

W A S A B I

by

wasabi  
morimoto

Wasabi sets the stage for an all-new menu that imaginatively combines spices, flavours, aromas and exotic Japanese ingredients, with cutting-edge techniques and contemporary flair. Inspired by the culinary style of Chef Masaharu Morimoto, each creation is artfully prepared to surprise and engage you through every course. Sit back, the show is about to begin.

*As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) on average active adult requires 2000 Kcals of Energy per day. However, calories needed may vary person.*

## Seasonal Omakase Menu (INR 10500)

“Chef’s Choice” A Multi - Course Tasting Menu

### ■ Hassun

Goma tofu | 33 gms | 31 kcal,  
Edamame | 28 gms | 57 kcal,  
Wasabi taco | 19 gms | 43 kcal



### ■ Cold Appetizer

Aona goma ae | 66 gms | 42.44 kcal



or

Crispy avocado senbei | 100 gms | 168.59 kcal



### ■ Hot Appetizer

Rock corn | 80 gms | 104.68 kcal



or

Spicy asparagus | 52 gms | 10.63 kcal



### ■ Sushi

Sushi perigord roll | 185 gms | 215.16 kcal  
with miso soup | 100 gms | 30.08 kcal



### ■ Entrée

Crispy tofu kuwayaki | 89 gms | 193.48 kcal



or

Roasted eggplant toban | 50 gms | 45.68 kcal  
with mushroom truffle kamameshi rice  
| 130 gms | 76.18 kcal



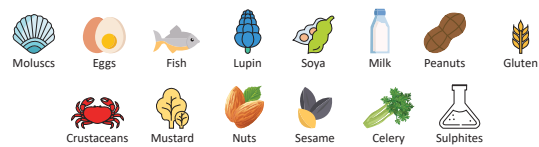
### ▲ Dessert

Tofu cheese cake | 84 gms | 220.23 kcal  
mango passion, pineapple salsa



or

Sakuranbo chocolate tart | 80 gms | 319.185 kcal  
cream cheese ice cream



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## Seasonal Omakase Menu (INR 11500)

“Chef’s Choice” A Multi - Course Tasting Menu

### ▲ Hassun

Olive hamachi | 28 gms | 51 kcal,  
Edamame | 24 gms | 57 kcal,  
Salmon tacos | 25 gms | 52 kcal



### ▲ Cold Appetizer

White fish carpaccio | 31 gms | 45.56 kcal



or

Yellow tail carpaccio | 53 gms | 73.96 kcal



### ▲ Hot Appetizer

Rock shrimp | 79 gms | 168.62 kcal



or

Chicken nanban | 73 gms | 186.89 kcal



### ▲ Sushi

Nigiri and sushi roll | 106 gms | 255.82 kcal  
with miso soup | 106 gms | 40.64 kcal



### ▲ Entrée

Black cod miso | 73 gms | 100.45 kcal



or

Lamb chop shichimiyaki | 115 gms | 366.7kcal  
with mushroom kamameshi rice | 130 gms | 76.18 kcal



