

SMALL PLATES

Add: 4 Gram Imperial Oscietra Caviar - INR 3000

Add: 10 Gram Uni - INR 1600

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 Korroko, Vindaloo Ketchup, 650

Cabbage, House Chips ●

(gluten | dairy)

Chicken katsu, vindaloo ketchup, 850

cabbage, house chips

(gluten | dairy)

Pork Katsu, Vindaloo Ketchup, House 950

Chips

(gluten | dairy)

PANIYARAM

Fermented Rice Dumplings, Mushroom Pepper 325

Fry, Ume Paste ●

Fermented Rice Dumplings, Curry Leaf Prawns, 450

Ume Paste

(seafood)

TEMPURA 'FERMENTED MANGO ACHAR'

Shrimp Tempura, 7-Days Fermented 1350

Mango Achar, Togarashi

(gluten)

KARRAGE `SESAME PODI'

Chicken Karrage, Yuzu Honey, Sesame 850

Podi, Scallions

(sesame | gluten)

LOBSTER RASAM `CHAWANMUSHI'

Silky Savory 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 Shrimps, 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.

COLD & RAW

Add: 4 Gram Imperial Oscietra Caviar - INR 3000

Add: 10 Gram Uni - INR 1600

SHISO LEAF 'BANARASI CHAAT' ● 995

Shiso Leaf Tempura, Semi-Dried Tomato & Pomelo Chaat, Tamarind Ponzu, Wild Puffed Rice, Jhakiya Seeds

(dairy | peanuts | soy | gluten)

PALAK PANEER 'SARADA' ● 1200

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

SHISO LEAF 'TUNA & POMELO CHAAT' 1800

Shiso Leaf Tempura, Tuna & Pomelo Chaat, Tamarind Ponzu, Jhakiya Seeds

(soy | gluten | seafood)

PAPAD & ACHAR 'OKINAMASU' 1150

Seabass Tartare, 7-Days Fermented Mango Achar, Mushroom & Rice Papad

(dairy | seafood)

ALASKAN KING CRAB 'RAJ KACHORI' 4850

Alaskan King Crab & Ikura, Avocado Espuma, Mango & Furikake Chutney, Ito Togarashi

Ask your server for the vegetarian version ● 890

(sesame | gluten | seafood)

BUFF TATAKI 'PYAZ KALONJI CHUTNEY' 990

Seared Local Buff Tenderloin, Caramelized Onion & Onion Seed Chutney, Sweet Onion Ponzu, Puffed Bhangjeera

(soy)

HOKKAIDO SCALLOPS 'PANTA BHAT' 3550

Overnight Fermented Rice, Natto, Torched Scallops, Pickled Cucumber, Kombu Oil

(soy | seafood)

MAKI

GOBI 65 ● 850

Cauliflower Tempura, 65 Mayo, Crispy Curry Leaf Tanuki

(gluten)

ACHARI FISH 1150

Achari Fish Tempura, Fermented Mango Achar

(gluten | seafood)

Vegetarian ●

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BIG PLATES

AAdd: 4 Gram Imperial Oscietra Caviar - INR 3000

Add: 10 Gram Uni - INR 1600

- GRILLED CABBAGE 'PEANUT THECHA MISO'** ● 1020
Peanut Thecha Miso Glazed Cabbage, Leek Puree, Parmesan, Leek Oil,
Cabbage Ash Tanuki
(dairy | peanuts | soy | gluten)
- VIZAG SHRIMPS 'RAW MANGO YUZU KOSHO'** 1650
U-5 Black Tiger Shrimps, Raw Mango & Coconut Yuzu Kosho
(gluten | egg | seafood)
- LAMB CHOPS** 3815
New Zealand Lamb Chops, Resham Patti & Kimchi Marinade, Pumpkin
Coconut Curry, Spicy Cucumber
(soy | gluten | seafood)
- BABY CHICKEN** 1450
Miso & Sour Milk Solids Marinated Baby Chicken, Burnt Lemon
(dairy | soy)

CARBS

- ZARU UDON 'KHASHI CURRY'** ● 950
Udon Noodles, Black Sesame Curry, Crisps of Zucchini, Carrots and Ginger
(gluten | sesame | soy)
- TANTANMEN 'PANDHRA RASSA'** 1150
House Made Noodles, Tantanmen Style Light Coconut Chicken Broth, Nitamago
Egg, Onions
(sesame | gluten | soy | egg)
- Ask your server for the vegetarian version ● 1150
- DONABE POTS** 1150
Tempura 'Rare Morel', Lotus Root Yakhni ●
- Robotayaki Seabass, Bhaja Masala, Mustard Curry, Aloo Jhur Jhuri 1850
(dairy)
- Chicken Keema per Eedu, Fried Egg, Edamame, Aloo Salli 1350
(dairy | soy)

Vegetarian ●

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BIG PLATES & CARBS