



Umeshu

Umeshu is a Japanese liqueur made from steeping unripe and green Ume fruit in alcohol and sugar. It has a sweet, sour taste, and an alcohol content of 10-15%. It can be served chilled or with ice, room temperature, or even hot in the winter.

Choya Extra Years 720ML

19250

Choya Extra Years is a very special Umeshu, made entirely from the traditional Japanese Nanko-Ume fruit and matured for many years longer than normal Umeshu's hence 'Extra Years'. Choya Extra Years is revered throughout Japan for its balance of sweetness acidity and exotic fragrance which emanates from the stone of the Ume fruit.

Shochu

Shōchū is a Japanese distilled beverage typically distilled from rice (kome), barley (mugi), sweet potatoes (imo), buckwheat (soba), or brown sugar (kokutō). It contains 25% alcohol by volume and can be served chilled, room temperature or over ice cubes.

lichiko Mugi 720ML

4950

lichiko is a genuine distilled shochu produced from carefully selected barley and natural spring water with smooth, refreshing and clean finish.

(V) Vegetarian

Kindly inform our associate of any potential allergies that you are borne to.
Any take away food should be consumed within three hours from the time of delivery.
All prices are in Indian rupees and subject to government taxes. We levy no service charge.

Appetizer

Available for lunch from 12.00pm to 03.00pm

Dinner from 07.00pm to 11.00pm

Cold



Suno Mono Moriawase

1050

Assorted seafood - cucumber - seaweed - vinegar ginger dressing

Karai Maguro

1000

Crispy sushi rice cakes - topped with tuna flying fish roe tartar

Avocado Tartar (V)

800

Crispy sushi rice cakes - topped with avocado tartar

Horenso Gomae (V)

700

Cold spinach - sesame sauce - toasted sesame

Hot

Yawarakani Paripari

1800

Crispy soft shell crab - spicy mayonnaise - ponzu

Karai Yarasu Ebi

1150

Crispy shrimps - tossed in spicy mayonnaise - fried shallots - spring onion

Tori Karaage

950

Japanese style fried chicken - lemon

Agedashi Tofu (V)

850

Deep fried tofu - grated radish - ginger - tempura sauce

Kinoko Bata Yaki (V)

850

Assorted sautéed mushrooms - butter - soya

(V) Vegetarian

Kindly inform our associate of any potential allergies that you are borne to.

Any take away food should be consumed within three hours from the time of delivery.

All prices are in Indian rupees and subject to government taxes. We levy no service charge.

— |

Edamame (V) Boiled fresh pod of soybean - sea salt - tongarashi	800
Nasu Denkaku (V) Deep fried eggplant - miso sauce	700



Salads

Uminosachi Salada Mesclun leaves - assorted seafood - soya dressing	1200
Salmon Salada Mesclun leaves - seared salmon - crispy salmon skin - flying fish roe - parmesan cheese - soya truffle dressing	1150
Shojin Salada (V) Silken tofu - avocado - green asparagus salad - sesame soya dressing	800

Soups

Miso Shiru Silken tofu - seaweed - spring onion - soya bean paste - fish stock	650
Tori Jiru Soya bean paste - chicken - spring onion - leek - carrot	650
Miso Shiru (V) Silken tofu - seaweed - spring onion - soya bean paste	600



(V) Vegetarian

Kindly inform our associate of any potential allergies that you are borne to.
Any take away food should be consumed within three hours from the time of delivery.
All prices are in Indian rupees and subject to government taxes.We levy no service charge.

— |



Carpaccio

Thin slices of raw fish served with dressing

Hamachi	1500
Yellow tail - jalapenos - cilantro - ponzu sauce	
Hotate Tataki Carpaccio	1150
Seared scallop - three colored seaweed - ponzu truffle dressing	
Sake Tataki	1100
Seared salmon - three colored seaweed - ponzu truffle dressing	
Maguro Tataki Carpaccio	900
Seared tuna - radish - ginger - wakame seaweed - balsamic soya dressing	
Zakana Tsukuri	850
White fish thin slices - wakame seaweed - chilli - ponzu dressing	
Shitake Mushroom Soya Mirin (V)	850
Carpaccio style - soya mirin dressing - pine nuts - mustard cress	
Lotus Root and Tomato (V)	800
Carpaccio style - radish chilli dressing - fried shallots - micro greens	

