Seasonal Omakase Menu

( INR 8500 )

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

- **Hassun**
  goma tofu, edamame, wasabi taco
  *(sesame, mustard, lactose, soy)*

- **Cold Appetizer**
  aona goma ae
  *(sesame, gluten)*
  or
  crispy avocado senbei
  *(gluten, lactose, mustard)*

- **Hot Appetizer**
  rock corn
  *(gluten, lactose)*
  or
  spicy asparagus
  *(sesame, lactose)*

- **Sushi**
  sushi perigord roll with miso soup
  *(gluten, lactose, sesame, soy)*

- **Entrée**
  crispy tofu kuwayaki
  *(soy, gluten)*
  or
  roasted eggplant toban with mushroom truffle kamameshi rice
  *(lactose, gluten, sesame, soy)*

- **Dessert**
  tofu cheesecake
  matcha ice cream, pineapple salsa
  *(soy, lactose, egg)*
  or
  sakuranbo chocolate tart
  cream cheese ice cream
  *(gluten, lactose, egg)*

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Seasonal Omakase Menu
(INR 8500)

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

Hassun
olive hamachi, edamame, salmon tacos
(fish, soy, mustard, lactose)

Cold Appetizer
yellowtail carpaccio
or
salmon carpaccio
(fish, soy, sulphites)

Hot appetizer
rock shrimp
(lactose, gluten, shellfish, sulphites)
or
chicken nanban
(gluten, sesame, soy, sulphites)

Sushi
nigiri and sushi roll
with miso soup
(gluten, sesame, soy)

Entrée
black cod miso
(soy, fish, lactose)
or
lamb chop shichimiyaki
with mushroom truffle kamameshi rice
(gluten, lactose, sesame, soy)

Dessert
tofu cheesecake
matcha ice cream, pineapple salsa
(soy, lactose, egg)
or
sakuranbo chocolate tart
cream cheese ice cream
(gluten, lactose, egg)

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COLD APPETIZERS

- **Aona Goma ae**
  - Spinach sesame sauce
  - (sesame, gluten)
  - 1600

- **Tofu Carpaccio**
  - Yuzu soy
  - (soy, sulphites, gluten, sesame)
  - 1800

- **Avocado Tartare**
  - Tonburi
  - (soy, sulphites)
  - 1800

- **White Asparagus Carpaccio**
  - Yuzu soy
  - (gluten, sesame, soy, sulphites)
  - 1800

- **Wasabi Taco**
  - Spiced avocado
  - (gluten, mustard)
  - 1850

- **Crispy Avocado Senbei**
  - Fresh jalapeno, wasabi aioli
  - (gluten, lactose, mustard, sulphites)
  - 1950

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HOT APPETIZERS

- **Edamame**
  - salted / garlic togarashi / truffle
  - (soy)
  - 1100/1650/1800

- **Rock Corn Tempura**
  - tossed in sweet-spicy mayo
  - (gluten, lactose, sulphites)
  - 1600

- **Spicy Asparagus**
  - steamed asparagus, spicy mayo
  - (sesame, lactose, sulphites)
  - 1600

- **Tofu Nanban**
  - spicy negi sauce
  - (gluten, lactose, sulphites, soy)
  - 1600

- **Mushroom Pizza**
  - truffle sabayon sauce
  - (gluten, lactose)
  - 2050

- **Vegetable Beggar’s Purse**
  - yuzu vinaigrette
  - (gluten, lactose)
  - 2150

- **Roasted White Asparagus**
  - truffle cream
  - (gluten, soy, lactose, sulphites)
  - 2150

SOUPS

- **Vegetable Ramen Soup**
  - vegetable clear soup, ramen noodles
  - (gluten, soy)
  - 1400

- **Miso Soup**
  - tofu, wakame and negi
  - (gluten, soy)
  - 1550

- **Mushroom Dobin Mushi**
  - steam soup in pot with assorted vegetables and tofu
  - (soy, sulphites)
  - 1550

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**SALADS**

- **Crispy Onion Salad**
  mixed greens, soy onion dressing
  *(soy, gluten, mustard, sulphites)*
  1400

- **Avocado Cocktail Salad**
  miso vinaigrette
  *(soy, gluten, mustard, sulphites)*
  1550

**ROBATAYAKI**

Charcoal grilled Japanese style
*(gluten, soy, sesame)*

- **Togarashi Chilli**
  1050

- **Erengi Mushroom**
  1050

- **Shiitake Mushroom**
  1050

- **Sweet Potato**
  1100

- **Eggplant**
  1150

- **Lotus Stem**
  1150

- **Snap Peas**
  1200

- **Avocado**
  1350

- **Romanesco**
  1450

- **White Asparagus**
  1550

- **Robatayaki Moriawase**
  assorted vegetables
  2350

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**ENTRÉE**

- **Mixed Vegetable ‘Wok Saute’ Shio Aji**
  vegetable of the day
  *(lactose)*
  - 1950

