

## SALAD & LIGHT MEAL

**Papad / 3 pcs** 500

A very thin, cracker-like snack made from beans.

**Masala Papad / 2 pcs** 600

Papad topped with spiced vegetables.

**Chana Salad** 750

Chickpeas and chopped vegetables' salad

**Green Salad** 800

Fresh salad made with lettuce, cabbage, and tomatoes etc. Served with a homemade dressing flavored with cumin seed.

**Chicken Tikka Salad** 1,250

A well-balanced mixture of Green Salad and Chicken Tikka.

**Samosa / 2 pcs** 650

A typical vegetarian deep-fried pastry snack of India, filled with mainly spicy potatoes, carrots and cashew nuts.

**Bhaji / Onion Fry** 750

Crispy deep-fried onion fritters, battered with gram flour not with wheat flour.

**Aloo Sadeko / Nepalese Style Potato Dish** 750

This Nepalese dish made with mainly potatoes, is one of our signature dishes. It is prepared using a technique called 'tadka', which uses hot oil flavoured with several spices like cumin and fenugreek seed.

## TANDOOR & SUB-MAIN

**Chicken Tikka / 4 pcs** 950

Marinated boneless chicken thigh chunks in a blend of homemade yogurt and several spices. Grilled to perfection in a traditional charcoal-fired tandoor oven, It's characterized by the distinctive aroma of mustard oil.

**Chicken Malai Tikka / 4 pcs** 950

Tender pieces of marinated and tandoor-grilled boneless chicken thigh chunks. Cooked in a creamy marinade made with homemade yogurt, spices, cashew nuts, eggs, cheese, and a hint of vinegar, grilled to perfection.

**Chicken Tikka Platter / 4 pcs** 950

Assorted chicken tikka with two pieces of each.

**Tandoori Chicken / 2 pcs** 1,400

Tandoor-grilled of chicken things with bones.

**Sheek Kabab** 1,400

A famous and flavorful tandoor-grilled kebab made with a blend of minced chicken and mutton, seasoned with spices and grilled on skewer.

**Fish Tikka / 3 pcs** 1500

Tender pieces of local yellowtail fish, locally sourced from the ocean near Kanazawa, grilled to perfection for a flavorful dish.

**Paneer and Vegetables Tikka** 1,500

Chunks of cottage cheese and assorted vegetables.



**Chana Salad** / top left  
**Aloo Sadeko** / top right  
**Samosa** / bottom



**Chicken Tikka Platter**

**Momo / 6 pcs 850**

A Nepalese style steamed dumpling stuffed with minced chicken and vegetables.

**Soup Momo / 4 pcs 1,100**

An another and newer style of Momo. You can taste dumplings together with soup made from tomato, ginger, garlic, sesami, and several spices.

**Coconut Stuffed Eggplants 1,200**

Deep-fried eggplants stuffed with potato and coconut, served with a tomato flavored sauce. It's our original signature vegan dish, crafted with inspiration from traditional cooking techniques of Northern India.

**Momo / left**  
**Sheek Kabab / right**



**Fish Tikka**

**Spinach and Potato Sabji 900**

North Indian style popular dish slow-cooked by stir-frying. It's without gravy sauce.

**Chettinad Chicken Fry 1,400**

Flavorful South Indian stir-fried dish made with tender pieces of chicken using a wide variety of spices including black pepper, cumin, coriander, fennel seeds, and stone flower.

**Mutton Pepper Fry 1,500**

Aromatic South Indian stir-fried dish made with tender pieces of mutton using a blend of spices, primarily black pepper.

**Coconut Stuffed Eggplants**



**Spinach and Potato Sabji**

## MAIN DISH / CURRY

Rice and Naan are not included with the curry.  
All our curries are gluten-free.



We adjust the spiciness of curries to your preference.

0 = Sweet   1 = Standard   2 = A Little Spicy   3 = Spicy   4 = Very Spicy   5 = Extraordinary Spicy

### VEGETABLES & BEANS

|   |              |
|---|--------------|
| <b>Dal Fry / Mixed Lentils</b>              | <b>1,100</b> |
| <b>Chana Masala / Chickpea</b>              | <b>1,150</b> |
| <b>Rajma / Red Kidney Bean</b>              | <b>1,150</b> |
| <b>Mixed Vegetables</b>                     | <b>1,200</b> |
| <b>Aloo Gobi / Potato &amp; Cauliflower</b> | <b>1,200</b> |
| <b>Mushroom Masala</b>                      | <b>1,300</b> |
| <b>Dal Makhani</b>                          | <b>1,300</b> |

A classic North Indian dish made with kidney bean and lentils. Finished with a touch of cream and butter.

