

#### LEFLA 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**



Avocado Tartare (V)
Ginger Dressing

Seaweed Salad (V)
Braised Hijiki, Sesame Dressing

Salmon Tartare
Soy Tosazu, Tobiko

Crab and Cucumber Salad Tobiko, Japanese Mayonnaise

Yellowtail Carpaccio

Daikon Oroshi Dressing

Tuna Tataki
Ponzu Dressing

Tuna Avocado Tartare

Akami, Avocado

## **HOT APPETISERS**



- Seasonal Vegetable Tempura (V)
  Green Tea Salt, Warm Tempura Sauce, Daikon Oroshi
  - Creamy Rock Corn Tempura (V)

    Spicy Mayonnaise
  - Crispy Asparagus (V)
    - Wasabi Prawns Mango Sauce, Ichimi, Wasabi Oil

Rock Shrimps
Togarashi, Spicy Mayonnaise

Shrimp Tempura
Green Tea Salt, Warm Tempura Sauce

Spicy Baked Eel Tobiko, Mayonnaise

Lactose Free, Vegan, Gluten 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

Seafood Consommé Mackerel, Scallop, prawn, Tobiko, Kakiage

# FR OM THE BINCHO TAN GRILL

Yakitori
Chicken Skewers, Yakitori sauce



Sea Salted Grilled Chicken



BBQ New Zealand Lamb Chops
Garlic Soy, Avocado

## MAIN COURSE

- Miso Aubergine(V)

  Spring Onions, Miso Sauce
- Miso Grilled Baby Chicken
  Charred Scallions
- 24 Hours Braised Pork Belly(P)

  Kakuni Sauce
  - Oriental Curry (V)
    Seasonal Vegetables, Tofu
    - Scottish Salmon Steak
      Teriyaki Sauce

Grilled Chilean Sea Bass Yuwanyaki, Sesame, Momiji-Oroshi

## **NOODLES AND SIDES**

### **NOODLES**

Sautéed Udon Noodles (V)
Seasonal Vegetables

Zaru Soba Soy, Spring Onion, Wasabi

Ramen Noodles

Vegetables (V)

Chicken

Miso Chicken

**SIDES** 

Steamed Rice (V)

Soy Glazed Vegetables, Yuzu Lemon (V)

Garlic Vegetable Fried Rice ( $\mathbf{V}$ )

Chicken Egg Fried Rice

# SUSHI / SASHIMI

Sake (Salmon)

Hamachi (Yellowtail)

Unagi (Fresh Water Eel)

Ebi (Shrimp)

Ikura (Salmon Caviar)

Hotate (Scallop)

Akami (Lean Tuna)

Chutoro (Medium Fatty Tuna)

Ohtoro (Fatty Tuna)

CONTEMPRARY

Spicy yellowtail, Kanzuri Salmon, Daikon Oroshi, Yuzu Kosho Fresh Water Eel, Avocado Salsa Scallop, Daidai Sauce, Ikura, Sea Salt Lean Tuna, Zuke Sauce, Avocado Salsa

Shrimp, Daidai Sauce, Truffle

Seared Tuna(Chutoro), Smoked Salt, Crispy Garlic

## **ROLLS**

#### VEGETABLE MAKI ROLLS

Green California (V)

Avocado, Asparagus, Cucumber, Carrot, Wasabi Mayonnaise

Asparagus Tempura (V)

Spicy Mayonnaise

Avokyu (V)
Avocado, Cucumber

Vegetable Rainbow (V)
Vegetable Tempura, Cream Cheese, Japanese Salsa

## HOUSE SPECIAL ROLLS

Spider

Soft Shell Crab, Spring Onions

Baked Shrimp Shrimp Tempura, Asparagus, Tobiko, Shrimp Salsa

Dragon Shrimp, Crab, Eel, Avocado, Tempura Flakes

Spiny Lobster Panko Crusted Lobster, Asparagus, Dragon Sauce

Spicy Tuna
Chopped Tuna with Spicy Mayonnaise

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## **PLATTERS**

Edomae Style "Sakura" 1 Roll + 5 Nigiris

Seasonal "Chef Choice" Omakase Sashimi 5 types x 2

Megu Chef Combination 1 Roll + 5 Nigiris + 5 Sashimis x 2

## **DESSERT**

Yuzu Lemon Curd Tart Forest Berries, Cherry Sorbet

Ginger Chocolate Fondant Rhubarb Compote, Maple Miso Ice Cream

Pistachio Passion Mascarpone Delice Azuki Beans, Green Tea Ice Cream

> Japanese Wasabi Cheesecake Wasabi Creamaux, Melon Sorbet

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