



AUTHENTIC JAPANESE
RESTAURANT



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Miso Soup

Wakameshiitake Soup

SOUP | スープ

MISO SOUP ●●

₹280

味噌汁

Traditional Japanese soup made with fermented soya bean paste (Miso paste) that consists of tofu & seaweed /fish broth

豆腐とわかめのお味噌汁

WAKAMESHIITAKE SOUP ●●

₹280

わかめと椎茸のスープ

Wakame seaweed & shitake mushroom soup flavored with soya sauce Or fish broth

椎茸の香りも楽しめる醤油ベースのお椀



Potato salad

Fresh Tofu Salad

Wakame ponzu salad

Crispy tofu salad

SALAD | サラダ

SALMON SALAD ● BEST SELLER

₹700

生サーモンサラダ

Sliced salmon on green salad topped with wasabi, soya sauce & vinegar dressing

グリーンサラダの上に新鮮なサーモンのお刺身をトッピングしました。
ワサビ醤油ドレッシングでお召しあがり下さい。

SALAD | サラダ

GOMASHIO CABBAGE ●●

₹290

ごま塩キャベツ

Cabbage with sesame seeds, salt and sesame oil with chicken broth Or Veg broth

さっぱりごま塩キャベツー隠し味のチキンスープもしくはベジスープで味付けしました。

DAIKON SALAD ●

₹290

和風大根サラダ

Finely cut fresh radish served with soya sauce & sesame dressing

千切り大根サラダに鰹節をトッピング

POTATO SALAD ●

₹350

ポテトサラダ

Mashed potato and vegetables mixed with Japanese mayonnaise

ほくほくポテトマヨサラダ

TOFU SALAD ●

₹390
Fresh

₹450
Crispy

豆腐サラダ

Fresh tofu/Fried crispy tofu topped on green salad with creamy sesame dressing

お野菜の上に新鮮な木綿豆腐/カリッと揚げた豆腐をトッピングしました

WAKAME PONZU SALAD ●

₹400

わかめポン酢サラダ

Dry wakame seaweed with citrus-based sauce(ponzu) topped with ginger

わかめと生姜を自家製ポン酢でどうぞ

CHICKEN SALAD ●

₹500

チキンサラダ

Fried crispy chicken on green salad topped with creamy sesame dressing

グリーンサラダの上にクリスピーな唐揚げをトッピングしました。

APPETIZER | 前菜

HIYAYAKKO ●

₹330

冷奴

Chilled Tofu with grated ginger and spring onion

手作り木綿豆腐の冷奴、ネギと生姜をのせて。

KIMPIRA ●

₹350

人参とれんこんの金平

Carrot, lotus root sautéed with seasoned roasted sesame seeds

人参とレンコンを甘辛く金平にしました。

INGEN GOMAAE ●

₹350

いんげんの胡麻和え

Fried green beans seasoned with sweet sesame paste

新鮮ないんげんを胡麻味噌であえました。

EDAMAME ●

₹380

枝豆

Tender green soybeans boiled & seasoned with salt

定番のおつまみ 茹でたてをどうぞ

SPICY EDAMAME ● BEST SELLER

₹450

スパイシー枝豆

Tender green soybeans sautéed with garlic and spices

殻付き枝豆をガーリックと唐辛子で炒めました。

IKA BUTTER YAKI ● BEST SELLER

₹580

イカバター焼

Stir Fry Squid with butter

インド洋の柔らかい甲イカをバターで炒めました。

CHINJAOROSE ●

₹580

青椒肉絲

Sautéed beef and green pepper with oyster sauce

牛肉と細切りピーマンをオイスターソースで炒めました。

Niku Yasai Itame



Beef Steak Demigrace



Pork chashu



Ebi Sunomono



Teriyaki Tofu



Okonomiyaki



APPETIZER | 前菜

AGEDASHI TOFU ●

₹430

揚げ出し豆腐

Deep-fried tofu with kombu dashi sauce, topped with radish and ginger

豆腐をカリッと揚げて大根おろしでさっぱりと

AGEDASHI NASU ●

₹430

揚げ出し茄子

Deep-fried eggplant with kombu dashi sauce, topped with grated radish and ginger

茄子をカリッと揚げて大根おろしと生姜でさっぱりと。

TOFU TERIYAKI ●

₹450

甘辛照り焼き豆腐

Stir-fried tofu in teriyaki sauce

甘辛照り焼き味の豆腐ステーキ

TOFU STEAK ●

₹550

豆腐ステーキ

Sizzler tofu steak with sautéed vegetables and ginger steak sauce

鉄板で食べる豆腐ステーキ 生姜醤油のたれで、野菜の付け合わせ付

ERINGI BUTTER ITAME ●

₹550

エリンギのバター炒め

Fresh giant oyster mushroom sautéed with butter & garlic

農家直送の新鮮なエリンギをバターガーリックでさくっと炒めました

YASAI NO KUSHIYAKI ●

AZUKII SPECIAL

₹800

串焼き野菜の盛り合わせ

Chef choice of 5 stickers of yakitori
(Eggplant/King oyster mushrooms/Negi
(Japanese long onion) /Cherry Tomatoes/Zucchini/Tofu)

茄子/エリンギ/ネギ焼/チェリートマト/ズッキーニ/豆腐

APPETIZER | 前菜

YASAITAME ●●

野菜炒め

stir-fried- Vegetables with choice of meat

お好みのお肉と新鮮な野菜炒め。

₹430
Veg

₹580
Chicken

₹630
Pork/Beef

₹650
Seafood

OKONOMIYAKI ●●

お好み焼き

Japanese style vegetable pancake served with okonomiyaki sauce

オタフクソースで鰹節入りのお好み焼き

₹550
Veg

₹700
Seafood

₹650
Chicken/Pork

NITAMAGO ●

味付け煮卵

Half-boiled eggs marinated in sweet soya sauce served with spring onion

半熟卵を醤油で漬け込みました。

₹300

DASHI MAKI TAMAGO ●

だし巻き卵

Soft egg roll with fish broth (Dashi)

出汁をたっぷり含んだふんわり卵焼き。

₹400

MOYASHI TAMAGO ITAM ●

もやしと卵の炒め物

Bean sprouts stir-fried with egg

新鮮なもやしと卵をさっと炒めました。

₹500

SUNOMONO ●

酢の物(カニカマ、海老、鶏)

A salad made of cucumber & wakame seaweed, marinated in a sweet and sour rice vinaigrette sauce