### PANEER = COTTAGE CHEESE

|   |              |
|---|--------------|
| <b>Paneer Dopiazza</b>  | <b>1,450</b> |
| A traditional Indian dish featuring cubes of paneer cooked with an abundance of onions, tomatoes, and green peas. |              |
| <b>Saag Paneer</b>  | <b>1,450</b> |
| Cubes of paneer with creamy spinach sauce.  |              |
| <b>Paneer Butter Masala</b>   | <b>1,450</b> |
| Tender cubes of paneer curry cooked with a tomato-based sauce, enriched with butter.                              |              |

### CHICKEN & EGG

|  |              |
|--|--------------|
| <b>Egg Masala</b>  | <b>1,150</b> |
| <b>Chicken Curry</b>   | <b>1,200</b> |
| <b>Chicken Dopiyaza</b>  | <b>1,350</b> |
| Chicken curry cooked with a generous amount of onions, tomatoes, and green peas.   |              |
| <b>Chicken Masala</b>  | <b>1,350</b> |
| Chicken curry cooked with boiled egg, onions and sweet peppers.  |              |
| <b>Saag Chicken</b>  | <b>1,400</b> |
| Chicken Curry with creamy spinach sauce.   |              |
| <b>Butter Chicken</b>  | <b>1,400</b> |
| Indian iconic marinated and tandoor-grilled chicken curry cooked with a luscious tomato-based sauce, enriched with butter.             |              |
| <b>Chicken Shahi Kurma</b>   | <b>1,400</b> |
| Cashew nuts and coconut flavored creamy sauce chicken curry, using marinated and tandoor-grilled chicken pieces = Chicken Malai Tikka. |              |
| <b>Chicken Tikka Masala</b>  | <b>1,500</b> |
| By combining onions and bell peppers, our Butter Chicken transforms into this fascinating name, further enhancing its deliciousness.   |              |



## BREAD & RICE

|                               |                   |
|-------------------------------|-------------------|
| Plain Basmati Rice            | 450               |
| Turmeric Rice / Japonica Rice | 400               |
| Naan                          | 450 (L) / 350 (M) |
| Sesame Naan                   | 550 (L) / 450 (M) |
| Garlic Naan                   | 650 (L) / 550 (M) |
| Cheese Naan                   | 700               |
| Bhatura                       | 600               |
| Chapati                       | 500 (2pcs)        |
| Tandoor Rotti                 | 500 (2pcs)        |
| Puri                          | 600 (2pcs)        |

Our Naan dough contains eggs and milk. The same dough is used for Bhatura. However, Chapati, Tandoor Rotti, and Puri are vegan.



## ACCOMPANIMENT

|                       |     |
|-----------------------|-----|
| Fresh Onion and Lemon | 150 |
| Raita                 | 500 |
| Homemade Plain Yogurt | 450 |



## MUTTON

|   |       |
|---|-------|
| Mutton Curry  | 1,350 |
| Tender pieces of mutton, mature lamb curry                                      |       |
| Mutton Dopiazza   | 1,450 |
| Mutton curry cooked with a generous amount of onions, tomatoes, and green peas. |       |
| Saag Mutton   | 1,450 |
| Mutton Curry with creamy spinach sauce.   |       |

## KEEMA / GROUND MEAT

|                                  |       |
|----------------------------------|-------|
| Chicken Keema                    | 1,250 |
| Mutton Keema                     | 1,400 |
| Keema Baigan                     |       |
| Ground meat curry with Eggplant. |       |
| Chicken Keema Baigan             | 1,350 |
| Mutton Keema Baigan              | 1,500 |
| Keema Mushroom                   |       |
| Ground meat curry with Mushroom. |       |
| Chicken Keema Mushroom           | 1,400 |
| Mutton Keema Mushroom            | 1,550 |

## FISH & PRAWN

|   |       |
|---|-------|
| Fish Masala   | 1,400 |
| Boneless fillets of fish in an onion-based gravy.   |       |
| Bengal Fish   | 1,400 |
| Boneless fish in a intense mustard flavored gravy. It's a popular style of East India.        |       |
| Mumbai Fish   | 1,400 |
| Boneless fillet of fish in a tomato flavored thin gravy with a few coconut, mustard seed etc. |       |
| Kerala Fish   | 1,400 |
| Boneless fillet of fish in a coconuts and tamarind flavored gravy.                            |       |
| Coconut Prawn   | 1,450 |
| Prawn Curry with coconut flavored creamy sauce.   |       |
| Saag Prawn  | 1,450 |
| Prawn Curry with creamy spinach sauce.  |       |
| Butter Prawn  | 1,450 |
| Prawn Curry with a tomato-based sauce, enriched with butter.                                  |       |

# THALI / A SET MEAL FEATURING A VARIETY OF DIFFERENT DISHES



## NON-VEG Thali

**2,800**

You can choose one curry of your choice from all those on the previous pages.