Spectra New Style Sashimi

Carpaccio of raw fish with yuzu dressing topped with warm olive oil and sesame oil

Hamachi	1500
Yellow tail - garlic - ginger julienne - chives - seaweed - toasted sesame seeds	
Amaebi	1150
Sweet shrimp - garlic - ginger julienne - seaweed - flying fish roe	
Hotate	1150
Scallop - garlic - ginger julienne - seaweed - flying fish roe	
Sake	1100
Salmon - garlic - ginger julienne - chives - seaweed - toasted sesame seeds	



(V) Vegetarian

Kindly inform our associate of any potential allergies that you are borne to.
Any take away food should be consumed within three hours from the time of delivery.
All prices are in Indian rupees and subject to government taxes.We levy no service charge.



Suzuki	1100
Sea bass - garlic - ginger julienne - spring onion - seaweed - toasted sesame seeds	
Silken Tofu (V)	850
Thin slices of soft Japanese tofu - garlic - ginger julienne - seaweed toasted sesame seeds - spring onion	
Green Asparagus (V)	850
Thin slices of asparagus - garlic - ginger julienne - seaweed - toasted sesame seeds	

Sushi and Sashimi
(Two pieces per portion)



Oh Toro (Fatty Tuna)	1150
Chutoro (Medium Fatty Tuna)	950
Ikura (Salmon Caviar)	800
Unagi (Fresh Water Eel)	800
Tobiko (Flying Fish Roe Orange)	700
Kanpachi (Amberjack)	700
Hamachi (Yellow Tail)	700
Amaebi (Sweet Shrimp)	700
Hotate (Scallop)	700
Toro Sake (Salmon Belly)	650
Shimesaba (Mackerel)	600
Sake (Salmon)	600
Maguro (Tuna)	550
Tako (Octopus)	550

(V) Vegetarian

Kindly inform our associate of any potential allergies that you are borne to.
Any take away food should be consumed within three hours from the time of delivery.
All prices are in Indian rupees and subject to government taxes. We levy no service charge.

— |

Ebi (Shrimp)	450
Ika (Squid)	400
Suzuki (Sea Bass)	400



Sushi and Sashimi Platter

Spectra Platter (5 nigiri + 1 roll + 5 kinds of sashimi) (Salmon belly - tuna - yellow tail - prawn - cuttlefish) Salmon roll (Salmon - tuna - yellow tail - octopus - scallop)	3750
Sashimi Combination Platter (5 kinds of seafood) (Salmon - tuna - yellow tail - octopus - scallop)	2200
Sushi Combination Platter (5 nigiri + 1 roll) (Salmon - tuna - yellow tail - prawn - scallop) - Spicy tuna roll	1850
Shojin Sushi (5 nigiri + 1 roll) (Avocado - asparagus - shitake mushroom – corn and spring onion - tomato truffle) Avocado cucumber roll	1050

Spectra Special Rolls

Yawarakani Futomaki - 5 pcs Soft shell crab tempura - cucumber - tobiko	1550
California Uramaki - 6 pcs Jumbo lump crabmeat - avocado - cucumber - mayonnaise - egg - tobiko	1250
Chilli Kani and Sake Uramaki - 6 pcs Jumbo lump crabmeat - spicy mayonnaise - spring onion - wrapped in smoked salmon	1200
Dragon Uramaki - 6 pcs Eel - crabmeat - prawn tempura - cucumber - teriyaki sauce - spicy sauce - avocado	1100



(V) Vegetarian

Kindly inform our associate of any potential allergies that you are borne to.
Any take away food should be consumed within three hours from the time of delivery.
All prices are in Indian rupees and subject to government taxes.We levy no service charge.

