



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 Kcal of Energy per day. However, calories needed may vary person.

Seasonal Omakase Menu (INR 10500)

“Chefs 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

Makomodake carpaccio | 50 gms | 76.94 kcal
Water bamboo, yuzu soy



 Hot Appetizer

Vegetable tempura | 80 gms | 104.68 kcal



or

Mushroom pizza | 52 gms | 116.58 kcal



 Sushi

Vegetable roll | 133 gms | 128.86 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

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



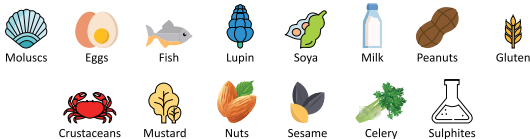
or

Baked matcha cheese cake | 170 gms | 441.46 kcal
Vanilla ice cream



Timing

Lunch - 12:30 pm to 2:00 pm Dinner - 7:00 pm to 11:00 pm



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Seasonal Omakase Menu (INR 11500)

“Chefs Choice” A Multi – Course Tasting Menu

 Hassun

Olive hamachi | 28 gms | 51 kcal
Edamame | 28 gms | 57 kcal
Salmon taco | 25 gms | 52 kcal



 Cold Appetizer

White fish carpaccio | 31 gms | 45.56 kcal



or

Yellow tail carpaccio | 53 gms | 73.96 kcal
Fish, gluten, soy, sulphite



 Hot Appetizer

Ebi Tempura | 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 | 366.7 kcal
with mushroom truffle kamameshi rice
| 130 gms | 76.18 kcal



 Dessert

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



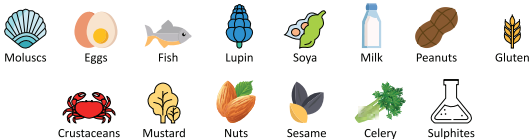
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COLD APPETIZER

VEGETARIAN

Crispy avocado senbei | 300 gms | 505.77 kcal **INR 2600**
Fresh jalapeno, wasabi aioli

Nasu shishito negimiso tacos | 279.0kcal **INR 2500**
Japanese eggplant, shishito chilly, negimiso

Wasabi taco | 175gm | 263.17 kcal **INR 2500**
Spiced avocado

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

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

Makomodake carpaccio | 107.7 kcal **INR 2400**
Water bamboo, yuzu soya dressing

Aona goma ae | 200 gms | 127.34 kcal **INR 2400**
Spinach sesame sauce

HOT APPETIZER

VEGETARIAN

Roasted white asparagus | 190 gms | 77.29 kcal **INR 2900**
Truffle cream

Mushroom pizza | 101 gms | 233.16 gms **INR 2900**
Matsutake and porcini

Vegetable beggar’s purse | 140 gms | 167.72 kcal **INR 2800**
Yuzu vinaigrette

Tofu nanban | 290 gms | 286 kcal **INR 2200**
Spicy negi sauce

Makomodake Fujiyaki | 102.6 kcal **INR 2200**
Water bamboo, leeks sesame sauce

Rock corn tempura | 421.68 **INR 2200**
Sweet n spicy mayo, wasabi aioli

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

Gobo nasu miso roll | 351.8 kcal **INR 2200**
Fried gobo, fried eggplant slices

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 roll | 133 gms | 199.82 kcal **INR 2200**
Garlic shoot, truffle, black garlic

Spicy 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 **INR 2000**
| 120 gms | 127.44 kcal

