

CHEF'S SIGNATURE DISHES

peking duck pancakes, cucumber, leek and the sweet 'duck sauce'	1800
yaki soba with bulldog sauce choice of vegetables chicken	500 575
 mapo tofu tofu and vegetables in homemade chilli bean sauce 	750
crispy fried spinach sichimi, dark and white sesame	550
the north east connect plain bamboo shoot and bird's eye chilli	350

Japan's long tradition of sword-making has given the country a distinct edge when it comes to the production of knives. Japanese chefs are obsessive when it comes to their knives. Many sharpen their blades everyday. The finest Japanese knives are called Hon-Yaki (true forged). They have the ability to be honed to such a degree that it is said they can split a single strand of hair. Here's a quick glossary of Japanese knives. Nakiro Bocho is a very light, easy-to-handle knife that is shaped like a cleaver. It is used for very delicate work like cutting vegetables into juliennes. Deba Bocho is much thicker than the Nakiro Bocho and more pointed. It can cut easily through fish-bone, and its small size makes it very handy. Without the right knife, Sashimi becomes a hit-and-miss affair. The slicing of Sashimi is of the utmost importance. There are two kinds of Sashimi knives: the Tako-Hiki (tako means octopus) that is popular in Tokyo, and the Yanagi-Ba (willow leaf) that chefs in Kansai prefer.



selection of appetizers and salads from china and japan

SUSHI

maki roll

tuna togarashi tartar	450
prawn tempura and avocado	450
kanikama maki roll crabstick and spring onion	450
asparagus tempura and tobanjan mayo	350
 caprese blast basil, tomato and cherry mozzarella fritters 	350

all sushis are served one piece per portion.

DIMSUM

AN APPETIZING

JOURNEY

hargou

 crystal scallop dumplings in a light broth 	775
truffle cheese dumplings	550
siew mai	
prawn, chive and bubu arare	650
local greens, golden garlic and bubu arare	550
bao	
barbeque duck, plum sauce and jalapeno	650
barbeque mushroom and chilli black bean	550
gyoza	
chicken gyoza and soy onion dressing	650
carrot, jalpai and passion fruit	550
house specials	
mushrooms from local forests and	
king chilli filled nests	550

550

all dimsum are served four pieces per portion.

asparagus wotib and light soy

some favourites from the heartlands, contemporary street food fare

salmon carpaccio yuzu soy, scallion, jalapeno and bubu arare	750
tempura choice of vegetables prawn	550 750
served with shaved wasabi and gari	
chicken "epice" crispy chicken with eight spices of japanese origin	650
crispy lamb konjee	650
 two onion pancakes green onion and onion pancakes served with hot sauce 	550
bamboo shoot carpaccio yuzu soy, scallion, jalapeno and bubu arare	550
• glocal goma "ae" seasonal greens, sweet and sour sesame dressing	550
crispy lotus stem meghalaya honey and dry red chilli	550
vegetable spring roll duo of asian salsa	550
 seasonal handpicked vegetables "bcg" butter chilli garlic sauce 	550

a must for every meal from the intensely flavourful cuisines

 spicy seafood soup chilli and asparagus soup 	350
sweet corn soup	
choice of vegetables	300
chicken	350
outenga and pepper soup seasonal greens	300
miso shiro tofu and wakame	300

China is home to some of the world's longest rivers. It also has a very lengthy shoreline. Japan is a group of islands. It is hardly surprising, therefore, that seafood is loved by just about every citizen of Japan and China. The national obsession of Japan, sushi, one of the world's most popular dishes, depends exclusively on the freshness of the catch. While the Japanese like their seafood cold, the Chinese like it hot. They prefer to stir-fry their seafood. All ingredients are thinly sliced or cubed. The seafood is marinated, using soy sauce, salt and other seasonings. A wok is heated. Oil is added. The seafood is then quickly stirred and turned until semi-cooked. The other ingredients are added and quickly stirfried. The seafood is added back midway through cooking, the seasonings are adjusted if necessary, and voila, the dish is served immediately!

