

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

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

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

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.

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