



WELCOME

Chocolate Buddha is a Japanese inspired communal dining room. We serve the most staple foods eaten in Japan everyday. We vary our recipes slightly to incorporate the use of the local and international produce, along w free-range eggs & chicken.

Our menu offers a selection of dishes designed to be shared, should you wish to dine this way, our wait staff are more than willing to assist in recommendations.

Meals are not co-ordinated, but prepared as soon as possible.

Noodle dishes tend to bloat if left, so please enjoy and eat your noodles first then slurp the broth.

SUSHI | SASHIMI | BENTO - FRESH & MADE TO ORDER*

101	Tempura Pumpkin Roll (V) - 8 pieces Inside out roll filled w tempura pumpkin, beetroot, seaweed salad & avocado, topped w black sesame seeds & served w Japanese mayo	14.5
102	Nasu Nanban Roll (V) - 8 pieces Nori roll filled w deep-fried eggplant, mizuna, marinated vegetables & nanban sauce	15.0
103	Shake Gunkan - 4 pieces Fresh salmon mixed w diced cucumber, capsicum, lettuce & togarashi sauce topped on sushi rice, wrapped in nori	15.0
104	Gomoku-Don Sushi rice topped w diced unagi, prawn, snow peas, shiitake mushroom, shiso, egg omelette, salmon roe & topped w salmon roe & sesame seeds. Served in a traditional chirashi box	15.0
105	Tempura Unagi Roll - 8 pieces Inside out roll filled w tempura unagi & shiso. Topped w tobiko & served w teriyaki sauce	15.5
106	Soft Shell Crab Sushi Roll - 8 pieces Inside out roll filled w deep-fried soft shell crab dusted in potato flour, avocado & cucumber, topped w masago (capelin roe) & served w home made tartare sauce	17.5
107	Bento Box - Consisting of the following items: Yaki-Gyuniku (3 beef skewers) Nori Rolls chef's selection of nori rolls (4 pieces) Tori Tatsuta ginger, garlic & teriyaki chicken pieces dusted in potato flour & deep fried. Steamed Rice served w Miso Soup	28.5
108	Sashimi Platter - 12 pieces (1-2 people) Chef's selection of fresh cut fish - a combination of sashimi	24.0
109	Small Sushi & Sashimi Platter - 12 pieces (1-2 people) Chef's selection of fresh cut fish - a combination of sushi & sashimi	24.0
110	Medium Sushi & Sashimi Platter - 24 pieces (2-4 people) Chef's selection of fresh cut fish - a combination of sushi & sashimi	48.0
111	Large Sushi & Sashimi Platter - 36 pieces (4 or more people) Chef's selection of fresh cut fish - a combination of sushi & sashimi	72.0

** Please note that Sushi & Sashimi does take time to prepare, as each piece is cut to order & freshly prepared. We use the freshest fish available at the market. Some fish is only used according to season.*

ZENSAI - LIGHT DISHES TO START OR SHARE

112	Misoshiru our fresh made miso soup has dashi broth w white bean miso paste, wakame, spring onion & silken tofu (contains fish stock)	6.0
113	Edamame (V) freshly steamed young soy beans in their pods, lightly salted	7.8
114	Nasu Dengaku (V) 4 skewers of eggplant grilled then deep-fried, drizzled w smoky miso glaze topped w sesame seeds	9.0
115	Goma-Ae (V) blanched young spinach tossed in roasted sesame seeds soy & mirin - served cold	9.5
116	Yaki-Toriniku (2) free-range chicken thigh pieces skewered, char-grilled & served w teriyaki glaze	9.5
117	Yaki-Gyuniku (2) beef pieces skewered, char-grilled & served w teriyaki glaze	9.5
118	Green Gyoza (V) 4 vegetarian (soy protein) dumplings steamed then pan seared until tender	9.8
119	Age Dashi Tofu (V) deep-fried silken tofu dusted in potato flour w fresh grated ginger, daikon & shredded nori in vegetable soup	9.8
120	Shojin-Age (6) (V) Seasonal vegetable tempura w fresh grated ginger, daikon & dashi dipping sauce	11.5
121	Tofu Steak (GF) (V) Sake, mirin & tamari marinated hard tofu pan-fried served w fresh watercress	11.0
122	Sunomono Salad (V) blanched & shredded Japanese seaweed & vegetable salad w a delicious sweet vinegar Japanese dressing, garnished w sesame seeds	12.5
123	Tori Tatsuta Free-range chicken thigh pieces dipped in ginger, garlic & teriyaki sauce, dusted potato flour & deep-fried. Served w wasabi & chilli mayo	16.8
124	Ebi Tempura (3) Crispy king prawn tempura w fresh grated ginger, daikon & dashi dipping sauce	18.8
125	Shake Teriyaki 125g grilled salmon, glazed w teryaki sauce served w okra & baby shiso	19.0
126	Barramundi Deep-fried barramundi pieces crumbed in bonito & panko w smoky okonomi sauce & home made tartare, alongside a wombok, swiss chard & citrus salad	25.0
127	Yaki Hireniku 200g beef sirloin char-grilled medium rare & served w a salad of mizuna w sesame dressing & home made hot mustard mayo	28.0

