

SUSHI 寿司

Crab & Salmon Uramaki 4PC | M 19
Salmon, crab, cucumber, furikake, sesame seeds, mayo

Eggplant Hako Maki 4PC 20
Grilled eggplant, sweet soy, mayo, sriracha sauce, nori spring onions & sesame seeds

Ebi Katsu 4PC | I 22
Panko crumbed prawn, lettuce, zucchini, carrot, pickled onion, katsu mayo

BBQ Chicken & Avocado Maki 4PC 22
Chicken, avocado & sesame seeds

Salmon Nigiri 4PC | A 25
seared salmon belly topped w/ salmon roe & a sweet glaze

Kingfish Jalapeno Sashimi 4PC | A 26
Freshly sliced kingfish w/ jalapeno, asparagus, garlic, black caviar, wombok, yuzu soy & corriander

From Our Signature Series:

Buddha's Fire 6PC | M 33
Inside out roll w/ kingfish, jalapeno, asparagus & covered in our special prawn & scallop sauce glazed & seared, topped w/ spring onion & caviar

Buddha's Love 6PC | VE 31
Avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno, sesame seeds & spring onion

Soft Shell Crab Roll 6PC | I 30
Inside out roll covered w/ furikake & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo black sesame seeds

Wagyu Yakiniku Maki | I 32
Intercostal wagyu, avocado, asparagus, red capsicum w/ peri peri mayo & tobiko

Mixed Sushi & Sashimi 18PC | M 85

BENTO お弁当

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

Teriyaki Chicken | GFF ON REQUEST 31
Chargrilled marinated chicken thigh fillet w/ our house made, spicy teriyaki sauce and mixed greens

Chicken Karaage 31
Drizzled with a mustard, honey and Japanese mayo

Vegetable Ankake | *VE | GFF ON REQUEST 31
Deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce

Grilled Salmon | GFF ON REQUEST | A 31
80g of grilled salmon w/ a BBQ miso glaze, served medium-rare

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IZAKAYA 居酒屋

Great for an entree or sharing

Edamame | VE 10
Steamed soy beans W/ rock salt

Renkon Crisps | V 12
Crunchy lotus root crisps w/ miso sour cream

Gyoza 16
- Pork & cabbage, ponzu sauce 5PC
- Green vegetable wasabi mayo 5PC | V

Chicken Karaage 17 | 26
Served w/ mustard & honey mayo

KFC 17 | 26
W/ our sticky hot garlic & chilli sauce

Agadashi Tofu | V | *VE 18
Deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth

Beef Tataki 19
Grilled scotch fillet steak served rare w/ jalapeno, spring onion & fried shallots w/ garlic, onion & yuzu dressing

Oyatsu Tofu | V 22
Tofu, red capsicum, onion, mayo, sesame, spring onion

Steamed Noodle Dumplings 6PC | M 26
Prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy & ginger dressing

Seared Wagyu Yakiniku Hotplate 38
Sizzling intercostal wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce & pickled daikon (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

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 24
Curry vegetables, pork katsu, pickled radish over steamed black & white rice.

Sashimi Don | *GFF ON REQUEST | A 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 house made teriyaki sauce, oyster mushroom, kai lan vegetables, shredded nori, pickled radish over steamed black & white rice, served w/ a miso soup

Ankake Don | V | *VE 24
Deep fried eggplant & zucchini w/ a shiitake mushroom & ginger ankake sauce

DINNER & WEEKENDS

RAMEN & UDON ラーメン & うどん

Shoyu Ramen 19
Pork mince, corn, egg, fishcake, black fungus mushrooms & spring onion

Miso Udon | V | *VE 27
Deep fried silken tofu, carrots, shitake mushroom, wakame vegetable miso broth

Spicy Pork Ramen 29
slow cooked rolled & sliced pork belly (3pcs) in a pork broth, marinated egg, bok choy, corn, bean shoots, beni shoga, shichimi, spring onion & nori

