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Mihira

There is a moment every evening when the light changes. The sun lowers, turns warm and golden, and everything feels softer and closer.

This moment is called Mihira, a Sanskrit word for the gentlest form of sunlight.

At INJA, the world's first Indian Japanese restaurant, we believe a drink is more than just something you consume. It's an experience, a transition from one state to another.

Curated by Mohit Bhatt, Mihira is a cocktail menu inspired by the transformative nature of twilight, exploring a passage rooted in two cultures, from Maaya to Ma.

Maaya is an Indian concept. It represents illusion, the sensory play of aroma, taste and surprise. It's what draws you in, the first sip, the unexpected note, the transformation on your palate. It's engaging, expressive and full of movement.

Ma is a Japanese concept. It represents presence, space and stillness. It's what remains after the initial experience, the sense of balance, familiarity and comfort. It's subtle, grounding and lasting.

Mihira brings these two ideas into dialogue, not as a blend but as a passage.

Each drink begins with Maaya, bold, aromatic and intriguing. Then, as you continue, it moves toward Ma, becoming smoother, more balanced and quietly satisfying.

Nori acts as a bridge between the two, carrying the experience from one state to the other without merging them into one.

Within that warmth lies a quiet murmur, soft and unspoken, subtly unfolding with each sip.

This journey from contrast to harmony reflects the essence of INJA itself, where Indian and Japanese philosophies meet not just in ingredients but in how we think about taste and experience.

Mihira is not just about flavor. It's about how a drink evolves and how it stays with you, even after it's finished



Maaya

Maaya begins with sensation.

These drinks open with aroma, texture and movement. The first sip introduces change, as flavours shift and unfold in unexpected ways.

There is play in this space. A sense of movement that feels fluid and uncontained.



Mystic Falls

House-made Pink Bombay Sapphire Gin,
Thyme Infused Rosé, Butterscotch Foam
1295



Second Sip

Grey Goose Vodka, Clarified Gondhoraj
Cordial, Soy Caramel
1295



Borrowed Aroma

Jasmine Rice Washed Belenkaya Vodka,
Grape Cordial, Yuzu
1195

Afterimage

Dewars 12 YO, Honey Ginger Cordial,
Pippali Tincture
1195



Bridge

The bridge is where the shift takes form.
Nori carries the experience forward, not as a blend but as a passage. It brings continuity and depth, allowing what begins in Maaya to move toward greater balance.

Edges soften. The pace slows. The transition becomes clear.



Nori

Choice of spirit

Southbank Gin, Belenkaya Vodka, 1800 Blanco Tequila,
Creyente Mezcal or Bushmills Irish Whisky

Botanist nori infusion, chamomile lavender, Quaffine, chocolate bitters

1295

Ma

Ma is what remains.

The drinks here settle into balance and familiarity. Flavours feel quieter, more resolved, leaving space rather than filling it.
A sense of ease lingers. Something that feels known, even if it cannot be fully named.



Issakume

Choya Gold , Tamarind, Soy, Vanilla
1695



One Breath

Sake, Grape Concentrate, Silver Needle,
Crème BrûléeTea
995



Trace

Bombay Sapphire Gin or Grey Goose
Vodka, Bianco Vermouth, Sesame &
Shiso Oil
995

Miscount

Coconut Oil Fat Washed Patron
Reposado, Coconut Vinegar, Coconut
Reduction,
Coconut Water
1695



Legacy Cocktails

Masquerade	1695
Creyente Mezcal, Mirin Sous Vide Garam Masala, Lime Acid	
IN-JA Picante	1695
1800 Blanco Tequila, Achari Chilli, Thai Chilli, Agave & Yuzu	
Inja's Essence	1295
Southbank Gin, Kashmiri Kahwa Tea, Edible Camphor, Yuzu, Dairy Clarified	
Zen Elixir	1595
Las Maracas Blanco, Cucumber, Wasabi, Citric	

Classic Cocktails

Penicillin	1650
Blended Scotch Whisky, Islay Scotch, Honey, Ginger	
Rattle Snake	1450
Whiskey, Absinthe, Sugar, Lemon, Egg White	
Sidecar	1450
Cognac, Triple Sec, Lime Juice	
Pisco Sour	1450
Tabernero La Botija Pisco, Lime Juice, Sugar, Egg White and Aromatic Bitter	
Negroni	950
Gin, Sweet Vermouth, Campari	
Salty Dog	950
Gin, Grapefruit Juice, Salt	
Margarita	950
Las Maracas Blanco, Triple Sec, Lime Juice	
Bolo Cocktail	950
White Rum, Lime, Orange Juice, Aromatic Bitter	
Paloma	950
Las Maracas Reposado, Pink Grapefruit Soda	



INJA