### ▲ Dessert

Tofu cheese cake | 84 gms | 220.23 kcal  
mango passion, pineapple salsa



or

Sakuranbo chocolate tart | 80 gms | 319.18 kcal  
cream cheese ice cream



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## COLD APPETIZER

VEGETARIAN

**Crispy avocado senbei** | 300 gms | 505.77 kcal **INR 2600**

fresh jalapeno, wasabi aioli



**Wasabi taco** | 175 gms | 263.17 kcal **INR 2500**

spiced avocado



**White Asparagus carpaccio** | 45 gms | 9.31 kcal **INR 2400**

yuzu soy



**Avocado tartare** | 80 gms | 136.29 kcal **INR 2400**

tonburi



**Tofu carpaccio** | 123 gms | 205.39 kcal **INR 2400**

yuzu soy



**Aona goma ae** | 200 gms | 127.34 kcal **INR 2200**

spinach sesame sauce



## HOT APPETIZER

VEGETARIAN

**Vegetable beggar's purse** | 140 gms | 167.72 kcal **INR 2800**

yuzu vinaigrette



**Roasted white asparagus** | 190 gms | 77.29 Kcal **INR 2800**

truffle cream



**Mushroom pizza** | 101 gms | 233.16 kcal **INR 2700**

matsutake and porcini



**Tofu nanban** | 290 gms | 286 kcal **INR 2200**

spicy negi sauce



**Spicy asparagus** | 157 gms | 31.90 kcal **INR 2200**

steamed asparagus, spicy mayo



**Rock corn tempura** | 240 gms | 314.04 kcal **INR 2200**

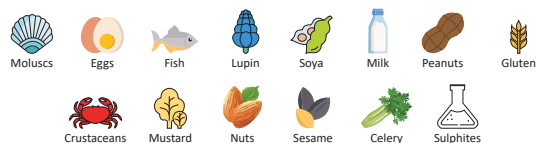
tossed in sweet-spicy mayo



**Edamame** **INR 1400/2200/2400**

salted | 200 gms | 573.96 kcal, garlic togarashi | 212 gms

| 399.94 kcal, truffle | 200 gms | 597.36 kcal



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## SUSHI ROLL

VEGETARIAN



**Spicy shishito roll** | 124 gms | 211.17 kcal **INR 2200**

aoto tartare

**Perigord roll** | 186 gms | 215.16 kcal **INR 2200**

white asparagus, truffle

**Shiro kuro garlic** | 133 gms | 199.82 kcal **INR 2200**

garlic shoot, truffle, black garlic

**Spicy yaki shiitake** | 107 gms | 132.19 kcal **INR 1500**

**Spicy kappa** | 115 gms | 164.47 kcal **INR 1500**

**Spicy avocado** | 127 gms | 196.44 kcal **INR 1500**

**Spicy asparagus tempura** | 109 gms | 90.45 kcal **INR 1500**

**Asparagus tempura** | 109 gms | 110.31 kcal **INR 1500**

**Vegetable roll** | 133 gms | 128.86 kcal **INR 1500**

## NORI LESS ROLL

VEGETARIAN



**Crispy cucumber avocado roll** | 120 gms | 127.44 kcal **INR 2000**

**Spicy shishito inari** | 156 gms | 309.96 kcal **INR 2000**

pepper tempura



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## SOUP

■ VEGETARIAN

**Mushroom dobin mushi** | 480 gms | 335.04 kcal **INR 1700**  
steam soup with vegetables and fresh mushrooms



**Miso soup** | 300 gms | 90.24 kcal **INR 2100**  
tofu, wakame and negi



**Vegetable ramen soup** | 275 gms | 1003.70 kcal **INR 1900**  
vegetable clear soup, ramen noodles



## SALAD

■ VEGETARIAN

**Avocado cocktail salad** | 290 gms | 272.14 kcal **INR 2100**  
miso vinaigrette, takuan



**Crispy onion salad** | 295 gms | 1038.43 kcal **INR 1900**  
mixed greens, soy onion dressing



## ROBATAYAKI

■ VEGETARIAN

**Charcoal grilled Japanese style**



**Robatayaki moriwase** | 145 gms | 158.01 kcal **INR 3100**  
assorted vegetables

**White asparagus** | 180 gms | 66.33 kcal **INR 2100**

**Romanesco** | 185 gms | 147.41 kcal **INR 1900**

**Avocado** | 210 gms | 341 kcal **INR 1800**

**Snap peas** | 170 gms | 134.23 Kcal **INR 1600**

**Lotus stem** | 190 gms | 130.13 kcal **INR 1500**

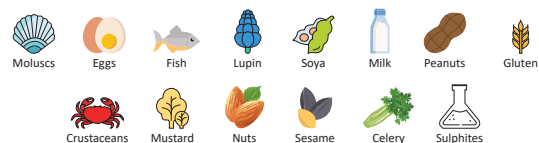
**Japanese eggplant** | 180 gms | 161.75 kcal **INR 1500**

**Sweet potato** | 205 gms | 374.51 kcal **INR 1400**

**Shiitake mushroom** | 135 gms | 77.46 kcal **INR 1400**

**Erengi mushroom** | 145 gms | 80.10 kcal **INR 1400**

**Amanaga togarashi chilli** | 145 gms | 162.47 kcal **INR 1400**



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## ENTRÉE

■ VEGETARIAN

**Steamed tofu** | 270 gms | 249.97 kcal **INR 3000**  
black bean sauce, ginger scallion



**Tofu steak yoganyaki** | 330 gms | 362.54 kcal **INR 3000**  
garlic soy sauce



**Crispy tofu kuwayaki** | 270 gms | 580.45 kcal **INR 3000**  
oroshi daikon sauce



**Roasted eggplant toban** | 280 gms | 137.06 kcal **INR 2700**  
sakura miso sauce



**Japanese vegetable curry** | 360 gms | 430.27 kcal **INR 2700**  
seasonal vegetables with rice



**Mixed vegetable 'wok saute' shio aji** **INR 2600**  
240 gms | 269.52 kcal  
vegetable of the day



## RICE AND NOODLES

■ VEGETARIAN

**Mushroom truffle kamameshi** | 390 gms | 228.54 kcal **INR 3100**  
'kettle rice', Japanese mushrooms,  
prepared in nanbu iron pot