- **Japanese Vegetable Curry**
  seasonal vegetable with rice
  *(gluten, lactose, sulphites)*
  - 2000

- **Roasted Eggplant Toban**
  sakura miso sauce
  *(lactose, gluten, sesame)*
  - 2050

- **Crispy Tofu Kuwayaki**
  oroshi daikon sauce
  *(gluten, soy)*
  - 2250

- **Tofu Steak Yoganyaki**
  garlic soy sauce
  *(gluten, soy)*
  - 2250

- **Steamed Tofu**
  black bean sauce, ginger scallion
  *(gluten, soy)*
  - 2250

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**RICE AND NOODLES**

- **Garlic Fried Rice**
  *(soy, gluten, lactose, sulphites)*
  - 1300

- **Cha Soba**
  chilled green tea noodles, scallions, sesame, kelp soy for dipping
  *(soy, gluten, sesame, sulphites)*
  - 1600

- **Tempura Udon**
  vegetable tempura
  *(soy, gluten, sulphites)*
  - 1900

- **Teppanyaki soba**
  *(soy, gluten, sulphites)*
  - 1900

- **Edamame Kamameshi**
  ‘kettle rice’, yasai ankake, prepared in nanbu iron pot
  *(gluten, lactose, soy)*
  - 2150

- **Mushroom Truffle Kamameshi**
  ‘kettle rice’, yasai ankake, prepared in nanbu iron pot
  *(gluten, lactose, soy)*
  - 2350

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SUSHI ROLLS
(gluten, lactose, sesame, soy)

- Vegetable Roll 1150
- Asparagus Tempura 1150
- Spicy Asparagus Tempura 1150
- Spicy Avocado 1150
- Spicy Kappa 1150
- Spicy Yaki Shiitake 1150
- Perigord Roll 1600
  white asparagus, truffle
- Spicy Shishito Roll 1600
  aoto tartare
- Shiro Kuro Garlic 1600
  garlic shoot, truffle, black garlic

NORI LESS ROLLS

- Crispy Cucumber Avocado Roll 1500
- Spicy Shishito Inari Pepper Tempura 1500

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### Sushi Rolls

*(sesame, lactose, gluten, soy)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Spicy Tuna</strong> <em>(fish)</em></td>
<td>1200</td>
</tr>
<tr>
<td><strong>Yellow tail / Spicy Yellow Tail</strong> <em>(fish)</em></td>
<td>1200</td>
</tr>
<tr>
<td><strong>Salmon / Spicy Salmon</strong> <em>(fish)</em></td>
<td>1200</td>
</tr>
<tr>
<td><strong>Shrimp Tempura / Spicy Shrimp Tempura</strong> <em>(shellfish)</em></td>
<td>1200</td>
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<tr>
<td><strong>Tekka Maki</strong> <em>(fish)</em></td>
<td>1400</td>
</tr>
<tr>
<td><strong>Spicy Salmon Avocado</strong> <em>(fish)</em></td>
<td>1400</td>
</tr>
<tr>
<td><strong>Negitoro Maki</strong> <em>(fish)</em></td>
<td>1400</td>
</tr>
<tr>
<td><strong>Unagi</strong> <em>(fish)</em></td>
<td>1500</td>
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<tr>
<td><strong>Soft Shell Crab</strong> <em>(shellfish)</em></td>
<td>1550</td>
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<tr>
<td><strong>Zuwagani Tempura Roll</strong> spacy hamachi tartare <em>(shellfish)</em></td>
<td>1950</td>
</tr>
<tr>
<td><strong>Spicy Angel Shrimp</strong> <em>(shellfish)</em></td>
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### Nori Less Rolls

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<th>Item</th>
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<tbody>
<tr>
<td><strong>Crispy Tuna Avocado Roll</strong> <em>(fish)</em></td>
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<tr>
<td><strong>Spicy Shrimp Tempura Inari Sushi</strong> <em>(shellfish)</em></td>
<td>1600</td>
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# Sushi and Sashimi

per piece  
* (gluten, soy) 

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<th>Item</th>
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<tr>
<td>Tamago</td>
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<tr>
<td>Omelette egg</td>
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<tr>
<td>(egg, soy, sulphites)</td>
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</tr>
<tr>
<td>Hirame</td>
<td>700</td>
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<tr>
<td>Fluke</td>
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<tr>
<td>(fish)</td>
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<tr>
<td>Maguro Akami</td>
<td>750</td>
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<tr>
<td>Tuna</td>
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</tr>
<tr>
<td>(fish)</td>
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</tr>
<tr>
<td>Sake</td>
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<td>Salmon</td>
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<tr>
<td>(fish)</td>
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<tr>
<td>Chu Toro</td>
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<tr>
<td>Medium fatty tuna</td>
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<tr>
<td>(fish)</td>
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<tr>
<td>Unagi</td>
<td>850</td>
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<tr>
<td>(fish)</td>
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</tr>
<tr>
<td>Hamachi</td>
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<td>Yellow tail tuna</td>
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<tr>
<td>(fish)</td>
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<td>Oh Toro</td>
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<tr>
<td>Fatty tuna</td>
<td></td>
</tr>
<tr>
<td>(fish)</td>
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</tbody>
</table>

