



edo

居酒屋

japanese bar and restaurant



WeAssure

ITC Hotels' commitment towards health, hygiene & a safe environment

HYGIENE AND SAFETY MEASURES



regular temperature checks and control



hygienically prepared fresh food



regular sanitation and cleaning



use of masks, gloves and other equipment as prescribed

ALLERGEN AND DIETARY INDICATORS



Contains Milk



Contains Wheat/
Rye/ Barley/ Oats



Contains Nut



Contains Soy

CF

Contains Fish



Contains Crustacean



Contains Sulphite

CP

Contains Pork



Contains Egg

VEGETARIAN NON-VEGETARIAN

Our menus indicate approximate value of calories for menu items, indicated by the approx. sign (~). An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

While ordering please inform our associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these | Crustacean and their products | Milk & milk products | Eggs and egg products | Fish and fish products | Peanuts, tree nuts and their products | Soybeans and their products | Sulphite in concentrations of 10mg/kg or more

Our Chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations



Edo Period: 1603 – 1868

A grand era marked by the rule of the Tokugawa Shogunate, this period takes its name from Edo, the seat of power of the empire, better known today as Tokyo.

Japan saw an unbroken period of stability during these years, which eventually lead to a widespread surge in cultural exchange and development.

On particular interest was the idea of ukiyo – an ideal world of sensorial pleasure and refined aesthetics.

It is with this ideal that we have approached the design of your culinary experience at Edo.

While the prints depicted here are among some of the masterpieces that emerged during the Edo period, the décor and cuisine present a more modern yet entirely authentic experience of the flavours of Japan.

江戸

SET MENUS
セットメニュー

In an exquisite balance of flavours and textures, each of these carefully conceived set menus arrives at a zen-like mastery of a symphonic culinary experience.