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



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SOUP

VEGETARIAN

- Mushroom dobin mushi soup | 480 gms | 335.04 kcal

steam soup with vegetables and fresh mushrooms



INR 1700
- Miso soup | 300 gms | 90.24 kcal

Tofu, wakame and negi



INR 2100
- Vegetable ramen soup | 275 gms | 1003.70 kcal

Vegetable clear soup, ramen noodles



INR 1900

SALAD

VEGETARIAN

- Avocado cocktail salad | 290 gms | 272.14 kcal

Miso vinaigrette, takuan



INR 2100
- Crispy onion salad | 295 gms | 1038.43 kcal

Mixed greens, soy onion dressing



INR 1900

ROBATAYAKI

VEGETARIAN

- Charcoal grilled Japanese style



Robatayaki moriawase | 145 gms | 158.01 kcal

INR 3100
- White asparagus | 180 gms | 66.33 kcal

INR 2300
- Romanesco | 185 gms | 147.41 kcal

INR 1900
- Avocado | 210 gms | 341 kcal

INR 1800
- Snap peas | 170 gms | 134.23 kcal

INR 1800
- Lotus stem | 190 gms | 130.13 kcal

INR 1800
- Japanese eggplant | 180 gms | 1562.75 kcal

INR 1500
- Sweet potato | 205 gms | 374.51 kcal

INR 1400
- Shitake mushroom | 135 gms | 77.46 kcal

INR 1400
- Erengi mushroom | 145 gms | 80.10 kcal

INR 1400
- Amanaga togarashi chilly | 145 gms | 162.47 kcal

INR 1400



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ENTRÉE

VEGETARIAN

- Steamed tofu | 270 gms | 249.97 kcal

Black bean sauce, ginger scallion



INR 3000
- Tofu steak yoganyaki | 330 gms | 62.54 kcal

Garlic soy sauce



INR 3300
- Crispy tofu kuwayaki | 270 gms | 580.45 kcal

Oroshi daikon sauce



INR 3200
- Truffle lilly bud | 250 gms | 347kcal

Truffle butter, panko



INR 3300
- Yose tofu yuba ankake, shiitake | 250gm | 241.12kcal

Fresh yuba ankake sauce



INR3300
- Roasted eggplant toban | 280 gms | 137.06 kcal

Sakura miso sauce



INR 2700
- Japanese vegetable curry | 360 gms | 430.27 kcal

Seasonal vegetables with rice



INR 2900

RICE AND NOODLES

VEGETARIAN

- Mushroom truffle kamameshi

| 390 gms | 228.54 kcal

'kettle rice', Japanese mushroom, prepared in nanbu iron pot



INR 3300
- Edamame kamameshi | 370 gms | 691.83 kcal

'kettle rice', yasai ankake, prepared in nanbu iron pot



INR 2800
- Bibin bob tofu | 757.2kcal

Teppanyaki fried rice, tofu, assorted vegetables, spicy sauce



INR 2800
- Asparagus tomato kamameshi | 895.6 kcal

Kettle rice, asparagus, cherry tomato, dashi, prepared in nanbu iron pot



INR 2800
- Teppanyaki soba | 300 gms | 543.12 kcal

Teppanyaki buckwheat noodles



INR 2700
- Tempura udon | 550 gms | 749.10 kcal

Vegetable tempura



INR 2500
- Cha soba | 304 gms | 1035.36 kcal

Sesame, kelp soy for dipping

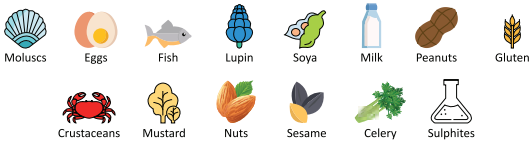


INR 2200
- Garlic fried rice | 250 gms | 437.15 kcal

Teppanyaki garlic rice



INR 1900



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SUSHI ROLL



NON VEGETARIAN

Tempura lobster roll 503.1 kcal	INR 3000
Australian rock lobster tempura, asparagus	
Spicy angel shrimp 140 gms 167.55 kcal	INR 2600
Zuwagani tempura roll 137 gms 205.32 kcal	INR 2600
Spicy Hamachi tartare	
Soft shell crab 140 gms 278.11 kcal	INR 2100
Unagi roll 140 gms 68.23 kcal	INR 2000
Salmon kyuri daikonmaki roll 348.1 kcal	INR 1900
Salmon, cucumbers	
Negi toro maki 99 gms 238. 79 kcal	INR 1900
Spicy salmon avocado 135 gms 324.42 kcal	INR 1900
Tekka maki 111 gms 122.32 kcal	INR 1900
Salmon/ Spicy salmon 121 gms 244.07 kcal	INR 1600
Yellow tail/ Spicy yellow tail 124 gms 188.85 kcal	INR 1600
Spicy tuna 121 gms 181.45 kcal	INR 1600
Shrimp tempura/ Spicy shrimp tempura 125 gms 262.53 kcal	INR 1600

NORI LESS ROLL



NON VEGETARIAN

Crispy tuna avocado roll 166 gms 330.26 kcal	INR 2200
Spicy shrimp tempura inari sushi 150 gms 360.17 kcal	INR 2200



SUSHI AND SASHIMI



Non vegetarian

Oh toro 29 gms 59.50 kcal	INR 1500
fatty tuna	
Chu toro 35 gms 132.70 kcal	INR 1300
medium fatty tuna	
Maguro akami 31 gms 66.26 kcal	INR 1000
tuna	
Unagi 35 gms 86.72 kcal	INR 1200
eel	
Hamachi 29 gms 59.66 kcal	INR 1200
yellow tail	
Sake 32 gms 60.39 kcal	INR 1000
salmon	
Hirame 33 gms 38.45 kcal	INR 900
flake	
Tamago 34 gms 60.85 kcal	INR 400
egg omelette	

COLD APPETIZER

NON VEGETARIAN

Toro tartare 124 gms 221.77 kcal	INR 5600
Fatty tuna, tartare sauce	
Yellow tail jalapeno carpaccio 87 gms 120.71 kcal	INR 5100
Yuzu, soy sauce	
Salmon carpaccio 99 gms 221.88 kcal	INR 4700
Hot oil, yuzu, soy sauce	
Morimoto's tuna pizza 114 gms 257.98 kcal	INR 4500
Tomato, avocado, jalapeno, wasabi	
Hamachi tacos 316.5 kcal	INR 4500
Yuzu koshu, guacamole	
Spicy tuna tacos 294.6 kcal	INR 4500
Spicy mayo, guacamole	
White fish carpaccio 96 gms 136.68 kcal	INR 4100
Hot oil, yuzu, soy sauce	