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COLD APPETIZERS

- **White Fish Carpaccio**
  - hot oil, yuzu soy sauce
  - (gluten, fish, sesame, soy, sulphites)  
  - 3000

- **Morimoto’s Tuna Pizza**
  - Tomato, avocado, jalapeno, anchovy aioli
  - (gluten, lactose, fish, soy, sulphites)  
  - 3150

- **Salmon Carpaccio**
  - hot oil, yuzu soy sauce
  - (gluten, fish, sesame, soy, sulphites)  
  - 3250

- **Yellow Tail Jalapeno Carpaccio**
  - yuzu soy sauce
  - (gluten, fish, soy)  
  - 3750

- **Toro & Hamachi Tartare**
  - caviar, soy sauce
  - (gluten, fish, soy)  
  - 3850

HOT APPETIZERS

- **Rock Shrimp Tempura**
  - tossed in sweet – spicy mayo
  - (lactose, gluten, shellfish, sulphites)  
  - 2050

- **Chicken Nanban**
  - crispy chicken, nanban sauce
  - (gluten, sesame, soy, sulphites)  
  - 2250

- **Maguro Mt. Fuji Yoganyaki**
  - leek sesame sauce
  - (sesame, fish, gluten, soy, tree nuts, sulphites)  
  - 3700

- **Spicy King Crab**
  - kochujan mayo
  - (lactose, sesame, gluten, shellfish, sulphites)  
  - 3750

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SOUPS

- Morimoto Ramen Soup 1550
  iron chef’s favourite chicken soup
  (gluten, soy, celery)

- Mushroom Dobin Mushi 1600
  steam soup in a pot with Japanese mushroom, hamachi & ebi
  (soy, fish, shellfish, gluten, sulphites)

- Miso Soup 1600
  kani, clams, wakame and negi
  (gluten, shellfish, soy)

SALAD

- Calamari Tempura Salad 1550
  mixed greens, miso vinaigrette
  (fish, soy, gluten, mustard, sulphites)

- Salmon Sashimi Salad 2500
  mixed greens, soy onion dressing
  (fish, soy, gluten, mustard, sulphites)

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NOODLES AND RICE

- Egg
  (egg, soy, gluten, lactose, sulphites) 1350
- Choice of Chicken or Shrimp
  (shellfish, soy, gluten, lactose, sulphites) 1450
- Cha Soba
  chilled green tea noodles, scallions, sesame, kelp soy for dipping
  (soy, gluten, sesame, sulphites, fish) 1600
- Tempura Udon
  shrimp tempura
  (soy, gluten, sulphites, shellfish, fish) 1900
- Chicken Truffle Kamameshi
  ‘kettle rice’, chicken and yasai, prepared in nanbu iron pot
  (gluten, lactose, soy) 2450
- Seafood Kamameshi
  ‘kettle rice, assorted seafood, prepared in nanbu iron pot
  (gluten, lactose, shellfish, fish, soy) 2650

ROBATAYAKI

- Lamb Chop
  morrel sauce
  (gluten, soy, mushroom, celery) 3250
- Salmon
  kimpera
  (soy, gluten, sesame, sulphites, fish) 3750
- Seabass
  spicy negi sauce
  (soy, gluten, sesame, sulphites, fish) 3750
- King Crab
  lemon butter
  (soy, gluten, sesame, sulphites, shellfish) 3750
- Lobster
  spicy negi sauce
  (soy, gluten, sesame, sulphites, shellfish) 3750

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**ENTRÉE**

- **Grilled Chicken Teriyaki**
  - Sichimi togarashi
  - (Gluten, lactose, sesame, soy)  
  - 2500

- **Lamb Chop Shichimiyaki**
  - Morel sauce
  - (Soy, gluten, sulphites, lactose, celery)  
  - 3550

- **Lamb Loin Hayashi**
  - Japanese short grain rice, lamb jus
  - (Soy, gluten, sulphites, lactose, celery)  
  - 3550

- **Black Cod Miso**
  - Miso marinated black cod
  - (Soy, fish)  
  - 3750

- **Chilean Seabass**
  - Black bean sauce, ginger scallion
  - (Fish, gluten, lactose, soy)  
  - 3750

- **Panko Truffle Lobster**
  - Tobiko, yuzu butter
  - (Lactose, gluten, shellfish)  
  - 3950

**DESSERTS**

- **Sakuranbo Chocolate Tart**
  - Cream cheese ice cream
  - (Gluten, lactose, egg, tree nuts)  
  - 1600

- **Tofu Cheesecake**
  - Matcha ice cream, pineapple salsa
  - (Lactose, egg)  
  - 1600

- **Kuro Goma Mille Feuille**
  - Fresh caramel, cream cheese ice cream
  - (Gluten, lactose, egg, sesame)  
  - 1600

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