

SUSHI 寿司

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

Eggplant Hako Maki 4PC | VE 21
Grilled egg plant, sweet soy, mayo, sriracha sauce, nori spring onions & sesame seeds

Ebi Katsu 4PC | I 23
Panko crumbed prawn, lettuce, zucchini, carrot, pickled onion, katsu mayo

BBQ Chicken & Avocado Maki 4PC 23
Chicken, avocado & sesame seeds

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

From Our Signature series:

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

Buddha's Love 6PC | VE 32
Avocado, cucumber, vegan mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno, sesame seeds & spring onion

Wagyu Yakiniku Maki 6PC | I 33
Intercostal wagyu, avocado, asparagus, red capsicum w/ peri peri mayo & tobiko

LUNCH BENTO お弁当

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

Add miso soup (veg or fish) + \$3

Teriyaki Chicken | GFF ON REQUEST 22
Chargrilled marinated chicken thigh fillet w/ our house made, spicy teriyaki sauce over mixed greens

Chicken Karaage 22
Drizzled with a mustard, honey and Japanese mayo

Vegetable Ankake | *VE | GFF ON REQUEST 22
Deep-fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce

Grilled Salmon | GFF ON REQUEST | A 22
50g of grilled salmon w/ a BBQ miso glaze, served medium-rare

*DINNER SIZED BENTO AVAILABLE ON REQUEST \$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.

10% Surcharge on Weekends apply
15% Surcharge on Public Holidays

IZAKAYA 居酒屋

Great for an entree or sharing

Edamame | VE 10

Steamed soybeans w/ rock salt or chilli salt

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

Gyoza 5PC 16
- Pork & cabbage, ponzu sauce
- Green (V) wasabi mayo

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

KFC 17 | 26
Korean fried chicken, w/ our sticky hot garlic & chilli sauce

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

Beef Tataki 20
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

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

FEED ME

4 sharing dishes - leave it to us \$49 PP
with a glass of Wine | Prosecco | Beer \$59PP

POKE BOX served over sushi rice ポキ丼

Honey Prawn | GFF ON REQUEST | I 22
Carrot, cucumber, corn, pickled daikon, seaweed salad, pea shoots, yuzu & honey glaze

Spicy Tofu | V | *GFF ON REQUEST 21
Cucumber, carrot, edamame, seaweed salad, pickled daikon, pea shoots, gochujang sauce

Sukiyaki Beef | GFF 23
Cucumber, edamame, pickled daikon, carrot, spring onion, sukiyaki sauce

DONBURI どんぶり

Add miso soup (veg or fish) + \$3

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

Sashimi Don | A 25
Fresh salmon sashimi marinated in yukke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori

Teriyaki Chicken Don 27
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,

WEEKDAY LUNCH

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, shiitake 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 in a miso broth

GLUTEN FREE FRIENDLY (GFF)

Edamame | VE 10
Steamed soybeans w/ rock salt

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

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 32
Avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno, sesame seeds & spring onion

Eggplant Hako Maki 4PC | VE 21
grilled eggplant, sweet soy, mayo, sriracha sauce, nori spring onions & sesame seeds

Wagyu Yakiniku Maki 6PC | I 33
Intercostal wagyu, avocado, asparagus, red capsicum w/ peri peri mayo & tobiko

Beef Tataki 20
Grilled scotch fillet steak served rare w/ jalapeno, spring onion & fried shallots w/ garlic, onion & yuzu dressing

Chicken Don 27
Chargrilled chicken thigh w/ our house made sweet teriyaki sauce, oyster mushroom, kai lan vegetables, shredded nori, pickled radish over steamed black & white rice,

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

Sashimi Don | A 25
Fresh salmon sashimi marinated in yukke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori

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/ shiitake mushroom & ginger ankake sauce

KIDS キッズ

Ramen Noodles 12

In our pork or vegetable broth

Chicken Karaage, Japanese Mayo 17

KFC - Korean Fried Chicken , Japanese Mayo 17

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

Belgian Chocolate & Miso Caramel Mousse | GFF 17

Yuzu Cheesecake & Yuzu Jam | GFF 17

Apple & Mango Cigars w/ ice cream 17

White & Dark Chocolate Spring rollls 6pc 19
Belgian Chocolate 3 white 3 dark w/ caramel miso sauce & fresh cream

Ice - Cream 1 Scoop 8
-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

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C H O C O L A T E
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B U D D H A

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.