Wagyu Ramen 29
intercostal wagyu, egg, black fungus, corn, edamame, wombok, nori, chilli oil & sesame seeds in a miso broth

GLUTEN FREE FRIENDLY (GFF)

Edamame | VE 10
Steamed soy beans w/ rock salt

Salmon Nigiri 4PC | A 25
seared salmon belly topped w/ salmon roe & a sweet glaze

Eggplant Hako Maki 4PC | VE 20
grilled eggplant, sweet soy, mayo, siracha sauce, nori spring onions & sasame seeds

Buddha's Fire 6PC | M 33
Inside out roll w/ kingfish, jalapeno, asparagus & covered in our special prawn & scallop sauce glazed & seared, topped w/ spring onion & caviar

Buddha's Love 6PC | VE 31
Avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno, sesame seeds & spring onion

Beef Tataki 19
Grilled scotch fillet steak served rare w/ jalapeno, spring onion & fried shallots w/ garlic, onion & yuzu dressing

Steamed Noodle Dumplings 6PC | M 26
Prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy & ginger dressing

Chicken Don 29
Chargrilled marinated chicken thigh w/ our house made sweet teriyaki sauce, oyster mushroom, kai lan vegetables, shredded nori & served with a miso soup

Seared Wagyu Yakiniku Hotplate 38
Sizzling intercostal wagyu pieces w/ kai lan, oyster mushrooms & garlic w/ a yakiniku sauce & pickled daikon (contains sesame seeds)

Sashimi Don | A 26
Fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori, served with a miso soup

SIDES 側面

Steamed Black & White Rice 6

Miso Soup (veg & fish) | GFF 5

Shoestring Fries & Mayo 12

Sides Green Salad | VE | GFF 12

Tofu Katsu OR Pork Katsu 12

Grilled Chicken Thigh | GFF 12

Seasonal Green Veg | V | *VE 13

Ankake veg | V | *VE | *GFF ON REQUEST 14
Deep fried eggplant & zucchini w/ a shiitake mushroom & ginger ankake sauce

KIDS キッズ

Ramen Noodles 12
In our pork or vegetable broth

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 | A 23

Cooked Tuna & Mayo Maki 8PC | GFF | I 18

DESSERT デザート

Chocolate, Caramel & Miso Mousse | GFF 17

Apple & Mango Cigars 17

White & Dark Chocolate Spring Rolls 6PC 19
Belgian chocolate spring rolls (3 white & 3 dark)
Served w/ a caramel miso sauce & fresh cream

Yuzu Cheesecake & Yuzu Jam | GFF 17

Ice-Cream 1 Scoop 7
- Black Sesame
- Green Tea

Sorbet 1 Scoop 8
- Yuzu
- Peach

DIETARY LEGEND

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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

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C H O C O L A T E
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B U D D H A 仏

SAKE

Mio Takara Sparkling Sake - Hyogo, Japan
Served chilled.
A subtly sweet sparkling sake with crisp acidity, lively aromas and gentle sweetness. Notes of Fuji apple and Nashi pear
90mL 15 | 300mL 39

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 72.

Kikusui Junmai - Niigata, Japan
| *Served warm or chilled. *(720ml is unavailable warm)*
Medium bodied, a touch of mineral, crisp and bone dry
90mL 15 | 250mL 42 | 720mL 98.

Oshu No Ryu Dragon Junmai Ginjo - Iwate, Japan
| *Served chilled.*
Fruity, clean, refreshing & light & approachable
90mL 17 | 250mL 46 | 720mL 105.

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 16 | 250mL 45 | 720mL 110.

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.
720mL 95.

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 27.

Kikusui Perfect Snow Nigori - Niigata, Japan
| *Served chilled.*
Full bodied sweetness coupled with the subtle texture of moromi granules. Crisp and 21% alcohol content making it the highest on our list
90mL 15 | 300mL 45

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 17 | 250mL 45 | 720mL 120.

