



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) 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
(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 | gluten) 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) 1800

+ ABURI SCALLOP

Shiso-Coriander Chutney, Aburi Scallops, Pipli
(gluten | seafood) 1595

+ HIMALAYAN TROUT TATAKI

Mejinga Oil, Himalayan Trout Tataki, Soy Ponzu
(gluten | soy | seafood) 2275

MAKI

GOBI 65 ●

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

ACHARI FISH/SHRIMP

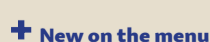
Achari Fish/Shrimp Tempura, 7-Day Fermented Mango Achar
(gluten | seafood) 1150

AMRITSARI SPIDER CRAB

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



Vegetarian



New on the menu

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 | dairy)
Nepalese Chicken Momo, Tomato Miso 750
Soup, Crispy Chicken Skin
(soy | dairy | gluten)

VINDALOO `KATSU SANDO'

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

+ DASHI MAKI TAMAGO

Eggs, Smoked Tomato Chutney, Myoga 1450
(soy | gluten | egg)

PANIYARAM

Fermented Rice Dumplings, 395
Mushroom Pepper Fry, Ume Paste ●
Fermented Rice Dumplings, 495
Curry Leaf Prawns, Ume Paste
(seafood)

TEMPURA 'FERMENTED MANGO ACHAR'

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

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)

+ MURGH FARCHA X OKONOMIYAKI

Murgh Farcha, Okonomiyaki Sauce, 1650
Kewpie Mayo, Onsen Egg
(gluten | egg)

+ ROBATA

+ GULKAND PORK CHA-SHU

Gulkand & Soy Braised Pork Belly, Robata Char, Daikon Rose, Karashi Dressing 1200
(gluten | soy | dairy)

+ TEBASAKI GYOZA - SILBATTI SHIO

Tebasaki Gyoza Stuffed Chicken Wings, Silbatta Shio, Robata Char 950
(dairy)

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BIG PLATES

GRILLED CABBAGE 'PEANUT THECHA MISO' ●

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

VIZAG SHRIMP 'RAW MANGO YUZU KOSHO'

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

LAMB CHOPS

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

EDAMAME 'KULCHA' ●

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

CARBS

ZARU UDON 'KHASI 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 1150
Egg, Onions
(sesame | gluten | soy | egg)

Ask your server for the vegetarian version ● 1150

DONABE POTS

Tempura 'Rare Morel', Lotus Root Yakhni ● 1150
(dairy)

Robatayaki Seabass, Bhaja Masala, Mustard Curry, Aloo Jhur Jhuri 1850
(dairy | seafood)

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

+ EMA DATSHI RAMEN ●

Ema Datshi Stew, Ramen Noodles, Stuffed Chillies, Chilli Tempura, Edamame & Peas, 850
Yuzu Kosho, Water Chestnut
Add: 100 gm Smoked Pork - INR 500
(gluten | dairy)



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