**Edamame kamameshi** | 370 gms | 691.83 kcal **INR 2800**  
'kettle rice', yasai ankake, prepared in nanbu iron pot



**Teppanyaki soba** | 300 gms | 543.12 kcal **INR 2700**  
teppanyaki buckwheat noodles



**Tempura udon** | 550 gms | 749.10 kcal **INR 2500**  
vegetable tempura



**Cha soba** | 304 gms | 1035.36 kcal **INR 2200**  
chilled green tea noodles with chopped scallions,  
sesame, kelp soy for dipping



**Garlic fried rice** | 250 gms | 437.15 kcal **INR 1700**  
teppanyaki garlic rice



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## SUSHI ROLL

⚠️ NON VEGETARIAN



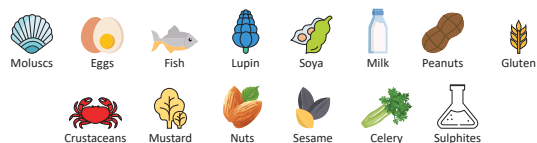
<b>Spicy angel shrimp</b>   140gms   167.55 kcal	<b>INR 2600</b>
<b>Zuwagani tempura roll</b>   137 gms   205.32 kcal spicy hamachi tartare	<b>INR 2600</b>
<b>Soft shell crab</b>   140 gms   278.11 kcal	<b>INR 2100</b>
<b>Unagi roll</b>   125 gms   268.23 kcal	<b>INR 2000</b>
<b>Negi toro maki</b>   99 gms   238.79 kcal	<b>INR 1900</b>
<b>Spicy salmon avocado</b>   135 gms   324.42 kcal	<b>INR 1900</b>
<b>Tekka maki</b>   111 gms   122.32 kcal	<b>INR 1900</b>
<b>Salmon / Spicy salmon</b>   121 gms   244.07 kcal	<b>INR 1600</b>
<b>Yellow tail / Spicy yellow tail</b>   124 gms   188.85 kcal	<b>INR 1600</b>
<b>Spicy tuna</b>   121 gms   181.45 kcal	<b>INR 1600</b>
<b>Shrimp tempura / Spicy shrimp tempura</b> 125 gms   262.53 kcal	<b>INR 1600</b>

## NORI LESS ROLL

⚠️ NON VEGETARIAN



<b>Crispy tuna avocado roll</b>   166 gms   330.26 kcal	<b>INR 2200</b>
<b>Spicy shrimp tempura inari sushi</b> 150 gms   361.17 kcal	<b>INR 2200</b>



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## SUSHI AND SASHIMI

⚠️ NON VEGETARIAN

per piece



<b>Oh toro</b>   29 gms   59.50 kcal fatty tuna	<b>INR 1400</b>
<b>Chu toro</b>   35 gms   132.70 kcal medium fatty	<b>INR 1200</b>
<b>Maguro akami</b>   31 gms   66.26 kcal tuna	<b>INR 1000</b>
<b>Unagi</b>   35 gms   86.72 kcal eel	<b>INR 1200</b>
<b>Hamachi</b>   29 gms   59.66 kcal yellow tail	<b>INR 1200</b>
<b>Sake</b>   32 gms   60.39 kcal salmon	<b>INR 1000</b>
<b>Hirame</b>   33 gms   38.45 kcal flake	<b>INR 900</b>
<b>Tamago</b>   34 gms   60.85 kcal egg omelette	<b>INR 400</b>



## COLD APPETIZER

⚠️ NON VEGETARIAN

<b>Toro &amp; hamachi tartare</b>   124 gms   221.77 kcal fatty tuna, yellowtail, tartare sauce	<b>INR 5200</b>
<b>Yellow tail jalapeno carpaccio</b>   87 gms   120.71 kcal yuzu, soy sauce	<b>INR 5100</b>
<b>Salmon carpaccio</b>   99 gms   221.88 kcal hot oil, yuzu, soy sauce	<b>INR 4500</b>
<b>Morimoto's tuna pizza</b>   114gms   257.98 kcal tomato, avocado, jalapeno, wasabi	<b>INR 4500</b>
<b>White fish carpaccio</b>   96 gms   136.68 kcal hot oil, yuzu, soy sauce	<b>INR 4100</b>