🟩 Nikko | 1875 + taxes

Per serving (~658gms) 1152Kcal

Salad

Crispy Tamanegi 🍷 🍴

Crispy onion with tangy soy dressing

Sushi

Avocado Uramaki 🍷 🍴 🍴

Avocado and cream cheese uramaki rolled in sesame seed

Inari zushi 🍷 🍴

Fried bean curd

Tempura

Zucchini Tempura 🍷 🍴

Zucchini tempura

Kabocha Tempura 🍷 🍴

Pumpkin tempura

Mains

Yasai Yaki Udon 🍷 🍴 🍴

Stir fried noodles with vegetables served with miso soup

Miso Soup 🍷

Traditional Japanese soup made with dashi stock, kombu seaweed and beancurd

Dessert

Azuki Zensai 🍷

Glutenous rice cake served with azuki beans and black sesame ice cream

🟨 Nikko | 1875 + taxes

Per serving (~682gms) 1266Kcal

Salad

Crispy Calamari 🍷 🍴 🍴

Mesclun of lettuce with crispy cuttlefish

Sushi CF 🍷 🍴 🍴

Two varieties of assorted sushi

Tempura

Ebi Tempura - Prawn 🍷 🍴 🍴

Mains

Tori Yaki Udon 🍷 🍴 🍴

Stir fried noodles with chicken

Miso Soup 🍷

Traditional Japanese soup made with dashi stock, kombu seaweed and beancurd

Dessert

Azuki Zensai 🍷

Glutenous rice cake served with azuki beans and black sesame ice cream



🟩 VEGETARIAN 🟨 NON-VEGETARIAN

🍷 Contains Milk 🍴 Contains Crustacean CF Contains Fish

🍴 Contains Wheat/ Rye/ Barley/ Oats 🍷 Contains Soy

All prices are in INR. Taxes extra as applicable. We levy no Service Charge

Honshu | 1875 + taxes

Per serving (~656gms) 1231Kcal

Sushi

Spider Uramaki CF 🍣 🍫 🍌 🍌 🍌

Soft shell crab, avocado and mayonnaise, topped with crabstick

Mains

Yaki Meshi 🍣 🍌 🍌 🍌 🍌

Fried rice with prawn, chicken and egg

Tori Teriyaki 🍌 🍌 🍌

Grilled diced chicken with teriyaki sauce and pan tossed vegetables

Miso Soup 🍲

Traditional Japanese soup made with dashi stock, kombu seaweed and beancurd

Dessert

Nihon No Cheesecake 🍰 🍌 🍌 🍌 🍌 🍌

Traditional Japanese style fluffy baked cheesecake

Kyushu | 2200 + taxes

Per serving (~626gms) 1154Kcal

Sushi

Dynamite Uramaki CF 🍣 🍫 🍌 🍌 🍌

Spicy sushi roll stuffed with snapper tempura topped with salmon

Mains

Tori Yaki Udon 🍲 🍌 🍌 🍌

Stir fried udon noodles with chicken and vegetables

Ebi Butteryaki 🍣 🍫 🍌 🍌 🍌

Grilled prawns with butter garlic sauce and pan tossed broccoli

Miso Soup 🍲

Traditional Japanese soup made with dashi stock, kombu seaweed and beancurd

Dessert

Nihon No Cheesecake 🍰 🍌 🍌 🍌 🍌 🍌

Traditional Japanese style fluffy baked cheesecake



VEGETARIAN **NON-VEGETARIAN**

🍷 Contains Wheat/ Rye/ Barley/ Oats 🥛 Contains Milk

🍲 Contains Soy 🍳 Contains Egg 🌰 Contains Nuts

CF Contains Fish 🦞 Contains Crustacean

All prices are in INR. Taxes extra as applicable. We levy no Service Charge

■ Nara | 3475 + taxes

Per serving (~969gms) 1568Kcal

Zensai - Signature collection of appetizers

Horenso Goma ae 🍷🍷

Chilled spinach with sesame sauce

Shira ae 🍷🍷

Pressed tofu with water chestnut and kikurage mushrooms

Chuka Wakame - Seasoned seaweed

Sushi - Chef's choice of dexterously created and handcrafted sushi

Avocado Uramaki 🍷🍷🍷

Avocado and cream cheese uramaki rolled in sesame seed

Crispy California Uramaki 🍷🍷

Cucumber, red pepper, avocado uramaki in crispy tempura crumb

Inarizushi - Fried bean curd 🍷🍷

Yakimono - Exotic vegetarian preparations from the Robata grill

Nasu Robata - Eggplant 🍷🍷

Shiitake Robata - Grilled shiitake mushrooms 🍷🍷

Nimono - Delicately flavoured steamed creations

Tofu akamiso 🍷🍷🍷

Tofu flavored with dark miso sauce

Agemono - Light and crisp tempura with accompaniments

Zucchini Tempura 🍷🍷

Kabocha Tempura - Pumpkin 🍷🍷

Satsumaimo Tempura - Sweet Potato 🍷🍷

Syokuji - Chefs signature rice preparation, served with Miso soup 🍷

Yasai Nihon No Kare with Gohan 🍷🍷

Japanese curry with vegetables accompanied by steamed rice

Mizugashi - A fitting finale of exquisite dessert fantasies

Azuki Zensai 🍷

Glutinous rice cake served with azuki beans and black sesame ice cream



■ VEGETARIAN ▣ NON-VEGETARIAN

🍷 Contains Wheat/ Rye/ Barley/ Oats 🍷 Contains Soy

🍷 Contains Milk

All prices are in INR. Taxes extra as applicable.
We levy no Service Charge

▣ Nara | 3475 + taxes

Per serving (~913gms) 1642Kcal

