

FUN BITES

Crispy fried rock shrimp, spicy yuzu aioli	950
Fried chicken karaage, karashi mustard	850
Edamame, fried curry leaves, sweet chili	600

SUSHI OR SASHIMI

Otoro	950
Chutoro	800
Akami	675
Salmon	675
Hamachi	675
Scallop	675
Tai Snapper	495

VEGETARIAN SUSHI

Avocado	400
Daikon, Umeboshi, Sesame	400
Takuan	400
Shiitake	400
Tofu, Ginger, Garlic	400
Enoki	400
Teriyaki Eggplant	400
Smoked Paprika	400
Myoga	400

MAKI

Forbidden rice, pickled vegetables	850
Asparagus tempura, spicy avocado	850
Cucumber, umeboshi, sesame shiso	850
Salmon cream cheese, silver leaf	1150
Soft shell crab, aonori mayo	1150
Spicy tuna, fresh jalapeño, coriander	1300

TSUMAMI / SMALL PLATES

Yellowtail sashimi, hot sesame-ginger oil	1400
Kale salad, honshimeji, hazelnuts, truffle vinaigrette	850
Toro tartar, oscietra caviar, puffed rice cracker	2950
Hokkaido scallops, pickled cucumbers, seaweed, tosazu	1050
Truffled mushroom and tofu gyoza, truffle shoyu	875
Assorted Japanese vegetable tempura, daikon dipping broth	675
Chicken tsukune, onsen egg dipping sauce	795
Crispy eggplant, vinegar tofu, chili-Mitsuba salad	795
Black pork gyoza	875

RICE/NOODLES/SOUP

Spicy salmon chirashi, caviar, nori	1650
Japanese vegetable curry, steamed rice, furikake	1400
Sudachi buckwheat soba, daikon radish, togarashi	1150
Udon, soft-cooked egg, sesame-soy broth	1150
Ramen, mustard greens, Parmesan	1050
Spicy miso soup, salmon belly	600
Truffled- morel miso soup	525

SUMI

Sake marinated salmon, tomato, green onion	1750
Peppercorn crusted tuna, sesame-zucchini	2950
Kakuni pork belly, karashi mustard, nasturtium	1650
Koji lamb rack, yakiniku sauce	2050
Sake lees duck breast, pickled cherries, shiso	1650
Teriyaki eggplant, smoky eggplant tartare, herbs	1050

KAYA SIGNATURES

Oscietra caviar 30 gm	14000
Chutorro, uni, oscietra caviar and gold leaf nigiri	2550
Hinoki scented black cod, den miso hajikame	2550
Prawn dumplings, lettuce, nigori-ponzu butter	1550
Chicken katsu curry, furikake, rice	1550
Tofu katsu curry, furikake, rice	1350

ASIDES

Sweet potato, salted plum yoghurt, shiso blossoms	575
Grilled rice onigiri (white/brown)	575
Shaved okra salad, sesame vinaigrette	575
Baby corn, dashi butter, furikake	575
Whole roast cauliflower, burnt butter, curry leaf, herbs	575
Steamed rice	450

SWEET DREAMS

Burnt cheesecake, japanese whiskey, warm spiced cherries	575
Mochi: miso caramel, strawberry-shiso, black sesame, mango	650
GINZA parfait, rose cream, pistachio, chocolate, rasp berry	575
Matcha chocolate bar	650
Greek yoghurt parfait, dragon fruit, lychee	575
Chocolate praline, salt caramel ice cream	575

ADRIFT KAYA OMAKASE MENU

A CHEF'S SELECTION OF 7 SWEET & SAVORY DISHES
ASK YOUR SERVER FOR DETAILS





ADRIFT KAYA

NEW DELHI