

FOOD



POP-UP Buddha

UNTIL 3PM
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Okonomiyaki cabbage, zucchini, onion, egg w/ layers of tonkatsu sauce & topped with bonito flakes, spring onion & nori	14
Fruit Matcha Pancakes (V) thick house made matcha pancakes, topped w/ fresh berries, edible flowers, kiwifruit, mascarpone & served w/ a raspberry sauce	15
Ramen Pancake bacon, avocado, cucumber & poached egg	16
Smoked Salmon & Wasabi Cream Bruschetta topped w/ diced fresh tomatoes (3 pieces)	14
Granola, Chia Seed & Yoghurt Bowl fresh fruit in season, granola, chia seeds, yoghurt waffle & yuzu jam	15

ALL DAY
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Salmon corn, edamame, avocado, radish, fresh salmon	17
Spicy Pan Fried Tofu (V) seaweed, edamame, corn, cucumber, pickled radish, tofu w/ a spicy ponzu dressing	16
Grilled Chicken mango, cucumber, carrot, cos lettuce, broccoli, pea shoots & edamame	17
Honey Prawn wok tossed prawns w/ beetroot, avocado, asparagus, seaweed, cherry tomato, pineapple & a sticky teriyaki glaze	18

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Prawn Tobiko Maki (4 pieces) carrot, cucumber, avocado & mizuna covered in tempura crumb, tobiko mayo & katsu sauce	16
Smoked Salmon & Cream Cheese Maki Roll (6 pieces)	15
Spicy Tempura Salmon Roll (4 pieces) salmon, zucchini, carrot, asparagus & tobiko w/ spicy mayo	16

WELCOME

ようこそ

Pop-Up Buddha December 2018 - December 2019 has been created due to the pending closure of Chocolate Buddha for renovations in March 2019. Our offering is izakaya style & varies from the Chocolate Buddha menu until Chocolate Buddha closes, when we will bring some of our guests most loved dishes across. We hope you enjoy our short tenure in this fabulous location.

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Teriyaki Chicken rice, soba salad, 2 pieces green gyoza served w/ miso soup	17
Vegetarian (V) grilled zucchini, pumpkin, carrot, oyster mushrooms in yakitori sauce, rice, soba salad, 2 pieces green gyoza served w/ miso soup	16

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Green Tea Soba Salad (V) mizuna, edamame, zucchini, carrot, capsicum, pea sprouts w/ tempura spinach & crunchy renkon	14
Tofu & Mango Salad (V) deep-fried tofu pieces w/ edamame, bean shoots, cos lettuce, capsicum, fresh mango & nori served w/ a mustard miso dressing	15
Tempura Soft Shell Crab Noodle Salad buckwheat noodles, wakame, cherry tomato, red onion & soft shell crab in a sesame dressing	17

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Side Salad	6
White or Brown Rice	5
Shoestring Fries OR Thick Cut Chips	6
Miso Soup	4

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Sticky Date Pudding w/ ice-cream (GF / VE)	12
Caramel Mocha Tartofu (VE)	12
Pistachio & Raspberry Cake	12
Passionfruit & White Chocolate Tart	12
Ice-cream (Mango/Black Charcoal Coconut & Vanilla)	12

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Gyoza (5 pieces) house made & served w/ ponzu, soya & wasabi mayo - pork & cabbage - vegetable (V)	14
Yakitori (2 skewers) marinated & grilled w/ our yakitori sauce & sesame seeds - carrot, pumpkin, king oyster mushroom & zucchini (V) - chicken & spring onion - salmon & asparagus	8 10 14
Edamame (V) steamed soy beans w/ rock or chilli salt	7
Goma-ae (V) blanched broccoli & beans in a creamy sesame dressing	8
Renkon Chips (V) crunchy lotus root crispys w/ miso sour cream	7
Tebasaki (3 pieces) fried chicken wings topped w/ sesame seeds, julienne leek & fresh chilli	12
Chicken Ao Nori diced chicken thigh, marinated in garlic & extra virgin olive oil, deep-fried in potato starch & coated in ao nori & served w/ mayo & lemon	13
Steamed Noodle Dumplings (5) (GF) freshly prepared in house - prawn, salmon, water chestnut & chives wrapped in brown rice noodles & steamed served w/ a soy, ginger & sesame oil dressing	19
Chicken & Mushroom Spring Roll (5) minced chicken, shimiji & enoki mushrooms served w/ lettuce, shiso, mint & Vietnamese dipping sauce	16
Steamed Bao Bun slow cooked pork belly, pickled vegetables, cucumber, shallots & pineapple w/ spicy mayo	10
Konnichiwa Chan Burger w/ grilled chicken, pickled onion, carrot, daikon, radish, cucumber, beetroot & caper mayo, shisho tempura + thick cut fries	18
Curry Fusion japanese/sri lankan spicy beef, onion, potato & tomato curry served w/ rice	16
Panko Crumbed Barramundi Fillets served w/ wasabi tartare & slaw + fries	18
Ramen Okonomiyaki cabbage, zucchini, onion, egg w/ layers of tonkatsu sauce, ramen noodles & topped with bonito flakes, spring onion, nori & red ginger	19

* GF / GLUTEN FREE VE / VEGAN V / VEGETARIAN