きゅうりとワカメの酢の物、パリパリとした食感でさっぱりと。

₹350
Crabstick

₹400
Prawn

₹350
Chicken

APPETIZER | 前菜

EBI CHILLI ●

₹700

海老チリ

Deep-fried shrimp coated with a spicy and aromatic ginger garlic sauce

人気の自家製、ぷりぷりの海老チリ

YAKI GYOZA ●

₹410

焼餃子

Pan-fried dumplings filled with chicken Or pork

クリスピーに焼いた定番餃子

SUI GYOZA ●

₹490

水餃子

Boiled dumplings in a flavourful chicken broth

餃子をスープで茹で上げました。

CHICKEN TERIYAKI ● BEST SELLER

₹550

鶏の照り焼き

Grilled boneless chicken leg with teriyaki sauce

定番の鶏の甘辛照り焼き

BUTA SHOGAYAKI ● BEST SELLER

₹520

豚の生姜焼き)

Thinly sliced pork stir-fried with ginger, bell pepper and onion in a sweet and salty sauce

ご飯にあう薄切り豚肉の生姜焼き。

HOIKORO ●

₹550

ホイコーロー

Pork slice and vegetables sautéed with spicy miso sauce

豚肉と野菜をピリッとした味噌ソースで炒めました

CHASHU ● AZUKII SPECIAL

₹520

自家製煮豚

Pork belly simmered in soy sauce mixed with sugar, sake and spices

特製のタレでじっくりと煮込んだ当店自慢の柔らかな煮豚

4pcs
₹1100
10pcs

APPETIZER | 前菜

MABO TOFU ●

₹600

麻婆豆腐

Sautéed tofu with minced pork Or chicken in spicy semi gravy

人気の自家製 麻婆豆腐

GYU YAKINIKU ● AZUKII SPECIAL

₹580

牛焼き肉

Stir-fried Sliced Beef in soy and spicy sauce

北カルナタカの放牧で育ったバンガロールビーフのヒレ肉の焼肉。

GYUTAN ●

₹650

塩牛タン

Thinly sliced and grilled beef tongue with garlic & eeks lemon sauce

柔らか牛タンスライスを大蒜、ネギ塩、ごま油、レモンでさっぱりと

BEEF STEAK ● AZUKII SPECIAL

₹800

ビーフステーキ

Sizzler beef steak with choice of wasabi /soya or homemade demi-glace sauce

シャトーブリアン部位を使用、ワサビ醤油か自家製デミグラスソースをお選びください。

₹850

Demi-glace

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WAKAME SEAWEED

Wakame (*Undaria pinnatifida*) is a type of edible seaweed that is commonly used in Japanese cuisine. It belongs to the family Alariaceae and is known for its sweet and subtly salty flavor. Wakame is a versatile ingredient that can be used in a variety of dishes, and it is often enjoyed for its nutritional benefits.



Ebi tempura



Chicken Karaage



Tempura moriwase



TEMPURA & FRIED ITEMES | 天ぷらとフライ

YASAI KAKIAGE ●

₹400

野菜かき揚げ

Deep-fried fritter with green beans, onion, carrot and sweet potato

いんげん豆と玉ねぎ、人参の野菜のかき揚げ。

CORN CREAM KOROKKE ●

₹450

コーンクリームコロッケ

Sweet corn, béchamel sauce mixed croquettes served with katsu sauce and mayonnaise

スイートコーンのベシャメルソースクリームコロッケ。

ERINGI TEMPURA ● AZUKII SPECIAL

₹600

エリンギの天ぷら

Deep fried king oyster mushroom coated with batter, served with tempura sauce

農家から直送の新鮮なエリンギをサクッと天ぷらにしました。。

KAISEN KAKIAGE ●

₹480

海鮮かき揚げ

Deep-fried fritters with squid, prawns, and vegetables

人参、いんげん、玉ねぎにイカとエビを加えたサクツとした海鮮かき揚げ

GESO KARAAGE ●

₹480

イカゲソ唐揚げ

Deep fried Squid Leg

イカゲソの唐揚げ

EBI FRY ●

₹550

エビフライ

Deep-fried shrimp with tartar sauce

プリプリの海老フライをタルタルソースでどうぞ

TEMPURA & FRIED ITEMES | 天ぷらとフライ

EBI TEMPURA ● BEST SELLER

海老天ぷら

Deep fried prawns coated with batter, served with tempura sauce

インド洋でとれた新鮮な海老をサクッと揚げました

₹750
5pcs

₹1400
10pcs

TEMPURA MORIAWASE ● ●

天ぷら盛り合わせ

A mix of deep-fried fish & mix of deep-fried vegetables (2 pcs prawn, 2 pcs white fish, 2 pcs chicken , 2 pcs king oyster mushroom & 2 pcs vegetables)

海老や白身魚や野菜の天ぷら盛り合わせ

₹510
Veg 7pcs

₹800
Non-veg10pcs

CHICKEN KARAAGE ● BEST SELLER

鶏の唐揚げ

Japanese-style deep-fried bite-size pieces of chicken

人気商品!秘伝の下味をつけた鶏肉を丁寧にカリッと揚げました。

₹490

CHICKEN KATSU ●

チキンカツ

Fried chicken cutlet made with Japanese panko bread crumbs

鶏肉をサクッとしたパン粉で揚げました。

₹510

CHICKEN NAMBAN ●

チキン南蛮

Fried Chicken simmered in a sweet and savory soy-based sauce.

隠し味の効いた唐揚げチキンにタルタルソースをたっぷり

₹650

BUTANIKU KOROKKE ●

豚肉コロッケ

Fried croquettes made of minced pork, mashed potatoes, and vegetables.

懐かしいお母さんの味 手作り豚肉コロッケ

₹450

TEMPURA & FRIED ITEMES | 天ぷらとフライ

BUTA TONKATSU ● BEST SELLER

₹600

ヒレ肉トンカツ

Fried pork cutlet served with tonkatsu sauce

カリッと揚げた柔らかヒレカツ。

TEMPURA



1. Tempura is a Japanese dish usually consisting of seafood or vegetables that have been battered and deep fried

2. Kakiage , is a type of tempura. It is made by batter-dipping and deep-frying a batch of ingredients such as shrimp bits (or a clump of small-sized shrimp). Kakiage may use other seafood such as small scallops, shredded vegetables or a combination of such ingredients.

YAKITORI | 焼き鳥

YAKITORI MORIAWASE ●

AZUKII SPECIAL

焼き鳥 盛り合わせ

Assorted grilled chicken set

₹900

6pcs
Shio/Tare

TSUKUNE ●

鶏つくね

Soft and juicy minced chicken, coated in sweet sauce.