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HOT APPETIZER

NON VEGETARIAN

- Spicy king crab | 300 gms | 367.14 kcal

Gochunjang mayo

INR 4200
- Oh toro Mt. Fuji yoganyaki | 150 gms | 192.89 kcal

Leek sesame sauce

INR 4900
- Chicken nanban | 200 gms | 560.69 kcal

Crispy chicken, nanban sauce

INR 3000
- Rock shrimp tempura | 800.7 kcal

Tossed in sweet n spicy mayo, wasabi aioli

INR 2700

SOUP

NON VEGETARIAN

- Miso soup | 320 gms | 121.92 kcal

Kani, clams, wakame and negi

INR 2200
- Mushroom dobin mushi | 560 gms | 278.21 kcal

Steam soup with Japanese mushroom, Hamachi and ebi

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

Iron chef's favourite chicken soup

INR 2100

SALAD

NON VEGETARIAN

- Salmon sashimi salad | 257 gms | 381.36 kcal

Fresh salmon, mixed greens, soy onion dressing

INR 3300
- Calamari tempura salad | 330 gms | 495.26 kcal

Mixed greens, miso vinaigrette

INR 2100



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RICE AND NOODLES

NON VEGETARIAN

- Buri Bop | 350 gms | 601 kcal

One pot yellowtail Japanese rice

INR 3700
- Seafood kamameshi | 360 gms | 606.20 kcal

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

INR 4000
- Chicken truffle kamameshi | 380 gms | 1353.86 kcal

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

INR 3400
- Tempura udon | 550 gms | 799.26 kcal

Shrimp tempura

INR 2500
- Cha soba | 305 gms | 1063.47 kcal

Chilled green tea noodles with chopped scallions, sesame, bonito and kelp soy sauce for dipping

INR 2200
- Teppanyaki rice

Choice of chicken or shrimp | 250 gms | 438.85 kcal

INR 1900
- Egg | 250 gms | 424.68 kcal

Teppanyaki egg rice

INR 1800

ENTRÉE

NON VEGETARIAN

- Panko truffle lobster | 220 gms | 632.90 kcal

Tobiko, yuzu butter

INR 5500
- Black cod miso | 220 gms | 301.36 kcal

Miso marinated black cod

INR 5400
- Seafood Toban Yaki | 447.5 kcal

One pot assorted seafood, bok choy, red miso broth

INR 5500
- Chilean Sea Bass | 280 gms | 392.98 kcal

Black bean sauce, ginger, scallion

INR 5500
- Lamb chop schichimiyaiki | 380 gms | 1100.78 kcal

Morel sauce

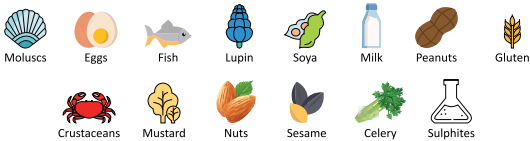
INR 5200
- Grilled chicken teriyaki | 230 gms | 442.47 kcal

Shichimi togarashi
Gluten, milk, sesame, soy, sulphite

INR 5500
- Surf & Turf | 265.23gms | 890.46 kcal

Lobster in wasabi aioli and truffle lamb jus

INR 5200



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ROBATAYAKI

Charcoal grilled

NON VEGETARIAN

- Salmon robatayaki | 287 gms | 628.42 kcal

Kimpera

INR 5500
- Broiled Chilean Sea Bass | 406.1 kcal

Ginger sauce

INR 5500
- Lobster | 211 gms | 330.81 kcal

Spicy negi sauce

INR 5500
- Grilled lamb chop | 322.6 kcal

Gochujang apple sauce

INR 5200
- Chicken kasuzukeyaki | 726.4 kcal

Charbroiled chicken

INR 3400

DESSERTS

NON VEGETARIAN

- Sakuranbo chocolate tart | 160 gms | 638.37 kcal

Mango passion, cream cheese ice cream

INR 2200
- Baked matcha cheese cake | 170 gms | 441.46 kcal

Vanilla ice cream

INR 2200
- Kuro goma mille feuille | 178 gms | 606.41 kcal

Japanese caramel, cream cheese ice cream

INR 2200
- Mochi ice cream | 405.87 kcal

Matcha ice cream, chewy rice sheet

INR 1500

SPECIALITY TEA

- Sencha

A delicate light green tea with combination of bitter sweet aroma

INR 450
- Matcha

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

INR 450
- Gyokuru

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

INR 450
- Hojicha

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

INR 450
- Genmaicha

A mild grass flavoured tea with the aroma of roasted rice

INR 450
- Fukamushicha

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

INR 450



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