RAMEN | SOBA | UDON - MOSTLY SOUP BASED

201	Gyu Ramen Chilli marinated beef slices char-grilled & served w vegetable dumplings, swiss chard, bean sprouts & chilli sauce in a ramen noodle soup	19.8
202	Tori Miso Ramen Marinated free-range chicken breast char-grilled then sliced w choy sum, bok choy, carrot, bean sprouts, red onions & garlic chives over ramen noodles in miso soup garnished w sesame seeds	19.8
203	Yasai Soba (V) Deep-fried silken tofu w fresh snow peas & baby corn, menma, wakame & spring onion in a vegetable soup w ginger, sesame & chilli oil over soba noodles	19.8
204	Chuka Miso Ramen Mixed fresh fish pieces of the day, poached w fresh snow peas, baby corn, wakame & spring onion over ramen noodles in dashi miso soup, topped w fresh water cress & a touch of chilli oil	19.8
205	Yaki Udon A wok fried noodle dish using flat noodles w free-range chicken, seasonal vegetables & mushrooms accompanied w pickled ginger & topped w nori (not in broth)	19.8
206	Nabeyaki Udon A hearty combination of grilled free-range chicken slices, tempura prawns, shiitake mushrooms, poached egg, fish patties & wakame all served in our home made dashi broth	24.0

DONBURI - STEAMED JAPANESE RICE W TOPPINGS & MISO SOUP

301	Ton Katsu Kare Don Deep-fried panko crumbed pork loin cutlet served over a traditional Japanese curry w vegetables & steamed rice	19.8
302	Tofu Ankake Don (V) Silken tofu simmered w ginger, bok choy, choy sum, wombok, carrot, bamboo shoots & shiitake mushrooms, garnished w shredded nori over hot cooked rice	19.8
303	Bibimbup (V) Pickled vegetables, kimchi, shiitake mushrooms & seaweed (all cold) w sunny side up free-range egg over cooked rice drizzled w hot bbq sauce & topped w nori & spring onion	19.8
304	Teriyaki Gyu Don Grilled sirloin glazed w teriyaki, served w braised onions, swiss chard & pickles over steamed rice	19.8
305	Yakitori Skewers 3 skewers of free-range chicken pieces, char-grilled & glazed w teriyaki sauce served w a spinach & cucumber salad. Topped w sesame seeds & pickles over hot cooked rice	19.8
306	Shake Oyako Don Fresh cured cold salmon served w nori, sesame seeds, shiso leaf & salmon roe over sushi rice	23.0

GLUTEN FREE MENU - A selection of dishes that we can prepare without wheat products

SUSHI - FRESH & MADE TO ORDER*

601	Small Sushi & Sashimi Platter - 12 pieces (1-2 people) Chef's selection of fresh cut fish - a combination of sushi & sashimi	24.0
602	Medium Sushi & Sashimi Platter - 24 pieces (2-4 people) Chef's selection of fresh cut fish - a combination of sushi & sashimi	48.0
603	Large Sushi & Sashimi Platter - 36 pieces (4 or more people) Chef's selection of fresh cut fish - a combination of sushi & sashimi	72.0
604	Bento Box - Consisting of the following items: Yaki-Gyuniku (beef skewer 3) Nigiri Sushi salmon, kingfish, maguro Sunomono Salad pickled carrot, daikon, wombok, cucumber Steamed Rice	25.0
605	Sashimi Platter - 12 pieces Chef's selection of fresh cut fish - a combination of sashimi	24.0