Tatenokawa Seiryu Junmai Daiginjo-Yamagata, Japan
Served warm or chilled. *(720ml is unavailable warm)
Elegant & light. Pear, green apple, gentle sweetness, fresh acidity with a silky, clean finish
90ml 16 | 250ml 46 | 720ml 110

Denshin Ine Junmai -Fukui, Japan
Served warm or chilled. *(720ml is unavailable warm)
Medium-dry & crisp. Green apple & apricot, juicy umami & clean refreshing finish
90mL 15 | 250mL 44 | 720mL 98.

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.

Funaguchi Ichiban Shibori Honjozo Nama - 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.

Hakutsuru Sayuri Junmai Nigori - Hyogo Japan
Served chilled.
A softly sweet, cloudy sake with a silky, creamy texture, delicate notes of cherry blossom with a dry finish.
90mL 14 | 250mL 39 | 720mL 95

Chiyomusubi Junmai Ginjo Goriki 60 - Tottori Japan
Served Chilled.
Soft rich wit expressive rice & gentle fruit notes & fresh acidity
90mL 17 | 250mL 46 | 720mL 105

SAKE FLIGHTS 3 X 50 ML

‘V1’
Mio Takara Sparkling Sake / Denshin Ine Junmai / Hakutsuru Sayuri Junmai Nigori 18

‘V2’
Ippin Yuzu Shu / Katsuyama Tokubetsu / Umenoyado Green Tea 21

‘PAN PAN’
Chiyomsubi Junmai Ginjo Goriki | Umenoyado Yuzu Shu | Umenoyado No Umeshu Oubai 23

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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

Ippin Mito Umeshu - Ibaraki, Japan
Served chilled.
Elegant plum liqueur, fragrant ume, silky sweetness & a clean, gently tart finish
90ml 14 | 250ml 42 | 720ml 105

Umenoyado No Umeshu Oubai - Nara, Japan
Served chilled or over ice.
this umeshu is made 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

Ippin Yuzu Shu - Ibaraki, Japan
Served chilled.
Vibrant yuzu liqueur, fresh citrus, fragrant zest & crisp
90mL 14 | 250 mL 42 | 720mL 105.

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.

Heiwa Shuzo Tsuru Ume Yuzu Shu - Wakayama, Japan
Served chilled or over ice.
Sweet with sharp citrus acidity, intense fresh yuzu lemon/lime zest with a juicy mouthwatering finish. Super delicious!
90mL 18 | 250 mL 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.

‘26 Swell Season Rosè 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 Rosè producer from Provence, 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 - Riverland, 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 River, 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, hand picked, shows white peach, lemon & green apple notes, lively acidity & clean fresh finish
150mL 16 | 250mL 25| 750mL 75.

‘25 Motley Cru Pinot Grigio - King Valley,VIC
Nashi pear, crisp apple, citrus & delicate florals. Fresh, dry & refreshing.
150mL 14 | 250mL 23 | 750mL 65.

‘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.

‘24 Jericho Tempranillo - Adelaide Hills
Strawberries, juicy pomegranate & black cherries, smooth & supple; soft tannins & zippy fresh acidity
150mL 16 | 250mL 25 | 750mL 75.

Tyrrell's Moore's Creek Shiraz - Hunter Valley, NSW
Savoury, spicy, black cherry, quite rich, easy drinking
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) Marrickville, NSW 375mL Can 12

Asahi Super Dry Draft - Japan 500mL Can 19

Kirin Ichiban Shibori - Japan 330mL Bottle 15

BEER & CIDER TAP 425ML

Sapporo Premium - Japan 12 | 15

Coldstream Apple Cider - Coldstream, VIC 12 | 15

Jetty Road Pale Ale - Dromana, VIC 12 | 15

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 | Apple Juice | Bitters, Lime & Soda 6

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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