₹350

2 skewers
Shio/Tare

REBA ●

鶏レバー

Chicken liver

₹350

2 Skewers
Shio/Tare

NEGIMA ●

ねぎま

Chicken breast meat with leeks

₹350

2 Skewers
Shio/Tare

KAWA ●

鶏皮

Chicken skin

₹350

2 Skewers
Shio/Tare

SUNAGIMO ●

鶏の砂肝

Chicken gizzard

₹350

2 Skewers
Shio/Tare

HATSU ●

鶏ハツ

Chicken heart

₹350

2 Skewers
Shio/Tare

MOMO ●

鶏もも

Chicken leg meat / chicken thigh

₹350

2 Skewers
Shio/Tare

YAKITORI | 焼き鳥

TEBASAKI ●

手羽先

Chicken wing

₹350

2 Skewers
Shio/Tare

BUTA SEINIKU ●

豚精肉

Pork belly meat topped with wasabi

₹500

2 Skewers
Shio/Tare

YAKITORI

The history of yakitori does not stretch back very far. This was partly due to various restrictions and edicts against the consumption of meat, especially during the Edo Period (1603-1868),

which were implemented mainly for religious reasons based on Buddhist beliefs. Yakitori, as we know it today, started to appear in during the middle of the Meiji Era (1868 to 1912) – a time when chicken were bred in larger numbers for food. In urban areas across Japan, yatai (street stalls) began serving skewered chicken grilled over charcoal.



Tantanmen



Tempura soba



Kakiage udon



Tempura udon



Paitan ramen



UDON / SOBA | うどん/そば

SOBA /UDON (HOT/COLD) ●●

₹480

そば/うどん(温/冷)

Japanese Buckwheat soba / udon noodles with soup
日本製のおいしい輸入乾麺を使用しています、日本の味をどうぞ

TOPPING FOR UDON /SOBA

お好みでお蕎麦とうどんにどうぞ

YASAI KAKIAGE (野菜かき揚げ) ●
Deep-fried Veg fritters

₹200

YASAI TEMPURA (野菜天ぷら) ●
Deep Fried Vegetable tempura

₹200

KAISEN KAKIAGE (海老天ぷら) ●
Deep-fried squid, prawns, and vegetables fritters

₹250

EBI TEMPURA (海鮮かき揚げ) ●
Prawn tempura

₹250

YAKISOBA / YAKI UDON ●●

焼きそば/焼うどん

Stir-fried YAKISOBA Noodles / Wheat Udon Noodle
with vegetables

広島のおタフクソースを使用した本場の味

₹500

Veg

₹560

chicken/pork/beef

₹590

seafood

BUTA UDON ●

豚肉うどん

Japanese wheat noodles with soya broth and thinly sliced pork

豚丼の具をトッピング

₹650

OMUSOBA ●●

オムそば

Fried noodles wrapped in a Japanese style soft omelette

焼きそばを薄焼き卵で包みました

₹580

₹590

TAIWAN MAZESOBA ●

台湾風混ぜそば

Wheat Noodles with spicy keema, garlic, and chili oil.

This noodle comes without soup

にんにくの効いたピリ辛のひき肉に温泉卵を添えた汁なし名古屋風台湾そば。

₹800

RAMEN | ラーメン

VEG RAMEN ●● **AZUKII SPECIAL** ₹750

ベジラーメン

Azukii special ramen noodles made with thick and spicy sauce.
Topped with fried tofu and vegetables
スパイシーで濃厚。豆乳や味噌バターと昆布だしの菜食者向けラーメンです。

PAITAN RAMEN ● **BEST SELLER** ₹800

鶏白湯ラーメン

Azukii special ramen made with homemade chicken broth.
Choice of pork/chicken meat with nitamago
鶏ガラをじっくり煮込んだとろみのある白湯スープの特製ラーメン

SHOYU RAMEN ● ₹800

醤油ラーメン

Ramen Noodles with soya-based broth. Topped with chicken/pork and nitamago
鶏ガラをじっくり煮込んだとろみのある白湯スープの醤油ラーメン

MISO RAMEN ● ₹800

味噌ラーメン

Ramen Noodles with Miso based broth. Topped with chicken pork and nitamago
鶏ガラをじっくり煮込んだとろみのある白湯スープに加えた濃厚な味噌ラーメン

TANTAN MEN ● ₹850

担々麺

A ramen noodle dish seasoned with sesame paste sauce and chilli oil. Topped with minced keema
豆板醤入りのピリ辛のひき肉胡麻ラーメン。

Pork / chicken

TONKOTSU RAMEN ● **AZUKII SPECIAL** ₹850

豚骨ラーメン

Azukii special ramen made with homemade pork broth, topped with nitamago and pork chashu
弊社自慢の濃厚豚骨ラーメン



ONIGIRI

Onigiri, rice ball, is a Japanese food made from white rice formed into triangular or cylindrical shapes and often wrapped in nori (seaweed). Traditionally, an onigiri is filled with pickled ume (umeboshi), salted salmon, katsuobushi, kombu, tarako, or any other salty or sour ingredient as a natural preservative.



RICE | ご飯

GOHAN ●

ご飯

Japanese rice

₹280

GOHAN SET ●●

ご飯セット

Plain rice, miso soup and side dish

ご飯とお味噌汁、小鉢付き

₹480

ONIGIRI ●●

おにぎり

2 pieces of Onigiri (rice balls) filled with your choice of baked salmon flakes or plum pickles

梅干し、鮭、おかか、昆布から選んでください。お漬物付き

₹400

Ume/Kobu

₹430

Salmon/Fish
bonito

OCHAZUKE ●●

お茶漬け

Steamed sticky rice in Japanese green tea or dashi broth topped with your choice of seaweed and ume plum pickles or salmon

緑茶のお茶漬け焼鮭、昆布、梅など

₹500

Ume/Kobu

₹850

Unagi/ Salmon

YAKIBUTA CHAHAN ●

焼豚炒飯

Stir fried Japanese sticky rice with vegetables, egg and roasted pork

自家製焼豚をいれた本格派炒飯(日本米使用)

