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TASTE OF
Shangri-La

DEGUSTATION MENU NON-VEGETARIAN

INR 2500 ++

AMUSE BOUCHE

Croquet with miso paste & cottage cheese 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

Sautéed salmon and vegetable garnish with butter soy sauce
Served with Yaki-meshi fried rice as a staple

BEVERAGES MENU

INR 1000 ++

Dragon Martini
Jasmine Blossom

DEGUSTATION MENU VEGETARIAN

INR 2500 ++

AMUSE BOUCHE

Croquet with miso paste & cottage cheese with wasabi sauce

STARTER

Sushi

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

SECOND STARTER

Tempura

Tempura vegetable with traditional dipping sauce, matcha salt and lemon wedge

MAIN

Teppanyaki

Sautéed vegan meat and vegetable garnish with spicy miso sauce
Served with Yaki-meshi fried rice as a staple

DESSERT

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

BEVERAGES MENU

INR 1000 ++

Dragon Martini
Jasmine Blossom



SHANGRI-LA
BENGALURU

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