Zensai - Signature collection of appetizers

Tori Gyoza 🍣 🍡

Pot stickers of minced chicken and vegetables

Kani Salad CF 🍣 🍡 🍤 🥚

Seasoned surimi stick with kewpie mayonnaise

Sushi - Chef's choice of dexterously created and handcrafted sushi

Three varieties of assorted premium sushi CF 🍣 🍡 🍤 🍥

Nimono

Delicately flavoured steamed creations

Tori Teriyaki 🍣 🍡 🍤

Grilled diced chicken with teriyaki sauce and pan tossed vegetables

Agemono - Light and crisp tempura with accompaniments

Tai Tempura - Snapper CF 🍣 🍡

Ebi Tempura - Prawn 🍣 🍡

Syokuji - Chefs signature noodle preparation, served with Miso soup 🍣

Buta Shogayaki with Yasai Yaki Udon CP 🍣 🍡 🍤

Grilled sliced pork belly with ginger sauce & stir fried vegetable udon noodles

Mizugashi- A fitting finale of exquisite dessert fantasies

Kuro Goma Ice Cream 🍦 🍣

Edo signature black sesame ice cream

Nihon No Cheesecake 🍣 🍡 🍤 🥚 🍷

Traditional Japanese style fluffly baked cheesecake



▣ VEGETARIAN ▣ NON-VEGETARIAN CP Contains Pork

🍣 Contains Wheat/ Rye/ Barley/ Oats 🍡 Contains Milk 🥚 Contains Egg

CF Contains Fish 🍤 Contains Crustacean 🍥 Contains Nuts 🍣 Contains Soy

All prices are in INR. Taxes extra as applicable. We levy no Service Charge

📍 Kyoto | 4800 + taxes

Per serving (~1039gms) 1844Kcal

Zensai - Artfully created appetizers, a thoughtful beginning to your experience

Tori Gyoza 🍣 🌿

Pot stickers of minced chicken and vegetables

Kani Salad CF 🍣 🌿 🥚

Seasoned surimi stick with kewpie mayonnaise

Maguro Arare CF 🍣 🌿 🥚

Maguro tartar on crispy rice

Sushi - Chef's choice of dexterously created and handcrafted sushi

Assorted Premium Sushi Platter CF 🍣 🌿 🥚 🍷

Yakimono - Chefs recommended preparations from the Robata Grill

Kohitsuji Robata 🍣 🌿 🌿

Grilled lamb chops

Nimono - Delicately steamed collage of fish teamed with vegetables and elegant flavours

Kisu Nimono CF 🍣 🌿 🌿

Braised ladyfish in sweet garlic soy

Agemono - Light and crisp tempura with accompaniments

Tai tempura - Snapper CF 🍣 🌿

Ebi tempura - Prawn 🍣 🌿

Syokuji - Chefs signature noodle preparation, served with Miso soup 🍣

Buta Shogayaki with yasai yaki udon CP 🍣 🌿 🌿

Grilled sliced pork belly with ginger sauce & stir fried vegetable udon noodles

Mizugashi - Grazing selection of Edo's signature dessert

Kuro Goma ice cream 🍷 🍣

Edo signature black sesame ice cream

Nihon no Cheesecake 🍣 🌿 🌿 🥚 🍷

Traditional Japanese style fluffy baked cheesecake



🟢 VEGETARIAN 📍 NON-VEGETARIAN

🥛 Contains Milk 🌾 Contains Wheat/ Rye/ Barley/ Oats

🍲 Contains Soybeans & their Products 🥚 Contains Egg

🌰 Contains Nuts 🦀 Contains Crustacean CF Contains Fish

CP Contains Pork

All prices are in INR. Taxes extra as applicable.

We levy no Service Charge

▲ Tokyo | 6150 + taxes

Per serving (~1097gms) 2152Kcal

Zensai - Artfully created appetizers, a thoughtful beginning to your experience

Assortment of Japanese appetizers CF 🍣 🍤 🍡 🍢 🍣

Sushi - Chef's choice of dexterously created and hand crafted sushi

Assorted premium sushi platter CF 🍣 🍤 🍡 🍢 🍣

Yakimono - Chefs recommended preparations from the Robata Grill

Gindara Misozuke CF 🍣 🍤 🍡

Miso marinated black cod

Nimono - Delicately flavoured steamed delicacies of your choice of meat

Buta Kakuni CP 🍣 🍤

Slow braised pork belly

Agemono - Light and crisp tempura with accompaniments

Tai tempura - Snapper CF 🍣 🍤

Ebi tempura - Prawn 🍣 🍤

Syokuji - Chefs signature noodle preparation, served with Miso soup 🍣

Kohitsuji Burakkupeppa with Yasai Yaki Soba 🍣 🍤 🍡

Grilled lamb loin in black pepper sauce and vegetable tossed soba noodles

Mizugashi - A fitting finale of exquisite dessert fantasies

Kuro Goma ice cream 🍣 🍤

Edo signature black sesame ice cream

Nihon no Cheesecake 🍣 🍤 🍡 🍢 🍣

Traditional Japanese style fluffy baked cheesecake

🟢 VEGETARIAN ▲ NON-VEGETARIAN

🍷 Contains Wheat/ Rye/ Barley/ Oats 🍣 Contains Soy 🍡 Contains Nuts

🍢 Contains Milk 🍡 Contains Egg 🍣 Contains Crustacean CF Contains Fish

CP Contains Pork

All prices are in INR. Taxes extra as applicable.