₹600

CHAHAN ●●

焼飯

Stir fried Japanese rice

日本のお米を使用した炒飯

₹500

Veg/Egg/Garlic

₹520

chicken/pork/beef

₹580

Seafood

OMU RICE ●●

オムライス

A tomato ketchup based fried rice wrapped in soft omelette

トマトケチャップライスをおムレツで包みました

₹480

Veg

₹550

chicken

₹650

Demi glace

RICE | ご飯

JAPANESE CURRY RICE ●

₹650

カレーライス

Japanese style curry made with chicken in a smooth and heavy sauce

日本のカレーライスに弊社のスパイスを独自ブレンドしました。

JAPANESE KATSU CURRY RICE

₹700

Veg

カツカレー ● ● **BEST SELLER**

₹750

chicken

Japanese homemade curry and rice topped with deep-fried chicken katsu Or Fried pork katsu

₹790

pork

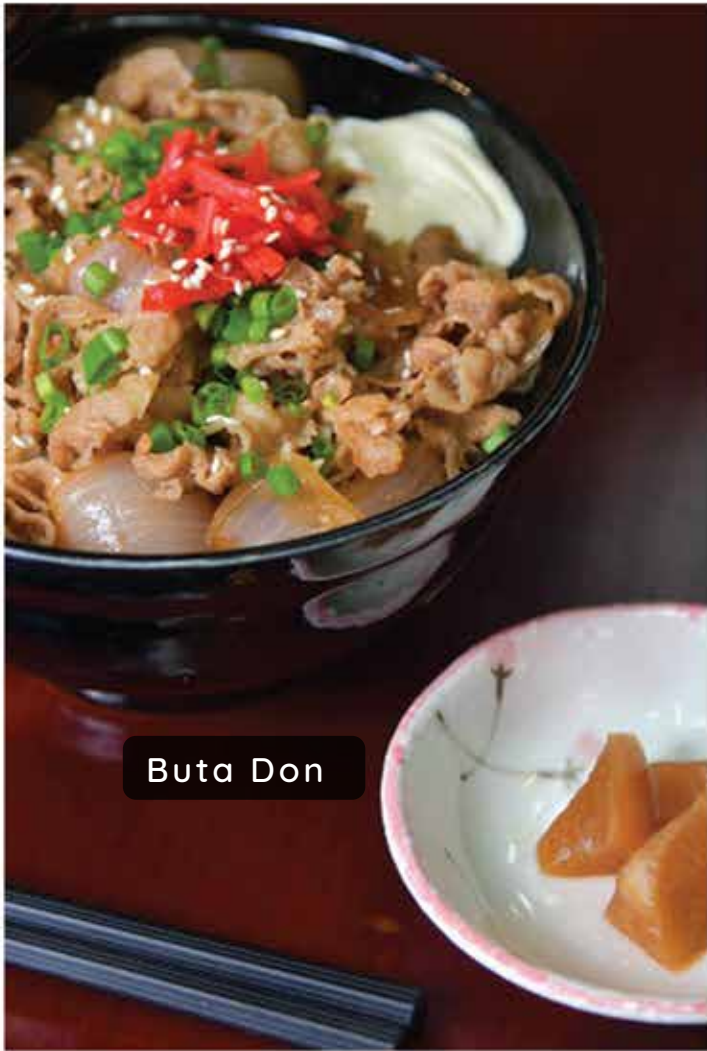
かりっと揚げたチキンカツ/豚ヒレカツをカレーに添えました。。

CHAHAN

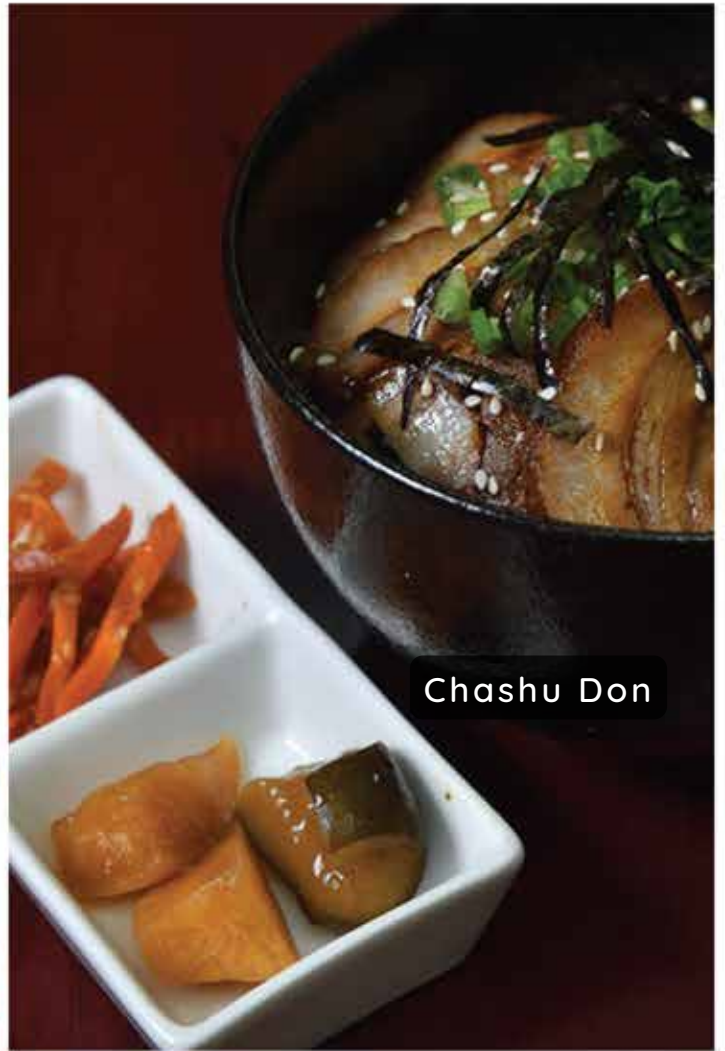
1. Chahan, also known as Yakimeshi, is a Japanese fried rice dish prepared with rice as a primary ingredient and myriad additional ingredients and seasonings. The dish is typically fried, and can be cooked in a wok.

2. The beginning of chazuke is said to be after the middle of the Edo period, Chazuke or ochazuke is a simple Japanese dish made by pouring green tea, dashi, or hot water over cooked rice. Chazuke provides a way to use leftover rice as a quick snack because it is easy to make. In Kyoto, ochazuke is known as bubuzuke.

