

SUSHI 寿司

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

Eggplant Hako Maki 4PC 21
Grilled eggplant, 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

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 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

Soft Shell Crab Roll 6PC | I 31
Insideout rollcoveredw/ furikake & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo black sesame seeds

Wagyu Yakiniku Maki | I 33
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)

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

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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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 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

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

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 26
Fresh salmon sashimi marinated in yukke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori. Served with sushi rice

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.

Ankake Don | V | *VE 25
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, 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 seeds 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

Eggplant Hako Maki 4PC | VE 21
Grilled eggplant, sweet soy, mayo, siracha sauce, nori spring onions & sesame 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 32
Avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno, sesame seeds & spring onion

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

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

Beef Tataki 20
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 27
Chargrilled chicken thigh w/ our house made sweet teriyaki sauce, oyster mushroom, kai lan vegetables, shredded nori.

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 25
Fresh salmon sashimi marinated in yukke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori. Served with sushi rice

Ankake Don | V | *VE 25
Deep-fried eggplant & zucchini w/ a shiitake mushroom & ginger ankake sauce

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
Deepfried eggplant & zucchini w / shiitake mushrooms & 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 19

Teriyaki Chicken Maki 8PC | GFF 23

Fresh Salmon & Mayo Maki 8PC | GFF | A 18

Cooked Tuna & Mayo Maki 8PC | GFF | I

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

AS WE ARE NOT A VEGAN OR GF 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

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 soft Sweet Cloudy sake, with a creamy texture & delicate notes of cherry blossom. Smooth, floral & refreshing 90mL 14 250mL 39 720mL 95	
Chiyomusubi Junmai Ginjo Goriki 60 - Tottori Japan Served chilled. Features soft fruit fragrances like grapes and pears, paired with a rich flavor, expressive rice character, gentle fruit notes, and a refreshing 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’ Chiyomusubi Junmai Ginjo Goriki Umenoyado Yuzu Shu Umenoyado No Umeshu Oubai	23

DRINKS MENU

COCKTAILS

Haru Fling A blend of Australian Gin, passion fruit liqueur, Ippin ume shu & orange juice	22
Yuzu Spritz A refreshing blend of umenoyado yuzu shu, isla vodka & yuzu capi	22
Pink Cloud An irrepressible concoction of lychee & green apple liqueurs shaken with blue peaflower yuzu juice	22

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 Spiced 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 - KingValley,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

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 Dry ginger ale, spicy ginger beer, grapefruit, cranberry, blood orange, yuzu Lemon, Lime & Bitters OJ Apple Juice Bitters, Lime & Soda	7
Coke Coke No Sugar Lemonade	6
Nespresso Coffee 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 add Soy or Oat milk +1 (Available until 5pm daily)	7
LOOSE LEAF TEA (POT) Japanese Sencha Green Tea Japanese Gen Mai Cha English Breakfast Earl Grey Lemongrass & Ginger Chamomile Peppermint	8

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