Mousse   GFF</b>                                                                                                       | 17 |
| <b>Apple &amp; Mango Cigars</b>                                                                                                                         | 17 |
| <b>White &amp; Dark Chocolate Spring Rolls 6PC</b><br>Belgian chocolate spring rolls (3 white & 3 dark)<br>Served w/ a caramel miso sauce & fresh cream | 19 |
| <b>Yuzu Cheesecake &amp; Yuzu Jam   GFF</b>                                                                                                             | 17 |
| <b>Ice-Cream 1 Scoop</b><br>- Black Sesame<br>- Green Tea                                                                                               | 7  |
| <b>Sorbet 1 Scoop</b><br>- Yuzu<br>- Peach                                                                                                              | 8  |

DIETARY LEGEND

- 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.
- A** AUSTRALIAN SEAFOOD
- I** IMPORTED SEAFOOD
- M** A MIXTURE OF AUSTRALIAN & IMPORTED SEAFOOD

AS WE ARE NOT A VEGAN OR GFF RESTAURANT, CROSS CONTAMINATION WITH PRODUCTS MAY OCCUR.

C H O C O L A T E  
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B U D D H A 仏

COLATE 仕