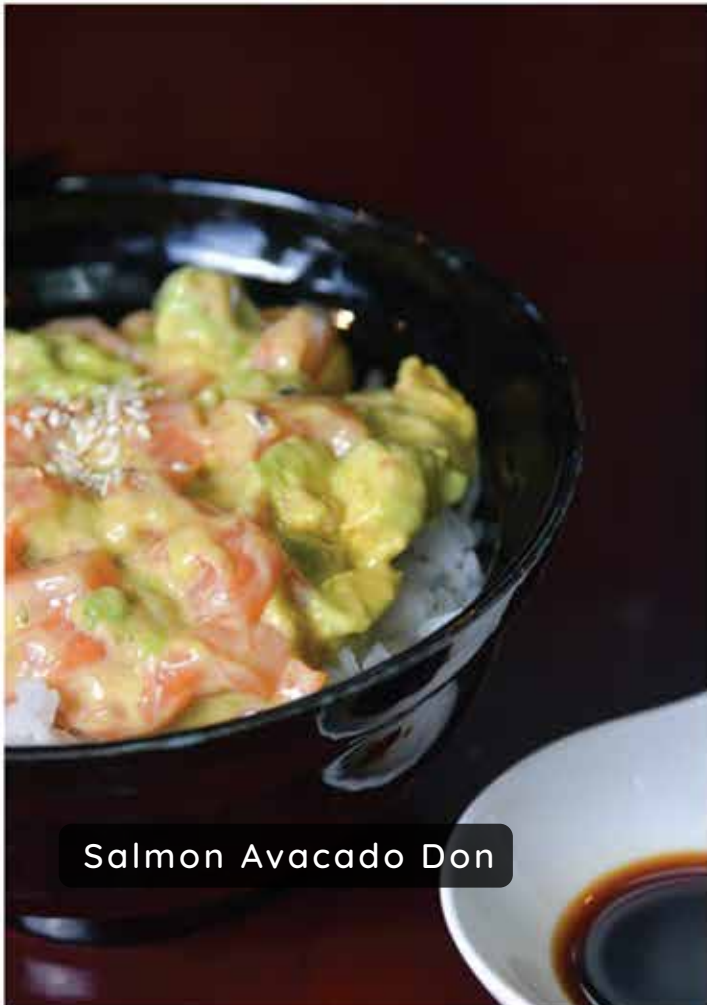




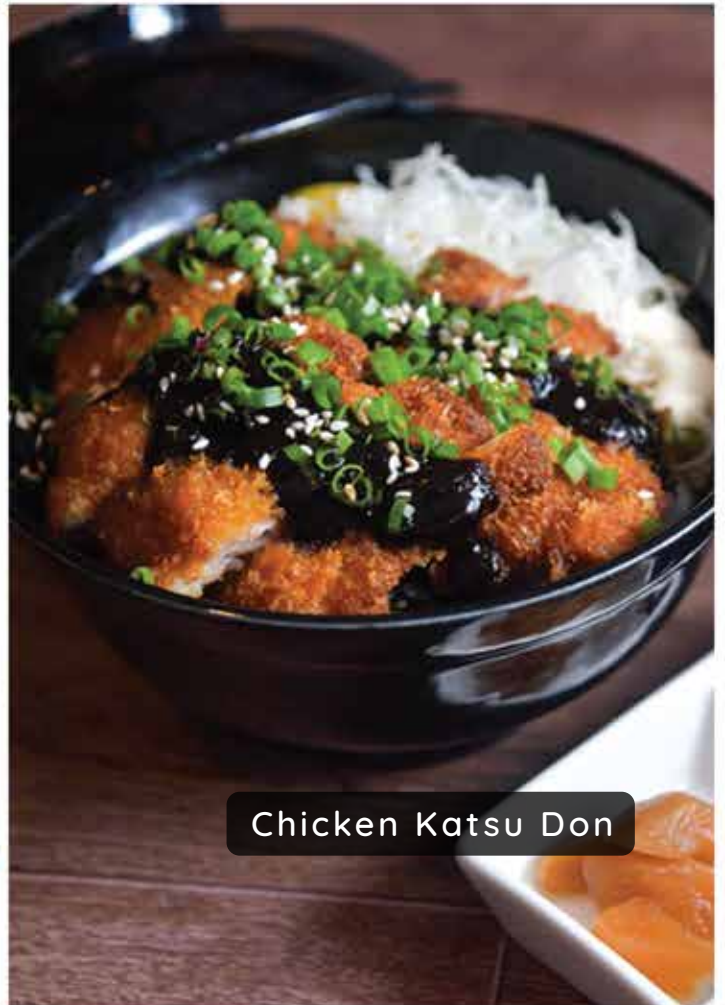
Buta Don



Chashu Don



Salmon Avacado Don



Chicken Katsu Don

DONBURI (Rice Bowl)

丼

YASAI KAKIAGE DON ●●

₹580

野菜かき揚げ丼

Rice bowl serve with vegetable fritters in a sweet and savory soy base sauce

ご飯の上に大判のサクサクのかき揚げ 1 枚、かき揚げにはいんげん豆、玉ねぎ、人参を使用。

YASAI TENDON ●

₹580

野菜天丼

Vegetable tempura served with rice bowl in soy sauce and kombu seaweed extract

さつまいも、人参、かぼちゃ、れんこん、ベビーコーンの揚げたての天ぷらをご飯にのせて。

TAMAGO DON ●

₹480

卵丼

Fluffy egg with shiitake mushrooms and onion with soy sauce and kombu seaweed served with a bowl of rice

新鮮な卵を使用。ふんわりと仕上げた卵丼。

KAISEN KAKIAGE DON ●

₹650

海鮮かき揚げ丼

Rice bowl topped with deep-fried squid, prawns, and vegetable fritters

野菜に烏賊、海老を加え、カリッとかが揚げにして温かいご飯の上ののせて。

EBI TENDON ●

₹750

えび天丼

Japanese shrimp tempura served on a bowl of rice

揚げたての海老の天ぷら、特製の自家製甘辛丼タレを使用。

SALMON ZUKE DON ●

₹900

サーモン漬け丼

Rice bowl topped with Sliced marinated salmon

タレでしっかりと漬けたサーモンをすし飯にのせました。

DONBURI (Rice Bowl)

丼

MAGURO ZUKE DON ●

₹900

サーモンたたき丼

A bowl of sushi rice topped with grilled salmon
タレでしっかりと漬けた新鮮なマグロをすし飯にのせました。

SALMON TATAKI DON ● BEST SELLER

₹800

マグロ漬け丼

Rice bowl topped with Sliced marinated tuna
サーモンをすし飯の上にトッピング。

MAGURO TATAKI DON ●

₹800

まぐろたたき丼

A bowl of sushi rice topped with grilled Tuna.
新鮮なインド洋の鮪をすし飯の上にトッピング。

MAGURO AVOCADO DON ●

₹800

マグロとアボカド丼

A bowl of sushi rice topped with Tuna and avocado
新鮮なマグロにアボカドを和えてワサビ醤油ですし飯にのせました。