SAKE FLIGHTS

'V1'	19
Mio Takara Sparkling Sake / Kikusui Junmai / Kikusui Perfect Snow	
'V2'	23
Umenoyado Yuzu Shu / Katsuyama Tokubetsu / Umenoyado Green Tea	
'PAN PAN'	25
Oshu No Ryu Dragon Junmai Ginjo Kitajima Sea Salt Yuzu Shu Umenoyado No Umeshu Oubai	

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DRINKS MENU

COCKTAILS

Haru Fling 22
A blend of Australian Gin, passion fruit liqueur, Ippin ume shu & orange juice

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

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 17 | 250mL 45 | 720mL 120.

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 17 | 250mL 45 | 720mL 120.

YUZU SHU

Umenoyado Yuzu Shu - Nara, Japan
Served chilled or over ice.
a delicious subtle hint of sweetness and a distinct yuzu sourness
90mL 17 | 250 mL 45 | 720mL 120.

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 18 | 250mL 48 | 720mL 130.

SPIRITS

Isla Vodka - Preston, Melbourne	15
Australian Distilling co. Gin - South Melb, VIC	15
Casa White Rum - South Melb, VIC	15
Burn City White Rum - Malvern, VIC	15
Starward Two fold Whisky - Port Melb, VIC	15
Kurayoshi Pure Malt Whisky, Japan	17

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 15 | 750mL 70.

Pizzini Prosecco NV - King Valley, VIC
Dry, Light bodied, zesty & refreshing
150mL 15 | 750mL 70.

Larnook Grenache Rose - McLaren Vale, SA
Dry style Rose w/ savoriness, texture & vibrancy
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 14 | 250mL 23 | 750mL 65.

'20 Mars Needs Moscato - SA
light, refreshing sweet but not overly sweet!
150mL 15 | 250mL 25 | 750mL 70.

'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 16 | 250mL 25 | 750mL 75.

'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 Lobethal Road Pinot Gris - Mornington Peninsula, VIC
Fragrant spice aromas & delicious orchard fruit flavors, completed by perfect natural acidity balance & enduring length.
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 16 | 250mL 25 | 750mL 75.

'25 Sticks Pinot Noir- Yarra Valley, VIC
Plums, berries w/ spice notes, medium bodied
150mL 16 | 250mL 25 | 750mL 73.

'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.

'25 Full Swing Shiraz - Multi Region, SA
Easy drinking , medium bodied soft tannins
150mL 13 | 250mL 20 | 750mL 60.

BEERS

Coopers Light - Regency Park, SA 330mL Bottle 13

White Rabbit Dark Ale - Geelong, Vic 375mL Bottle 14

Two Bays Brewing Gluten Free Pacific Ale Dromana, VIC 375mL Can 14

Heaps Normal Another Lager (non-alcoholic) Merrickville, NSW 375mL Can 12

Asahi Super Dry Daft - Japan 500mL Can 19

Kirin Ichiban Shibori - Japan 330mL Bottle 15

Orion The Draft - Japan 350mL Can 16

BEER & CIDER TAP 425ML

Sapporo Premium - Japan 16

Coldstream Apple Cider - Coldstream, VIC 16

Jetty Road Pale Ale - Dromana, VIC 16

NON ALCOHOLIC

Purezza Sparkling Mineral Water 750mL 6

Capi Sparkling Mineral Water 7
dry ginger ale, spicy ginger beer, grapefruit, cranberry, blood orange, yuzu

Lemon, Lime & Bitters | OJ | 6
Apple Juice | Bitters, Lime & Soda

Coke | Coke No Sugar | Lemonade 6

Nespresso Coffee 6
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 7

Matcha Latte | Chai Latte 8
add Soy or Oat milk +1
(Available until 5pm daily)

LOOSE LEAF TEA (POT) 6
Japanese Sencha Green Tea | Japanese Gen Mai Cha | English Breakfast | Earl Grey | Lemongrass & Ginger | Chamomile | Peppermint

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