japanese barbecue and beyond

TERIYAKI

ON THE FRY & GRILL

TERIYAKI	
negima chicken and leeks	650
kamo ume wasabi duck breast, pickled japanese apricots and wasabi	650
shiitake and asparagus	550
grilled vegetables yaki	550
all teriyakis are served with wakame salad, wafu dressing and ponzu brown butter	
KATSU	
chicken katsu kharoli mayo, scallion and soya emulsion	950
fried escallops of pork kharoli mayo, scallion and soya emulsion	950
■ miso glazed aubergine and cheese roll katsu	850

katsu is served with your choice of soba noodles or japanese steamed rice.

deep fried silken tofu served in a hot tentsuyu broth made of shiitake, mirin, and shoyu 850

scallion and chilli jam

• aged dashi tofu

MEATS

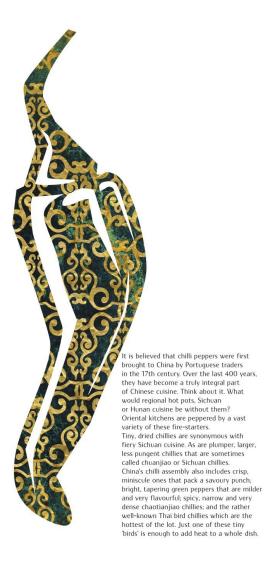
selection of chicken, duck, meat, pork and seafood

•	stir fried lobster spicy sambal sauce with curry leaf	1800
•	steamed kolkata bekti asam sauce	1150
•	crispy fried prawns spicy ponzu sauce and green onions	1150
•	braised duck with banana flower ginger wine sauce	1150
•	chinese clay pot rice naga pork sausage and star anise sauce	1150
•	braised oriental spiced pork belly rice wine, cinnamon and soy	950
•	sliced lamb with a choice of sauce oyster sauce, black bean or black pepper	950
•	shredded lamb chef's special black pepper sauce	950
•	hainese style drunken chicken jasmine tea poached rice and traditional accompaniments	850
•	kung pao chicken soy and cashews	850

VEGETABLES

a handpicked selection of dishes with seasonal vegetables

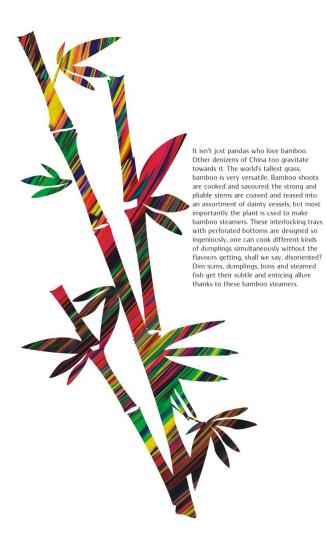
•	crispy fried tofu butter cream sauce with king chilli jam	750
•	seasonal greens jasmine flower and crackling taipei tausu	750
•	kung pao shillong potato soy and cashews	750
•	asparagus with chinese wine sesame and golden garlic	750
•	four style treasure vegetables preserved mountain chilli sauce	750
•	tobanjan vegetables asian vegetables in chilli bean sauce	750
•	schezwan style aubergine crushed peanuts	750
•	seasonal vegetables chilli tamarind sauce	750
	MOCK MEATS	
•	stir fried vegetarian prawns butter cream sauce, wasabi and almond	750
•	vegetarian chicken a variety of chillies and honey sauce	750



choice of staples from two asian countries

soft noodles with minced lamb black bean sauce	575
efu noodles choice of vegetables seafood	500 575
singapore chilli noodle a hawker's favourite	500
• five spice rice with asparagus	500
butter garlic fried rice with iceberg	500
gohan japanese steamed rice	500

NOODLES, RICE & RAMEN



DESSERTS

 hathikuli green tea crème brûlée fresh fruits 	450
sweet century egg "almost" passion fruit mousse and kataifi darsan	450
 nutella ball hazelnut chocolate encased in dark and white sesame and orange coulis 	450
 frozen please ask your server on the day's special from our pastry chef 	450
seasonal fresh fruits a scoop of ice cream of your choice	450
lotus white chocolate, raspberry and coconut panacotta	450

SWEET BRUSHSTROKES

vegetarian non-vegetarian

It is our endeavor to take special care of all our guests. If you or anyone in your party is allergic to any ingredient, please inform your server before you order your meal and they would assist you in ordering food items to suit you. All prices are in Indian rupees. we do not levy any service charge and all government taxes are applicable.