SALMON AVOCADO DON ●

₹800

サーモンアボカド丼

A bowl of sushi rice topped with Salmon and avocado
サーモン、アボカド、をすし飯の上に乗せました。

BARA CHIRASHI SUSHI DON ●

₹900

ばらちらし寿司丼

Chopped Vegetable, mix seafood and egg omelet with a
bowl of sushi rice
新鮮なマグロやいかを刻んですし飯の上にのせました。バラチラシ寿司

KAISEN DON ●

₹1050

海鮮丼

A bowl of rice topped with varieties of raw fresh seafood's
今日の新鮮なお刺身をお任せで彩りよく寿司飯の上にトッピング

DONBURI (Rice Bowl) | 丼

OYAKODON ● BEST SELLER ₹600

親子丼

Rice bowl served with chicken, onion, and eggs simmered in a rich sauce

鶏のもも肉を新鮮な放牧鶏卵で卵とじ、人気の弊社自慢の親子丼。

CHICKEN KATSU DON ● ₹650

チキンカツ丼

Deep-fried chicken cutlets served with egg, onion, and steamed rice

鶏のもも肉カツを新鮮な放牧鶏卵で卵とじした弊社自慢のチキンカツ丼

MISO KATSU DON ● ₹700

味噌カツ丼

Deep fried chicken or pork cutlets topped with fermented hot and sweet red miso sauce served with a bowl of rice

チキンカツをたっぷりの千切りキャベツと召し上がる味噌カツ丼です。

chicken

₹750

pork

BUTA DON ● ₹650

豚丼

Simmered pork seasoned with onion, and soy sauce served over steamed rice

甘辛味でごはんをそそる人気の豚丼。

BUTA KATSU DON ● ₹750

ヒレカツ丼

Deep-fried pork cutlets, brown egg, and onion served with a bowl of rice in special sauce

柔らか豚肉ヒレカツを卵とじ、人気の弊社自慢のカツ丼。

CHASHU DON ● ₹850

焼き豚丼

Roast pork stewed in soy sauce mixed with sugar, sake, and spices on a slow fire for more than 5 hours. Served with a bowl of rice

自家製の焼豚たっぷりの丼。甘辛焼豚たれでどうぞ

Spicy Kappa maki



California maki



Kanikama maki

Sashimi moriawase



Spicy salmon maki

SUSHI | 寿司

Note : Imported fish are subject to availability

豊洲の魚が入荷の場合は日本の市場の魚をご提供できます。

AVOCADO MAKI ●

アボカド巻

Avocado and eggless mayonnaise rolled in sushi rice and wrapped with nori (seaweed)

₹380
4pcs

₹680
8pcs

KAPPA MAKI ●

かっぱ巻

Cucumber and eggless mayonnaise rolled in sushi rice and wrapped with nori (seaweed)

₹250
4pcs

₹430
8pcs

SPICY KAPPA MAKI ●

スパイシーかっぱ巻

Cucumber and in-house chilli sauce rolled in sushi rice and wrapped with nori (seaweed)

₹280
4pcs

₹460
8pcs

TENTAMA MAKI ●

揚げ玉巻

Fried tempura droplets mixed with in-house chilli sauce, spicy mayo, and spring onions rolled in sushi rice and wrapped with nori seaweed

₹280
4pcs

₹460
8pcs

VEG CALIFORNIA MAKI ● **BEST SELLER**

カリフォルニアロール

Avocado, cucumber, carrot, and eggless mayonnaise rolled in sushi rice and wrapped with nori (seaweed)

₹400
4pcs

₹710
8pcs

CREAMCHEESE & KAPA MAKI ●

クリームチーズと胡瓜巻

Sliced cucumber & cream cheese rolled in sushi rice and wrapped with nori (seaweed)

₹380
4pcs

₹680
8pcs

CRISPY BABY CORN MAKI ●

クリスピーベビーコーン巻

Baby corn tempura and eggless mayonnaise rolled in sushi rice and wrapped with nori (seaweed)

₹320
4pcs

₹560
8pcs

SUSHI | 寿司

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SHIITAKE MUSHROOM MAKI ●

しいたけ巻き

Chopped and cooked shiitake in soya sauce and wrapped with nori (seaweed)

₹320
4pcs

₹560
8pcs

NATTO MAKI ●

納豆巻き

Fermented soybean, soya sauce, spring onion rolled in sushi rice and wrapped with nori (seaweed)

₹380
4pcs

₹680
8pcs

NON-VEG CALIFORNIA MAKI ●

カリフォルニアロール

Crab stick, avocado, cucumber, cream cheese, and mayonnaise rolled in sushi rice and wrapped with nori (seaweed)

₹450
4pcs

₹790
8pcs

SALMON MAKI ●

サーモン巻

Fresh Salmon rolled in sushi rice and wrapped with nori (seaweed)

₹450
4pcs

₹790
8pcs

SPICY SALMON ● BEST SELLER

スパイシーサーモン巻

Salmon mixed with in-house chilli sauce and roasted sesame oil rolled in sushi rice and wrapped with nori (seaweed)

₹470
4pcs

₹790
8pcs

TEKKA MAKI ●

鉄火巻

Fresh tuna rolled in sushi rice and wrapped with nori (seaweed)

₹430
4pcs

₹760
8pcs

TUNA MAYO MAKI ●

ツナマヨ巻

Canned Tuna and Japanese mayonnaise rolled in sushi rice and wrapped with nori (seaweed)

₹360
4pcs

₹640
8pcs

SUSHI | 寿司

Note : Imported fish are subject to availability
豊洲の魚が入荷の場合は日本の市場の魚をご提供できます。

SPICY TEKKA MAKI ●

スパイシーツナ巻

Fresh tuna, mixed with in-house chilli sauce, and spicy mayo rolled in sushi rice and wrapped with nori (seaweed)

₹430
4pcs

₹760
8pcs

KANI SALAD MAKI ●

カニサラダ巻

Crab stick, lettuce, cucumber, and mayo rolled in sushi rice and wrapped with nori (seaweed)

₹310
4pcs

₹520
8pcs

EBI TEMPURA MAKI ● BEST SELLER

海老天巻

Prawn and spicy mayo rolled in sushi rice and wrapped with nori (seaweed)

₹450
4pcs

₹790
8pcs

SEAFOOD FUTOMAKI ● AZUKII SPECIAL

シーフード太巻き

Crab stick, prawns, tamago yaki, cucumber, spicy salmon & tuna rolled in sushi rice and wrapped with nori (seaweed)

