sakura
japanese kitchen

Citibank Restaurant Week Delhi September 2013

Vegetarian Menu

Appetizer

(Choice of Any One)

Kobachi

(Chef choice of three kind of appetizers)

Sushi

(Two kind of nigiri with one kind of maki)

Main Course

(Choice of Any One)

Yasai no Miso Itame

(Sliced assorted vegetables sauteed with chilli paste

soy bean paste and sweet rice wine based sauce)

Tofu Teriyaki

(Grilled tofu glazed with teriyaki sauce)

Yaki Udon

(Thick white wheat noodles pan sauteed with

and assorted vegetables in Japanese sauce)

Miso Ramen

(Thin noodles cooked in soyabean paste stock

topped with sauteed assorted vegetables)

Garlic Yakimeshi

(Japanese sticky rice pan sauted with assorted vegetables.)

Dessert

(Choice of Any One)

Green tea ice cream OR Red bean ice cream

Wasabi ice cream OR Black seasame seed ice cream

PRICE PER HEAD : Rs. 1000/-* at LUNCH & RS. 1200/-* at DINNER

* GOVERNMENT TAXES & SERVICE CHARGES AS APPLICABLE WILL BE CHARGED EXTRA

sakura
japanese kitchen

Citibank Restaurant Week Delhi September 2013

Non Vegetarian Menu

Appetizers

(Choice of Any One)

Kobachi

(Chef choice of three kind of appetizers)

Sashimi & Sushi

(Two kind of sashimi with two kind of nigiri)

Main Course

(Choice of Any One)

Tori Mizutaki Nabe

(Chicken, glass noodles & vegetables cooked in citrus soysauce flavoured broth)

Ishikari Nabe

(Salmon, tofu, glass noodles, mushroom & vegetables cooked in miso flavoured broth)

Shake Shio yaki OR Teriyaki

(Grilled salmon with salt or glazed with Teriyaki sauce)

Yakitori Shio OR Teriyaki

(Grilled boneless chicken cube with leeks on skewers salted or with teriyaki sauce)

Tempura Moriawase with Gohan Set

(Assorted tempura served with japanese rice, miso soup and pickle)

Dessert

(Choice of Any One)

Green tea ice cream OR Red bean ice cream

Wasabi ice cream OR Black seasame seed ice cream

PRICE PER HEAD : Rs. 1000/-* at LUNCH & RS. 1200/-* at DINNER

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