**Please note that Sushi & Sashimi does take time to prepare, as each piece is cut to order & freshly prepared. We use the freshest fish available at the market. Some fish is only used according to season.*

ZENSAI - LIGHT DISHES TO START OR SHARE

606	Edamame (V) freshly steamed young soy beans in their pods, lightly salted	7.8
607	Goma-Ae (V) blanched young spinach tossed in roasted sesame seeds - served cold	9.5
608	Yaki-Toriniku (2) free-range chicken thigh pieces skewered, char-grilled	9.5
609	Yaki-Gyuniku (2) beef pieces skewered, char-grilled	9.5
610	Nasu Dengaku (V) 4 skewers of eggplant grilled & topped w sesame seeds	9.0
611	Tofu Steak (GF) (V) Sake, mirin & tamari marinated hard tofu pan-fried served w a caramelized sauce & fresh watercress	11.0
612	Sunomono Salad blanched & shredded vegetable salad w a delicious sweet vinegar Japanese dressing, garnished w sesame seeds	12.5
613	Grilled Shake 125g grilled salmon served with okra & baby shiso	19.0
614	Yaki Hireniku 200g beef sirloin char-grilled medium rare & served w a salad of mizuna	28.0

**Please be advised that the gluten free options come with no sauces or dressings as many of these ingredients include gluten products. Tamari is a wheat free soy and is available at your table. Pickled vegetables are prepared in Vinegar & Sugar, Cured Salmon is prepared using Salt & Sugar. Please ask our wait staff should you require any assistance.*

DONBURI - STEAMED JAPANESE RICE W TOPPINGS

615	Tofu Don (V) Silken tofu simmered w ginger, bok choy, choy sum, wombok, carrot, bamboo shoots & shiitake mushrooms, tossed in wheat free soy (tamari) garnished w shredded nori over hot cooked rice	19.8
616	Bibimbup (V) Pickled cucumber, carrot, daikon, wombok, blanched spinach & shiitake mushrooms (all cold) w sunny side up free-range egg over cooked rice, topped w nori & spring onion	19.8
617	Yakitori Don Free-range chicken pieces wok fried in wheat free soy (tamari) served w a spinach & cucumber salad. Topped w sesame seeds & steamed rice	19.8
618	Shake Oyako Don Fresh cured cold salmon served w nori, sesame seeds & shiso leaf over sushi rice	23.0

DESSERT | TEA | COFFEE

DESSERT

Callebaut Chocolate Mousse	10.0
Dark chocolate mousse, pure decadence	
Warm Sticky Date Pudding	13.5
Sticky date pudding w caramel sauce, cream & a scoop of vanilla ice-cream	
Tempura Banana	13.5
Coated in gingered honey & cinnamon sugar w Ricketts Point azuki bean ice-cream	
Green Tea Ice-cream	13.5
Ricketts Point green tea ice-cream served w red bean paste & seasonal fruit	
Ice-cream - per scoop	
Vanilla	3.0
Ricketts Point Green Tea	5.0
Ricketts Point Azuki Bean	5.0

CHOCOLATE – w organic bonsoy + .60

Iced Chocolate Milk, Chocolate & Vanilla Ice Cream	6.5
Hot Chocolate	5.0

COFFEE – Genovese Super Brazil – w organic bonsoy + .60

Café Latte, Cappuccino, Long Black, Flat White, Long Macchiato	3.6
Short Black, Short Macchiato	2.9
Affogato	4.5
Mocha	5.5
Iced Coffee Café Latte over Ice w a scoop of vanilla ice-cream	6.5
Liqueur Coffee Mexican - Khalua, Irish Crème - Baileys, French - Cointreau, Italian - Frangelico, Cuban - Dark Rum	11.0

TEAS – From Tease – w organic bonsoy + .60

Chai Rocks A delicious, creamy, exotic tea infused w organic bonsoy & honey	6.0
Sencha Green Tea Traditional Japanese green tea	5.0
Gen Mai Cha Green tea w roasted rice & distinct nutty flavour	5.0
Pure Ginger & Lemongrass Refreshing & invigorating	5.0
Pure Chamomile Calming & soothing	5.0
English Breakfast Classic high quality black tea	5.0
Jasmine Pearls Delicately hand rolled pearls of jasmine tea	6.0

ICED TEA

Sangaria Lemon Iced Tea - btl	6.0
Black Tea - mild body & aroma w fragrant citrus	