

LEELA SURAKSHA

We are taking extreme care and monitoring the constantly evolving situation and adapting all required precautionary measures as advised by local and global authorities.

To reiterate our commitment, we have redefined our hygiene and cleaning protocols with the launch of Suraksha, a comprehensive program designed in coherence with our partners. This is a holistic approach we are taking to elevate our health, safety and hygiene protocols with stringent measures that ensure a safe environment while you continue to enjoy our opulent and indulgent services.

- Mandatory use of PPE kits for the kitchen team to prevent cross contamination.
- Washing and sanitisation of vegetables, fruits and groceries.
- Preparation of food in small quantities to ensure fresh food is served to the guests.
- Washing of all dishes at 80 degrees Celsius.
- Hygiene training for all the teams.

COLD APPETISERS

⑦ ■ Shira Ae (V) --1150 Tofu, Spinach, Sesame, Edamame

Avocado Tartare (V) --1250 Ginger Dressing

Seaweed Salad (V) --1450 Braised Hijiki, Sesame Dressing

> Salmon Tartare --1700 Soy Tosazu, Tobiko

Crab and Cucumber Salad --1750 Tobiko, Japanese Mayonnaise

Yellowtail Carpaccio --1900
Daikon Oroshi Dressing

Tuna Tataki --2500 Ponzu Dressing

Tuna Avocado Tartare --2800 Akami, Avocado

HOT APPETISERS

(♥, ②, ⓓ Edamame (♥) ---700 Sea Salt, Sichimi Pepper

Seasonal Vegetable Tempura (V)---700 Green Tea Salt, Warm Tempura Sauce, Daikon Oroshi

> Creamy Rock Corn Tempura (V)--1000 Spicy Mayonnaise

> > Crispy Asparagus (V)--1100 Yuzu Sichimi

Wasabi Prawns2000 Mango Sauce, Ichimi, Wasabi Oil

> Rock Shrimps-- 2000 Togarashi, Spicy Mayonnaise

Shrimp Tempura -- 2000 Green Tea Salt, Warm Tempura Sauce

> Spicy Baked Eel --2700 Tobiko, Mayonnaise

Lactose Free, Vegan, Older Free, (V) Vegetarian, (P) Contains Pork, (D) Signature Dish. Kindly Let Your Server Know If You Are Allergic To Any Ingredients. Prices Are Applicable In Indian Rupees. Government Taxes As Applicable. No Service Charge Levied

SOUPS

Tofu and Seaweed Miso---500

Seafood Consommé---1400 Mackerel, Scallop, prawn, Tobiko, Kakiage

FROM THE BINCHOTAN GRILL

Vakitori---650 Chicken Skewers, Yakitori sauce

(1) Sea Salted Grilled Chicken---900 Plum Sauce

BBQ New Zealand Lamb Chops---2800 Garlic Soy, Avocado

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MAIN COURSE

Miso Aubergine (♥)---650
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Spring Onions, Miso Sauce

Miso Grilled Baby Chicken---1800 Charred Scallions

24 Hours Braised Pork Belly (P)---1850
 Kakuni Sauce

Poriental Curry (V)---1900 Seasonal Vegetables, Tofu

C Scottish Salmon Steak---2100 Teriyaki Sauce

Grilled Chilean Sea Bass---3200 Yuwanyaki, Sesame, Momiji-Oroshi

NOODLES AND SIDES

NOODLES

Sautéed Udon Noodles (V)---950 Seasonal Vegetables

> Zaru Soba---950 Soy, Spring Onion, Wasabi

> > Ramen Noodles

Vegetables (V)---850

Chicken---1200

Miso Chicken---1200

SIDES

Steamed Rice (V)---350

⁽D) Soy Glazed Vegetables, Yuzu Lemon (♥)---450

Garlic Vegetable Fried Rice (V)---450

Chicken Egg Fried Rice --- 550

SUSHI / SASHIMI

Sake (Salmon) ---450 Hamachi (Yellowtail)---600 Unagi (Fresh Water Eel)---600 Ebi (Shrimp)---650 Ikura (Salmon Caviar)---800 Hotate (Scallop)---900 Akami (Lean Tuna)---900 Chutoro (Medium Fatty Tuna)---1100 Ohtoro (Fatty Tuna)---1400

CONTEMPORARY

Spicy Yellowtail, Kanzuri---600

Salmon, Daikon Oroshi, Yuzu Kosho---750

Fresh Water Eel, Avocado Salsa --- 750

Scallop, Daidai Sauce, Ikura, Sea Salt---800

Lean Tuna, Zuke Sauce, Avocado Salsa---850

Shrimp, Daidai Sauce, Truffle---950

Seared Tuna (Chutoro), Smoked Salt, Crispy Garlic---950

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ROLLS

VEGETABLE MAKI ROLLS

Green California (V)---1080 Avocado, Asparagus, Cucumber, Carrot, Wasabi Mayonnaise

> Asparagus Tempura (V)---1080 Spicy Mayonnaise

> > Avokyu (V)---1080 Avocado, Cucumber

☑Vegetable Rainbow (V)---1080 Vegetable Tempura, Cream Cheese, Japanese Salsa

HOUSE SPECIAL ROLLS

Spider --- 1000 Soft Shell Crab, Spring Onions

Baked Shrimp---1300 Shrimp Tempura, Asparagus, Tobiko, Shrimp Salsa

Dragon---1300 Shrimp, Crab, Eel, Avocado, Tempura Flakes

Spiny Lobster - 1300 Panko Crusted Lobster, Asparagus, Dragon Sauce

> ■Spicy Tuna---1400 Chopped Tuna with Spicy Mayonnaise

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PLATTERS

Edomae Style "Sakura" -- 3900 1 Roll + 5 Nigiris

Seasonal "Chef Choice" Omakase Sashimi-- 5000 5 types x 2

Megu Chef Combination -- 9000

1 Roll + 5 Nigiris + 5 Sashimis x 2

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DESSERT

Yuzu Lemon Curd Tart---750 Forest Berries, Cherry Sorbet

Ginger Chocolate Fondant---750 Rhubarb Compote, Maple Miso Ice Cream

Pistachio Passion Mascarpone Delice---750 Azuki Beans, Green Tea Ice Cream

> Japanese Wasabi Cheese Cake---750 Wasabi Creamaux, Melon Sorbet

Selection of Homemade Sorbet and Ice Cream---550 Litchi/Wasabi/Yuzu mango/Melon Sorbet/Green tea Ice-cream/ Black sesame Ice-cream/White Sesame Ice-cream