- 1 curry of your choice
- Chicken Tikka & Chicken Malai Tikka
- Fresh vegetable salad
- Stir-fried vegetable Dish / varies by day
- Raita
- Papad
- Sweets / Varies by day
- Your choice of Rice or Naan / from below options



## VEG Thali

**2,550**

The two mains are pre-set to suit vegetarians and vegans, but either one of two can be changed to your choice for an additional charge, 200 yen to the other vegetables and beans curry, 300 yen to paneer curry.

- 2 mains / Mixed Vegetables Curry & Dal Fry
- Samosa
- Fresh vegetable salad
- Stir-fried vegetable Dish / varies by day
- Papad
- Your choice of Rice or Naan / from below options

And If you're not vegan but vegetarian, you will surely enjoy the following additional options.

- Small bawl of Raita +250
- Small bawl of Sweets +200

## Choice of Rice, Naan and more

- |                                 |               |          |
|---------------------------------|---------------|----------|
| • Turmeric Rice / Japonica Rice | • Bhatura     | +200 yen |
| • Basmati Rice                  | • Puri / 2pcs | +200 yen |
| • Naan                          | • Sesami Naan | +200 yen |
| • Naan & Small Amount of Rice   | • Garlic Naan | +250 yen |
| • Chapati / 2 pcs               | • Cheese Naan | +300 yen |
| • Tandoor Roti / 2 pcs          |               |          |



Garlic Naan, above & Cheese Naan, below

## BIRYANI

**Vegetables Biryani** 1,650

**Chicken Biryani** 1,700

**Mutton Biryani** 1,850

Biryani is an Indian style fragrant rice dish cooked with long-grain basmati rice. It's served accompany with our signature Raita, a kind of yogurt sauce.



## HOMEMADE DESSERT

**Kulfi / Milk Ice Cream** 450

Indian ice cream made from slowly simmered milk, flavored with cashew nuts and cardamom. It has a rich, dense texture.

**Gajar Halwa / Carrot's Sweets** 450

Indian dessert made from grated carrots that are slowly cooked with milk, sugar, butter and cashew nuts. It is served warm.

**Kheer / Rice Pudding** 450

Indian dessert made by simmering rice in milk and sweetening it with sugar. It is served warm and a very heartwarming flavor.



# BEVERAGES / DRINKS

## BEER

|  |     |
|--|-----|
| ◇ Japanese Draft Beer / KIRIN                  | 750 |
| ◇ Indian Bottled Beer                          | 800 |
| ※ Please ask what bottles are available today. |     |
| ◇ Alcohol-free Beer                            | 500 |

## WINE

**WHITE : Les Airs Blanc / Rhone, France**  
(Grenache Blanc 70%、Viognier 10%  
Clairette 10%、Bourboulenc 10%)

|                    |       |
|--------------------|-------|
| ◇ Glass            | 750   |
| ◇ Decanter / 500ml | 2,900 |
| ◇ Bottle           | 4,000 |



**RED : Cuvee des Galets / Rhone, France**  
(Grenache 50%、Carignan 50%)

|                    |       |
|--------------------|-------|
| ◇ Glass            | 750   |
| ◇ Decanter / 500ml | 2,900 |
| ◇ Bottle           | 4,000 |



## COCKTAIL

|   |     |
|---|-----|
| ◇ Whiskey Highball                        | 550 |
| Whiskey and Soda                          |     |
| ◇ Lemon Sour                              | 550 |
| Japanene Shochu Liquor,<br>Soda and Lemon |     |
| ◇ Shandy Gaff                             | 650 |
| Beer and Ginger Ale                       |     |
| ◇ Spritzer                                | 650 |
| White Wine and Soda                       |     |
| ◇ Gin and Tonic                           | 700 |

## LASSI

|                         |     |
|-------------------------|-----|
| ◇ Lassi                 | 500 |
| ◇ Mango Lassi           | 550 |
| ◇ Strawberry Lassi      | 550 |
| ◇ Blueberry Lassi       | 550 |
| ◇ Mango & Coconut Lassi | 600 |
| ◇ Rose Lassi            | 550 |
| ◇ Salty Lassi           | 500 |

## SODA

|                           |     |
|---------------------------|-----|
| ◇ Coke                    | 450 |
| ◇ Ginger Ale              | 450 |
| ◇ Tamarind Ginger Ale     | 550 |
| ◇ Sparkling Mineral Water | 450 |

## TEA, CHAI and COFFEE

|               |     |
|---------------|-----|
| ◇ Chai        | 450 |
| ◇ Iced Chai   | 500 |
| ◇ Tea         | 450 |
| ◇ Iced Tea    | 500 |
| ◇ Coffee      | 450 |
| ◇ Iced Coffee | 500 |