



THE MENU

COLD & RAW

SHISO LEAF ‘BANARASI CHAAT’ ●

Shiso Leaf Tempura, Semi-Dried Tomato & Pomelo Chaat, Tamarind Ponzu, Wild Puffed Rice, Jhakiya Seeds
(dairy | gluten | soy | peanut) 995

PALAK PANEER ‘SARADA’ ●

Baby Spinach, ‘Grade 3’ Paneer Tempura, Curry Mayo, Crispy Sweet Potato, Kizami Nori, Bubu Arare (gluten) 1200

SHISO LEAF ‘TUNA & POMELO CHAAT’

Shiso Leaf Tempura, Tuna & Pomelo Chaat, Tamarind Ponzu, Jhakiya Seeds (soy | gluten | seafood) 1800

PAPAD & ACHAR ‘OKINAMASU’

Seabass Tartare, 7-Day Fermented Mango Achar, Mushroom & Rice Papad (dairy | seafood) 1150

ALASKAN KING CRAB ‘RAJ KACHORI’

Alaskan King Crab & Ikura, Avocado Espuma, Mango & Furikake Chutney, Ito Togarashi 4850
Ask your server for the vegetarian version ● 890
(sesame | gluten | seafood)

BUFF TATAKI ‘PYAAZ KALONJI CHUTNEY’

Seared Local Buff Tenderloin, Caramelized Onion & Onion Seed Chutney, Sweet Onion Ponzu, Puffed Bhangjeera (soy) 990

HOKKAIDO SCALLOPS ‘PANTA BHAT’

Overnight Fermented Rice, Natto, Torched Scallops, Pickled Cucumber, Kombu Oil (soy | seafood) 3550

JAPANESE ‘BHEL’

Wakame, Shiitake, Kombu, Myoga, Shiso, Ume, Sweet Potato, Murmura, Fried Noodles, Nori Chutney, Kombu Dashi (soy | gluten | seafood) 1800

MAKI

GOBI 65 ●

Cauliflower Tempura, 65 Mayo, Crispy Curry Leaf Tanuki (gluten) 850

ACHARI FISH/SHRIMP

Achari Fish/Shrimp Tempura, 7-Day Fermented Mango Achar (gluten | seafood) 1150

AMRITSARI SPIDER CRAB

Tempura, Softshell Crab, Amritsari Mayo, Wasabi Tobiko, Nori Salt (gluten) 1300

Vegetarian ●

If you have any concerns regarding allergies, please alert your server prior to ordering.
Prices are in Indian rupees and applicable to government taxes.

SMALL PLATES

HARUMAKI ●

Glass Noodles, Wakame & Shiitake 635
Mushroom Spring Rolls
(gluten)

KUSHIYAKI

Bharwan Baingan, Sesame & Peanut 650
Chutney Miso Glaze ●
(peanut | sesame | soy)
Stuffed Morel, Poblano Pepper, Black 1825
Garlic Malai Marinade, Pickled Onion ●
(sesame | dairy)
Koji Chicken Wings, Tamarind & Jaggery 850
Teriyaki, Smoked Kashmiri Chilli
(soy | sesame)

MOMO 'MISO SOUP'

Mushroom and Nadru Momo, Nadru Miso 750
Yakhni, Crispy Lotus Root ●
(soy | gluten)
Nepalese Chicken Momo, Tomato Miso 750
Soup, Crispy Chicken Skin
(soy | dairy | gluten)

VINDALOO `KATSU SANDO'

Jfruit Korokke, Vindaloo Ketchup, 650
Cabbage, House Chips ●
(gluten | dairy)
Chicken Katsu, Vindaloo Ketchup, 850
Cabbage, House Chips
(gluten | dairy)

PANIYARAM

Fermented Rice Dumplings, 325
Mushroom Pepper Fry, Ume Paste ●
Fermented Rice Dumplings, 450
Curry Leaf Prawns, Ume Paste
(seafood)

TEMPURA 'FERMENTED MANGO ACHAR'

Shrimp Tempura, 7-Day Fermented 1350
Mango Achar, Togarashi
(gluten)

KARAAGE `SESAME PODI'

Chicken Karaage, Yuzu Honey, Sesame 850
Podi, Scallions
(sesame | gluten)

LOBSTER RASAM `CHAWANMUSHI'

Silky Savoury Egg Custard, Butter 3180
Poached Lobster Tail in Rasam Masala,
Drumstick Marrow
(egg | dairy | seafood)

KARIKADI SHRIMP `MUSTARD OIL & YUZU KOSHO'

Sweet Bay of Bengal Shrimp, Cold 850
Pressed Mustard Oil, Green Chilli, Yuzu
Kosho, Tempura Shrimp Head, Soy
(soy | gluten | seafood)

Vegetarian ●

If you have any concerns regarding allergies, please alert your server prior to ordering.
Prices are in Indian rupees and applicable to government taxes.

BIG PLATES

GRILLED CABBAGE ‘PEANUT THECHA MISO’ ●

Peanut Thecha Miso Glazed Cabbage, Leek Purée, Parmesan, Leek Oil, Cabbage Ash Tanuki 1020
(dairy | peanut | soy | gluten)

VIZAG SHRIMP ‘RAW MANGO YUZU KOSHO’

U-5 Black Tiger Shrimp, Raw Mango & Coconut Yuzu Kosho 1650
(gluten | egg | seafood)

LAMB CHOPS

New Zealand Lamb Chops, Resham Patti & Kimchi Marinade, Pumpkin-Coconut Curry, Spicy Cucumber 3815
(soy | gluten | seafood)

EDAMAME ‘KULCHA’ ●

Edamame & Smoked Scamorza Kulcha, Nori Dust, Togarashi Butter, Ema Datshi 900
(soy | gluten)

CARBS

ZARU UDON ‘KHASHI CURRY’ ●

Udon Noodles, Black Sesame Curry, Crisps of Zucchini, Carrots & Ginger 950
(gluten | sesame | soy)

TANTANMEN ‘PANDHRA RASSA’

House-Made Noodles, Tantanmen-Style Light Coconut Chicken Broth, Nitamago Egg, Onions 1150
(sesame | gluten | soy | egg)

Ask your server for the vegetarian version ● 1150

DONABE POTS

Tempura 'Rare Morel', Lotus Root Yakhni ● 1150

Robotayaki Seabass, Bhaja Masala, Mustard Curry, Aloo Jhur Jhuri 1850
(dairy)

Chicken Keema per Eedu, Fried Egg, Edamame, Aloo Salli 1350
(dairy | soy)

Vegetarian ●

If you have any concerns regarding allergies, please alert your server prior to ordering.
Prices are in Indian rupees and applicable to government taxes.