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## HOT APPETIZER

🚫 NON VEGETARIAN


**Spicy king crab** | 300 gms | 367.14 kcal **INR 4200**

kochujan mayo  


**On Toro Mt. Fuji yoganyaki** | 150 gms | 192.89 kcal **INR 4900**

leek sesame sauce  


**Chicken nanban** | 220 gms | 560.69 kcal **INR 3000**

crispy chicken, nanban sauce  



**Rock shrimp tempura** | 240 gms | 505.87 kcal **INR 2700**

tossed in sweet – spicy mayo  



## SOUP

🚫 NON VEGETARIAN


**Miso soup** | 320 gms | 121.92 kcal **INR 2200**

kani, clams, wakame and negi  


**Mushroom dobin mushi** | 560 gms | 278.21 kcal **INR 2100**

steam soup with Japanese mushroom, Hamachi & ebi  



**Morimoto ramen soup** | 350 gms | 218.33 kcal **INR 2100**

iron chef's favourite chicken soup  


## SALAD

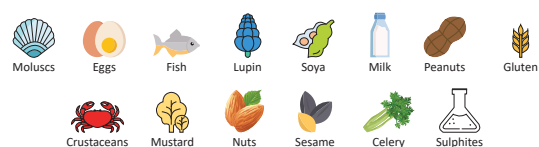
🚫 NON VEGETARIAN

**Salmon sashimi salad** | 257 gms | 381.36 kcal **INR 3300**

fresh salmon, mixed greens, soy onion dressing  


**Calamari tempura salad** | 330 gms | 495.26 kcal **INR 2100**

mixed greens, miso vinaigrette  





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## RICE AND NOODLES

🚫 NON VEGETARIAN

**Seafood kamameshi** | 360 gms | 606.20 kcal **INR 3700**

'kettle rice', assorted seafood, prepared in nanbu iron pot  



**Chicken truffle kamameshi** | 380 gms | 1353.86 kcal **INR 3200**

'kettle rice', chicken and yasai, prepared in nanbu iron pot  


**Tempura udon** | 550 gms | 799.26 kcal **INR 2500**

shrimp tempura  


**Cha soba** | 305 gms | 1063.47 kcal **INR 2200**

chilled green tea noodles with chopped scallions, sesame, bonito & kelp soy for dipping  


**Choice of chicken or shrimp** | 250 gms | 438.85 kcal **INR 1900**

teppanyaki chicken / shrimp rice  


**Egg** | 250 gms | 424.68 kcal **INR 1800**

teppanyaki egg rice  



## ENTRÉE

🚫 NON VEGETARIAN


**Panko truffle lobster** | 220 gms | 632.90 kcal **INR 5200**

tobiko, yuzu butter  


**Black cod miso** | 220 gms | 301.36 kcal **INR 5200**

miso marinated black cod  



**Chilean seabass** | 280 gms | 392.98 kcal **INR 5100**

black bean sauce, ginger scallion  


**Lamb chop shichimiyaki** | 380 gms | 1100.78 kcal **INR 4900**

morel sauce  


**Lamb loin hayashi rice** | 280 gms | 806.09 kcal **INR 4900**

Japanese short grain rice, lamb jus  


**Grilled chicken teriyaki** | 230 gms | 442.47 kcal **INR 3300**

shichimi togarashi  




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## ROBATAYAKI

Charcoal grilled

 NON VEGETARIAN

**Salmon robatayaki** | 287 gms | 628.42 kcal **INR 5100**  
kimpera



**Seabass** | 230 gms | 356.18 kcal **INR 5100**  
spicy negi sauce



**King crab** | 280 gms | 250.99 kcal **INR 5100**  
lemon butter



**Lobster** | 211 gms | 330.81 kcal **INR 5100**  
spicy negi sauce



## DESSERTS

 NON VEGETARIAN

**Sakuranbo chocolate tart** | 160gms | 638.37 kcal **INR 2200**  
cream cheese ice cream



**Tofu cheese cake** | 170 gms | 441.46 kcal **INR 2200**  
mango passion, pineapple salsa



**Kuro goma mille feuille** | 178 gms | 606.41 kcal **INR 2200**  
fresh caramel, cream cheese ice cream



## SPECIALITY TEA

**Sencha** **INR 450**

A delicate light green tea with combination of bitter sweet aroma

**Matcha** **INR 450**

Hand picked fine powdered vibrant green tea, used oarticularly in tea ceremonies with bitter, vegetative notes

**Gyokuru** **INR 450**

A fine Japanese green tea picked from the tip of the leaf with medium aroma of sweetness and mild astringency

**Hojicha** **INR 450**

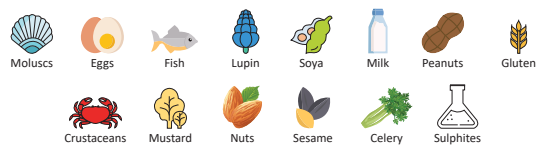
A light reddish brown tea in appearance with low astringency and a slight caramel flavour



**Genmaicha** **INR 450**

A mild grass flavoured tea with the aroma of roasted rice

**Fukamushicha** **INR 450**

A vivid green colour tea with deep fresh grassy notes and a sweet finish with a touch of astringency



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