

Menu

aam papad | tuna

khasi chicken | horenso

aloo chop | buff tartare

tamatar dhaniya yuzu shorba | dashi tomatoes

kadhi pakoda

mangalorean buns | banana bonito

podu | katsu

kuliya chaat | watermelon kakigori

corn raab | soba | naga smoked pork

nimbu mirch | gindara

morel & soy pulao | buff carpaccio

timur panna cotta

gulkand | mochi

patti samosa | adzuki | coffee

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.

