



Tasting Menu 2025

nimbu 'kombu' paani

khasi tofu | horenso

ganne ka ras | sencha | nungu

aam papad | tsukemono

mangalorean buns | filter kaapi butter | banana bonito

kuzhambu | chawanmushi

chaas | kakigori

corn raab | soba

nihon-fu "saag"

'sel roti x mochi' donut | gulab jamun cream

tender coconut | goma oil ice cream

From the creative lens of Chef Adwait, blending Indian and Japanese cuisines goes far beyond simply merging two culinary traditions. It's not a straightforward 50-50 balance. Instead, he views it as the art of harmonizing the distinct contrasts and nuances of these two unique culinary worlds.

Welcome to INJA, a celebration of this culinary harmony.