— |

— |



Robusta Futomaki - 5 pcs Rock lobster - garlic - mayonnaise - avocado - cucumber - lettuce - teriyaki sauce	1100
Spicy Sake Uramaki - 6 pcs Salmon - spring onion - spicy mayonnaise - garlic crisp - tobiko	950
Sake Kawa Futomaki - 5 pcs Crispy salmon skin - cucumber - spicy mayonnaise - tobiko	850
Spicy Ebi Tempura Futomaki - 5 pcs Panko fried prawn - spicy mayonnaise - avocado - cucumber - tobiko - teriyaki sauce	850
Spicy Maguro Uramaki - 6 pcs Tuna - spring onion - spicy mayonnaise - garlic crisp	800

Vegetarian Maki Rolls

Dragon Futomaki - 6 pcs (cream cheese - asparagus tempura - shitake mushroom - avocado - cucumber - teriyaki sauce)	850
Spring Onion Tempura Uramaki - 6 pcs	700
Avocado - Cucumber - 6 pcs	650



(V) Vegetarian

Kindly inform our associate of any potential allergies that you are borne to.
Any take away food should be consumed within three hours from the time of delivery.
All prices are in Indian rupees and subject to government taxes.We levy no service charge.

— |

— |



— |

Entrée

Gyuuniku Wasabi Butter Arima Sansho Sauce	4950
Angus tenderloin steak - arima pepper corn - mushroom - garlic - cherry tomato	
Gindara Misoyaki	3250
Spectra special baked black cod - sweet miso - ginger sprout	
Lamb Chop Wasabi Sauce	3250
Soy caramelized lamb chop - truffle wasabi sauce - potato - mushroom - cherry tomato	
Guriru Ebi Eringi Tamanegi Dashijiru	1800
Char grilled jumbo prawns - sautéed mushroom - sweet onion sauce	
Sake Teriyaki	1800
Grilled salmon - teriyaki sauce - ginger sprout	
Tempura Moriawase	1650
Deep fried battered prawns - vegetables - tempura sauce	
Suzuki Nitsuke, Karai Yuzu Kari – Mu	1450
Ginger soy braised sea bass - spicy mayonnaise - crunchy vegetables	
Tori Katsu	1250
Panko crusted chicken leg - tonkatsu sauce - julienne cabbage salad - mayonnaise	
Tori Teriyaki	1250
Grilled chicken leg - teriyaki sauce - grilled spring onion- pickles	
Yasai Tempura (V)	1000
Deep fried vegetables - tempura dipping sauce	
Paripari Tofu, Oroshi Sauce (V)	950
Crispy silken tofu - bokchoy - wasabi radish sauce	
Yasai Itame(V)	850
Wok sauté vegetables - soya butter sauce - fried garlic	

(V) Vegetarian

Kindly inform our associate of any potential allergies that you are borne to.
Any take away food should be consumed within three hours from the time of delivery.
All prices are in Indian rupees and subject to government taxes. We levy no service charge.



Rice and Noodles

Tempura Soba Buckwheat noodles - seafood clear soup - seaweed - spring onion - prawn tempura	1000
Tori Yaki Udon Pan fried udon noodles - chicken - vegetables - dry tuna flakes	950
Yasai Yaki Udon (V) Pan fried udon noodles - vegetables	700
Ninniku Gohan (V) Garlic fried rice	650
Gohan (V) Steam Japanese rice	300

Don Buri Set Menu

All served with Steam Rice - Japanese Pickles - Miso Soup

Unagi Don Grilled eel - sweet sauce	2650
Chirashi Don Slices Sashimi garde seafood	2350
Tendon Shrimp - mixed vegetables tempura	1950
Yasai Tendon (V) Mixed vegetables tempura	1400



(V) Vegetarian

Kindly inform our associate of any potential allergies that you are borne to.
Any take away food should be consumed within three hours from the time of delivery.
All prices are in Indian rupees and subject to government taxes.We levy no service charge.



Japanese Set Menu

All served with Miso Soup, Steam Rice, Japanese Pickle and Mix Green Salad

Sashimi Set Salmon - tuna - yellow tail - scallop - prawn	2600
Sake Teri yaki Grilled salmon - teriyaki sauce	2200
Nigiri Set Salmon - tuna - sea bass - cuttlefish - prawn - tuna maki roll	2000
Tori Katsu Panko crusted chicken - tonkatsu sauce	1750

(V) Vegetarian

Kindly inform our associate of any potential allergies that you are borne to.
Any take away food should be consumed within three hours from the time of delivery.
All prices are in Indian rupees and subject to government taxes.We levy no service charge.