₹470
4pcs

₹810
8pcs

CHICKEN TERIYAKI MAKI ●

チキン照り焼き巻

Teriyaki chicken rolled in sushi rice and wrapped with nori (seaweed)

₹360
4pcs

₹620
8pcs


CHICKEN KATSU ●

チキンカツ巻

Chicken cutlet with sauce rolled in sushi rice and wrapped with nori (seaweed)

₹360
4pcs

₹620
8pcs



Shrimp Nigiri

Tuna Nigiri

Salmon Nigiri

Red snapper Nigiri

Avocado Nigiri

Tuna Mayo Gunkan

Tamago Gunkan

COMBO SUSHI PLATE

海苔巻コンボ

HAPPY 3 ROLLS COMBO ●

NON VEG (8x3)24Pcs

ハッピーロールコンボ3

Tuna/Salmon/Ebi tempura

₹2100

₹2400

customised
any 3x8

HAPPY 5 ROLLS COMBO ●

NON VEG(8x5)40 Pcs

ハッピーロールコンボ5

Tuna/Salmon/Ebi tempura/ Teriyaki chicken
Non -veg california

₹3300

₹3500

customised
any 5x8

HAPPY 3 ROLLS COMBO ●

VEG (8x3)24 Pcs

ハッピーロールコンボベジ3

Spicy kappa/ Avocado/Elingi Tempura

₹1550

₹1750

customised
any 3x8

HAPPY 5 ROLLS COMBO ●

VEG (8x5) 40 Pcs

ハッピーロールコンボベジ5

Spicy kappa/ Avocado/Elingi Tempura/Veg california
Tentama

₹2450

₹2650

customised
any 5x8

MAKI

Maki "rolled sushi" has the stuffing in the centre surrounded by rice and then finally wrapped in Nori(seaweed).

It can also be occasionally be wrapped in a thin omelette, soy paper,cucumber,etc.

Uramaki is a roll which has the rice on the outside and the nori(sea weed) on the inside. It may also be sprinkled or rolled in roe or sesame seeds on the outside.



NIGIRI AND GUNKAN STYLE SUSHI

にぎり と 軍艦

AVOCADO NIGIRI ●

アボカドの握り

Sliced avocado with wasabi mayo on top of sushi rice

₹380
4pcs

₹720
4pcs

INARIZUSHI ●

稲荷寿司

Sushi rice mixed with chopped shiitake mushroom and pickle ginger in a fried tofu bag with soya and sweet seasoning

₹390
4pcs

₹740
4pcs

TAMAGO NIGIRI ●

卵焼き握り

Egg roll cake on top of sushi rice with a hint of wasabi

₹300
4pcs

₹550
4pcs

UNAGI NIGIRI ●

うなぎの握り

Roasted BBQ eel on top of sushi rice with wasabi

₹600
4pcs

₹1150
4pcs

TUNA NIGIRI ●

マグロの握り

Red tuna on top of rice with wasabi

₹510
4pcs

₹950
4pcs

SALMON NIGIRI ●

サーモンの握り

Salmon on top of rice and wasabi

₹510
4pcs

₹950
4pcs

EBI NIGIRI ●

エビの握り

Boiled Shrimp with sushi rice and wasabi

₹450
4pcs

₹850
4pcs

EDAMAME GUNKAN ●

枝豆軍艦

Edamame and spicy mayo on top of sushi rice

₹310
4pcs

₹550
4pcs

NIGIRI AND GUNKAN STYLE SUSHI

にぎりと軍艦

CORN MAYO GUNKAN ●

コーンマヨネーズ軍艦巻

Sweet corn mixed with japanese mayonnaise on top of sushi rice

₹310
4pcs

₹550
4pcs

TUNA MAYO GUNKAN MAKI ●

ツナマヨの軍艦巻

Sushi rice wrapped in seaweed with canned tuna and japanese mayonnaise

₹310
4pcs

₹550
4pcs

KANIKAMA MAYO GUNKANMAKI ●

カニカママヨの軍艦巻

Sushi rice wrapped in seaweed with crab stick and mayonnaise

₹380
4pcs

₹710
4pcs

TOBIKO GUNKAN ●

うなぎの握り

Flying fish roe with wasabi on top of sushi rice with nori seaweed

₹620
4pcs

₹1190
4pcs

IKURA GUNKAN ●

いくら軍艦

Salmon roe with wasabi on top of sushi rice with nori seaweed

₹610
4pcs

₹1170
4pcs

GUNKAN MAKI

Gunkan refers to a type of sushi that has a distinctive boat or battleship-like shape. The term "gunkan" translates to "warship" in Japanese, and this sushi style is so named because of its resemblance to a battleship. The preparation involves wrapping a strip of nori (seaweed) around a small mound of sushi rice, creating a vessel-like structure.



NIGIRI SUSHI MORIAWASE

握り、軍艦寿司の盛り合わせ

Salmon/Tuna/Tamago/Scallop,
Prawns/Kanikama/Tuna Mayo,
Unagi ●

₹1500
8pcs

₹1875
10pcs

+ Amaebi/ Ikura Gunkan (10 pcs)

+ Tobiko/Hamachi (12 pcs)

₹2250
12pcs

サーモン、まぐろ、たまご、ホタテ、海老、カニカマ、ツナマヨ、
うなぎ(8巻)
+甘エビ、いくら軍艦(10巻)+とびっこ、はまち(12巻)

NIGIRI

1. Nigiri "hand-pressed sushi" consists of an oblong mound to forms an oval-shaped ball, with a topping of fresh fish or other ingredients and a bit of wasabi draped over the ball.

2. Gunkan Maki This kind of sushi is somewhat similar to nigiri sushi, in that a ball of rice is shaped by hand, and other ingredients placed on top. The difference is that a strip or nori is wrapped around the sushi, to form a 'wall' that prevents the toppings, which are typically various fish roe, from falling off.



