



## Citibank Restaurant Week Delhi Lunch Menu - Vegetarian

### Aperitif

Jacob's Creek Sparkling (125 ml) *INR. 350/-\**

### Appetizers

Kobachi

Chef's 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

### Accompanied by

*Choice of any One*

Yaki Udon

Thick white wheat noodles pan sautéed with and assorted vegetables in Japanese sauce

Miso Ramen

Thin noodles cooked in soybean paste stock topped with sautéed assorted vegetables

Garlic Yakimeshi

Japanese sticky rice pan sautéed with assorted vegetables

Dessert

Choice of Ice Cream

Traditional Japanese ice cream green tea, black sesame seed, wasabi or red bean

**Lunch : INR 1050/-\* & Dinner : INR 1350/-\* per head**

*\*Government Taxes & Service Charges as applicable will be charged extra.*





## Citibank Restaurant Week Delhi Lunch Menu – Non-Vegetarian

### **Aperitif**

Jacob's Creek Sparkling (125 ml) *INR. 350/-\**

### **Appetizers**

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*

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

### **Accompanied by**

*Choice of any One*

Yaki Udon

Thick white wheat noodles pan sautéed with chicken and assorted vegetables in Japanese sauce

Miso Ramen

Thin noodles cooked in pork and soybean paste stock served with egg & pork rind

Garlic Yakimeshi

Japanese sticky rice pan sautéed with chicken and assorted vegetables

Dessert

Choice of Ice Cream

Traditional Japanese ice cream green tea, black sesame seed, wasabi or red bean

**Lunch : INR 1050/-\* & Dinner : INR 1350/-\* per head**

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## Citibank Restaurant Week Delhi Dinner Menu – Vegetarian

### Aperitif

Jacob's Creek Sparkling (125 ml)      *INR. 350/-\**

### Appetizers

Edamame - Lightly salted, blanched green soybean pods

Kimchi - Sliced cabbage marinated in spicy kimchi sauce

Hourenso goma ae - Blanched spinach mixed with sweet sesame seed paste & rice wine

### Sushi

Nigiri Sushi & Salad Roll

Assorted vegetarian nigiri sushi and assorted vegetable, pickled plum rolled with seaweed and rice

### First Course

*Choice of any One*

Yu Doufu - Assorted vegetables, tofu & spring onion cooked in kelp flavoured broth

Yasai Krokke - Vegetable croquette with potato and corn served with tonkatsu sauce

### Second Course

*Choice of any One*

Tempura Moriawase

Assorted vegetables dipped in light batter and deep fried, served with grated radish and tempura sauce

Tofu Teppanyaki with Gohan Set

Assorted vegetables & sliced tofu cooked in teppanyaki sauce sticky rice, Japanese pickle & miso soup

### Dessert

Choice of Ice Cream

Traditional Japanese ice cream green tea, black sesame seed, wasabi or red bean

**Lunch : INR 1050/-\* & Dinner : INR 1350/-\* per head**

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## Citibank Restaurant Week Delhi Dinner Menu – Non-Vegetarian

### Aperitif

Jacob's Creek Sparkling (125 ml)      *INR. 350/-\**

### Appetizers

Kogan Ika - Juliennes of squid tossed with fish roe

Komachi Isogai - Abalone boiled with seaweed and flying fish roe

Nanohana Asari - Japanese vegetable cooked with young clams)

### Sushi

Slices of raw tuna, mackerel, salmon & scallop arrange on vinegar rice

### Sashimi

Sliced raw slices of yellowtail, tuna & salmon

### First Course

*Choice of any One*

Yose Nabe - Five kinds fish, chicken, tofu & assorted vegetables cooked in soy sauce flavoured broth

Shake Taru Taru Yaki - (Broiled salmon fish served with Japanese style of tartar sauce

### Second Course

Tempura Moriawase

Vegetables and prawn dipped in light batter and deep fried, served with grated radish and tempura Sauce

Ebi Teppanyaki with Gohan Set

Pan grilled prawn in teppan yaki sauce served with Japanese rice, miso soup and pickle

### Dessert

Choice of Ice Cream

Traditional Japanese ice cream green tea black sesame seed, wasabi or red bean

**Lunch : INR 1050/-\* & Dinner : INR 1350/-\* per head**

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