

Y A T A I I

TASTE OF
Shangri-La

JAPANESE HIGHLIGHT

NON VEGITERIAN

INR 2500 plus taxes

Amuse Bouche

Croquet with miso paste & Paneer with wasabi sauce

Starter: SUSHI / (SASHIMI)

Dragon maki grilled eel roll and sliced tuna with traditional condiments

Second starter: TEMPURA

Crispy fried prawn and vegetable with traditional dipping sauce, matcha salt and lemon wedge

Main: TEPPANYAKI

Sauteed salmon and vegetable garnish with butter soy sauce
Served with Yakimeshi fried rice as a staples

VEGITERIAN

INR 2500 plus taxes

Amuse Bouche

Croquet with miso paste & Paneer with wasabi sauce

Starter: SUSHI

Tempura veg maki roll and spicy avocado maki roll with traditional condiments

Second starter: TEMPURA

Crispy fried vegetables with traditional dipping sauce, matcha salt and lemon wedge

Main: TEPPANYAKI

Sauteed vegan meat and vegetable garnish with spicy miso sauce
Served with Yakimeshi fried rice as a staples

DESSERT


Matcha ice cream parfait with Japanese red bean jam and cut fruits




Paired with

The Source Reserve, Chenin Blanc



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BENGALURU

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