SASHIMI | お刺身

SALMON SASHIMI

Raw salmon served with soya sauce and wasabi paste

₹900 6pcs ₹1700 12pcs

SCALLOP SASHIMI

Fresh, juicy scallops are thinly sliced and served with soy sauce and wasabi

₹800 6pcs ₹1500 12pcs

HAMACHI SASHIMI

Fresh thinly sliced Amberjack or Yellowtail(Hamachi) served with soy sauce and wasabi

₹1080 6pcs ₹2050 12pcs

AMAEBI

Small tiny sweet shrimp serve with soy sauce and wasabi

₹650 6pcs ₹1200 12pcs

MAGURO SASHIMI

Fresh tuna with soya sauce served with wasabi paste

₹850 6pcs ₹1600 12pcs

SASHIMI MORIAWASE

本日の鮮魚刺身盛り合わせ

3 kinds of chef's special sashimi (3種盛り合わせ)
(Salmon 3pcs, Tuna 3pcs, Scallop 3 pcs)

₹1250 12pcs

4 kinds of chef's special sashimi (4種盛り合わせ)
(Salmon 3pcs, Tuna 3pcs, Scallop 3 pcs, Hamachi 3 pcs)

₹1750 15pcs

5 kinds of chef's special sashimi (5種盛り合わせ)
(Salmon 3pcs, Tuna 3pcs, Scallop 3 pcs, Hamachi 3 pcs, Amaebi 3pcs)

₹2075

Sashimi is a Japanese delicacy consisting of fresh raw fish or meat sliced into thin pieces and often eaten with soy sauce.





Mitarashi dango

Matcha warabi mochi

Kinako ame

Youkan

Warabi mochi

Ichigo daifuku



Mango kakigori

Blue Hawaii kakigori

Matcha kakigori

TRADITIONAL JAPANESE SWEETS |

日本の伝統的な和菓子

MITARASHI DANGO ● ₹300
(2-SKEWERD)

みたらし団子

Mitarashidango are traditional Japanese rice flour dumplings (dango) that are skewered onto sticks in groups of 3, Grilled and are covered with an inhouse sweet sauce

DAIFUKU MOCHI ● ₹300
(Matcha/Standard)

大福餅

Sweet sticky rice is wrapped around red bean paste to form soft as a pillow dessert bites.

WARABI MOCHI ● AZUKII SPECIAL ₹350
(Matcha/Standard)

わらび餅-黒蜜添え

A jelly-like dessert is covered with the healthy roasted and powdered sweet soybean flour and kuromitsu

MOCHI SET ● ₹350
2pcs

あんころ餅ときな粉餅

Small mochi rice cakes dressed with roasted soybean powder and azuki bean paste

DORAYAKI ● BEST SELLER ₹200
(Matcha/Plain)

どら焼き (プレーン、抹茶味)

The famous Dora cake is a fluffy pancake sandwich filled with sweet azuki red beans

AN DOUGHNUT ● ₹200

あんドーナツ

The Japanese version of the doughnut with sweet azuki red bean filling

TRADITIONAL JAPANESE SWEETS |

日本の伝統的な和菓子

JAPANESE STYLE PUDDING ● **AZUKII SPECIAL** ₹350

昭和のプリン

Delicious mouth-melting pudding made with free-range eggs and organic milk

ANPAN ● ₹200

あんぱん

This tasty sweet bean-filled bun is the hero in the famous Japanese kid's cartoon Anpanman

JAPANESE CURRY BREAD ● ₹200

日本のカレーパン

A crunchy deep-fried bread has Japanese curry with minced pork and vegetables filling on it

JAPANESE STYLE CHEESECAKE ₹300

日本のスフレチーズケーキ ● **BEST SELLER**

Japanese soufflé type cheesecake

1pcs

₹600

Small round

MOCHI ICE ● **BEST SELLER** ₹300

(Matcha/Vanilla/strawberry/Chocolate/ Mango)

もちアイスクリーム

Mochi jacket is filled with choice of delicious ice cream

自家製の焼豚たっぷりな丼。甘辛焼豚たれでどうぞ

Matcha

₹280

Others

WAGASHI SET ₹550

4つの和菓子の盛り合わせ

A set of four traditional Japanese sweets (cheese cake/daifuku/dorayaki/warabi mochi)

チーズケーキ、大福、どらやき、わらび餅

KAKIGORI JAPANESE SHAVED ICE ● ₹380

日本のかき氷

MATCHA KAKIGORI / 宇治金時かき氷練乳添え

BLUE HAWAII KAKIGORI / ブルーハワイ

MANGO KAKIGORI / マンゴー

STRAWBERRY KAKAIGORI / ストロベリー



BEVERAGE

JAPANESE SHIZUOKA GREEN TEA

静岡茶

Green tea from the plantations of the lush lava fed lands of Shizuoka prefecture Japan

₹100 Hot ₹150 Iced

₹350 Teapot

MATCHA

お抹茶とお菓子(干菓子)

Japanese matcha green tea with a smooth rounded taste

₹300

MATCHA MILK

抹茶ミルク

Fresh Matcha mixed in Milk

₹350 Hot/ Iced

HOT CHOCOLATE MILK

ホットチョコレート

Everyone's favourite Hershey chocolate with milk

₹280 Hot/ Iced

KOMBUCHA

昆布茶 (北海道産昆布使用)

Kelp seaweed tea with subtle salty and rich flavour (Tea made of Organic seaweed from Hokkaido)

₹300

BOTTLED KOMBUCHA

紅茶きのこ

A mildly fizzy, fermented drink made from sweetened tea by using a symbiotic culture known as 'scooby'.

₹350

BUBBLE TEA

タピオカミルクティー

Taiwan bubble tea with tapioca balls

₹300 Milk tea ₹400 Matcha

LIME TEA

レモンティー

Refreshing Black tea with lemon juice, giving it a bright and crisp flavor

₹250



BEVERAGE

VIRGIN MOJITO

₹350

ヴァージンモヒート

Muddled lime, sugar, and mint with soda

ARABICA BLACK COFFEE

₹250 ₹280
Hot iced

アラビカコーヒー

100% Arabica Black Coffee fresh ground and brewed on order

LIME SODA

₹250

ライムソーダ

Freshly squeezed Lemon juice with soda

FRESH GINGER LIME SODA

₹280

ジンジャーライムソーダ

Freshly squeezed Lemon juice with soda

ICED TEA

₹350

フレーバーアイスティー

A cool, zesty beverage made with black tea, lemon juice, sugar, water, and ice. Peach/Strawberry/ Mint/ passion Fruit

PACKED JUICE

₹200

パックジュース

Orange / Mango / Apple

PLAIN SODA

₹150 ₹250
Glass Bottle

ソーダ

COCA COL, DIET COLAA

₹200

コカ・コーラ, ダイエットコーラ

TONIC WATER

₹200

トニックウォーター



AUTHENTIC JAPANESE
RESTAURANT



Google



Instagram



zomato

We love to serve you with a smile !
Please share your Azukii Bistro experience with us online.

ありがとうございます。(Thank you)

GST AND SERVICE CHARGES ARE APPLICABLE



AZUKII BISTRO

Authentic Japanese Restaurant

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