What is Umami? Is it salty? Is it sweet? Is it sour? Is it bitter? It is a sensation that touches on all four of the main tastes, but has a distinct flavour that is easier to experience than to describe. Though this pleasantly savoury sensation has existed for centuries, it was dubbed 'Umami' only in 1908 by professor Kikunae Ikeda of the Tokyo Imperial University, who noticed that the taste of kombu dashi (a kind of seaweed) could not be termed salty, sour, sweet or bitter. He named this flavour 'Umami' from the Japanese term for deliciousness.

Our restaurant is a tribute to all things Umami and all creations Oriental. It is a culinary journey mileposted by obvious classics and obscure treasures; by the fire of China and the finesse of Japan. Come, let Umami envelop your senses.
The creative use of fire is an art perfected by Chinese chefs. The intensity of the flames can make or break many a dish. An example of this art is the uniquely Chinese technique called Red Stewing. This involves cooking food very slowly over a low fire. Meats are usually browned first; soy sauce, sugar, wine or sherry, ginger, five spices, chilli powder, cumin and other seasonings are then liberally added, together with water. The finished product can be served hot or cold.

**CHEF'S SIGNATURE DISHES**

- **peking duck**  
  pancakes, cucumber, leek and the sweet ‘duck sauce’  
  1800

- **yaki soba with bulldog sauce**  
  choice of vegetables  
  500

- **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-Yak (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.

Nakiri Bachi is a very light, easy-to-handle knife that is shaped like a clover. It is used for very delicate work like cutting vegetables into julienne. Deka Bachi is much thicker than the Nakiri Bachi 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-Hiki (willow leaf) that chefs in Kamakura prefer.

## Sushi
- Tuna tataki 450
- Prawn tempura and avocado 450
- Kanikama maki roll 450
- Crabstick and spring onion 450
- Asparagus tempura and tobikyan mayo 350
- Caprese blast 350

All sushi is served one piece per portion.

## Dimsum
- Har gow 775
- Truffle cheese dumplings 550
- Siu mai 650
- Prawn, chive and bubu aare 550
- Local greens, golden garlic and bubb aare 550
- Bao 650
- Barbeque duck, plum sauce and jalapeno 550
- Barbeque mushroom and chilli black bean 550
- Gyoza 650
- Chicken gyoza and soy onion dressing 550
- Carrot, japa and passion fruit 550
- House specials 550
- Mushrooms from local forests and king chilli filled nests 550
- Asparagus wotib and light soy 550

All dimsum are served four pieces per portion.
some favourites from the heartlands, contemporary street food fare

- salmon carpaccio
  yuzu, soy, scallion, jalapeno and bonito
  tempura
- choice of vegetables
- prawn
  served with shaved wasabi and gari
- chicken "epice"
  crispy chicken with eight spices of Japanese origin
- crispy lamb
  koonje
- two onion pancakes
  green onion and onion pancakes served with hot sauce
- bamboo shoot carpaccio
  yuzu, soy, scallion, jalapeno and bonito
- glocal goma "ae"
  seasonal greens, sweet and sour sesame dressing
- crispy lotus stem
  mehghana honey and dry red chilli
- vegetable spring roll
  duo of asian salsa
- seasonal handpicked vegetables "bcq"
  bitter chilli garlic sauce

...a must for every meal from the intensely flavourful cuisines

- spicy seafood soup
  chilli and asparagus soup
- sweet corn soup
- choice of vegetables
- chicken
- outenga and pepper soup
  seasonal greens
- miso shiro
  tofu and wakame
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 stir-fried and turned until semi-cooked. The other ingredients are added and quickly stir-fried. 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**
- 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, wasu dressing and ponzu brown butter

**KATSU**
- chicken katsu  
  khotoli mayo, scallion and soya emulsion  
  950
- fried scallops of pork  
  khotoli mayo, scallion and soya emulsion  
  950
- miso glazed aubergine and cheese roll katsu  
  scallion and chilli jam  
  850
- aged dashi tofu  
  deep fried silken tofu served in a hot tenjitsu broth made of shiitake, mirin, and shoyu  
  850

katsu is served with your choice of soba noodles or japanese steamed rice.
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 prawn 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 tau  750
- kung pao shiitong 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
  better cream sauce, wasabi and almond  750
- vegetarian chicken
  a variety of chillies and honey sauce  750
It is believed that chilli peppers were first brought to China by Portuguese traders in the 17th century. Over the last 400 years, they have become a truly integral part of Chinese cuisine. Think about it. What would regional hot pots, Sichuan or Hunan cuisine be without them? Oriental kitchens are peppered by a vast variety of these fire-starters.

Tiny, dried chillies are synonymous with fiery Sichuan cuisine. As are plumper, larger, less pungent chillies that are sometimes called chilantes or Sichuan chillies.

Chin's chilli assembly also includes crisp, minute ones that pack a piquant punch. Bright, kerping green peppers that are milder and very flavourful; spicy, narrow and very dense chilantes chillies; and the rather well-known Thai bird chillies which are the hottest of the lot. Just one of these tiny 'birds' is enough to add heat to a whole dish.

choice of staples from two asian countries

- soft noodles with minced lamb 575
  - black bean sauce
- efs noodles 500
- choice of vegetables 500
- seafood 575
- singapore chilli noodle 500
  - a hawker's favourite
- five spice rice 500
  - with asparagus
- better garlic fried rice 500
  - with iceberg
- gohan 500
- japanese steamed rice
It isn’t just pandas who love bamboo. Other denizens of China too gravitate towards it. The world’s tallest grass, bamboo is very versatile. Bamboo shoots are cooked and sautéed; the strong and pliable stems are carved and trimmed into an assortment of dainty vessels; but most importantly, the plant is tied to make bamboo steamers. These interlocking trays with perforated bottoms are designed so ingeniously, one can cook different kinds of dumplings simultaneously without the flavours getting shall we say, dissolved? Dim sums, dumplings, buns and steamed fish get their subtle and enticing aroma thanks to these bamboo steamers.

DESSERTS

- Hāthikuli green tea crème brûlée
  - fresh fruits 450
- Sweet century egg “almost”
  - passion fruit mousse and katali 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
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.