We levy no Service Charge

江戸 BENTO

セットメニュー

Complete meals served in individual sized portions, the bento box is an artful arrangement of the different components of the meal and has in fact attained the status of an art in a range of popular styles of presentation.

Vegetarian | 2250 + taxes

Per serving (~658gms) 1072Kcal

Yakimono

Nasu Robotayaki - Grilled eggplant 🌿🍷

Shiitake Robotayaki - Grilled shiitake mushroom 🌿🍷

Sushi

Crispy California Uramaki -Cucumber, red pepper, avocado uramaki rolled in crisp tempura crumb 🌿🍷

Tempura

Zucchini Tempura - Zucchini tempura 🌿🍷

Kabucha Tempura- Pumpkin tempura 🌿🍷

Okra Tempura- Lady's fingers tempura 🌿🍷

Nimono

Satsumaimo Nimono- Sweet potato braised in sweet soy sauce 🌿🍷🍷

Mains

Ninniku Yasai Yaki Meshi- Garlic flavored vegetable fried rice 🌿🍷🍷

Miso Soup - Traditional Japanese soup made with dashi stock, kombu seaweed and beancurd 🍷

Dessert

Kuro Goma ice cream- do signature black sesame ice cream 🌿🍷

Non-Vegetarian | 2725 + taxes

Per serving (~671gms) 1154Kcal

Grills

Negima - Grilled chicken and leeks skewers 🌿🍷🍷

Ebi- Grilled prawns 🍷🌿🍷

Sushi - Assorted premium sushi CF 🍷🌿🍷🍷🍷

Tempura

Ebi Tempura - Prawn 🍷🍷🌿

Zucchini Tempura - Zucchini 🍷🌿

Nimono

Buta Kakuni - Slow braised pork belly CP 🍷🌿

Mains

Yaki Meshi - Fried rice with prawn, chicken and egg 🍷🌿🍷🌿🍷

Miso Soup - Traditional Japanese soup made with dashi stock, kombu seaweed and beancurd 🍷

Mizugashi

Kuro Goma ice cream- Edo signature black sesame ice cream 🌿🍷

🟢 VEGETARIAN 🟡 NON-VEGETARIAN

🌿 Contains Wheat/ Rye/ Barley/ Oats 🍷 Contains Milk CP Contains Pork

🍷 Contains Soy CF Contains Fish 🍷 Contains Crustacean 🍷 Contains Egg

All prices are in INR. Taxes extra as applicable. We levy no Service Charge

Traditionally, Japanese eating rituals unlike Western ones do not follow the 'appetiser and main course' sequence so familiar to most of us.

For ease and familiarity Edo presents the Japanese style of dining in a menu formatted to facilitate a Westernised selection.

BEFORE presents the starter selection.

AFTER presents the main course and dessert selection.



The image features a traditional Japanese illustration of a woman's face, likely a geisha or courtesan, with dark, wavy hair and a blue patterned garment. The style is reminiscent of a woodblock print or a traditional painting. The woman's expression is neutral, and she is looking slightly to the right. The background is a light, textured color. In the top left corner, there is a small, colorful emblem or crest with red, blue, and gold elements. The overall composition is vertical and elegant.

Before

Choose from a wide selection of appetisers crafted with the finest and freshest ingredients for a carefully articulated beginning to your meal.

江戸



SAKE NO TSUMAMI 一品料理

Sake or rice wine is a traditional choice of beverage in Japan. In the course of a meal, it is considered an equivalent of rice and therefore, typically served with side dishes that are not accompanied by the staple. Sake No Tsumami is the Japan version of nibbles or appetizers.





- **Spicy Edamame** 🍣 🌶️ 🌶️ ₹ 600
Per serving (~170gms) 291Kcal
Steamed soy beans spiced with Japanese seven spice powder
- **Horenso Goma ae** 🍣 🌶️ ₹ 450
Per serving (~200gms) 503Kcal
Chilled spinach in sesame sauce
- **Wakame Salad** 🍣 🌶️ ₹ 500
Per serving (~216gms) 181Kcal
Seasoned seaweed salad
- **Shiitake Robata** 🍣 🌶️ ₹ 800
Per serving (~224gms) 289Kcal
Grilled shiitake mushroom glazed with sweet soy sauce
- **Nasu Robata** 🍣 🌶️ ₹ 550
Per serving (~170gms) 244Kcal
Grilled stuffed eggplant in sweet soy sauce
- **Tobanjan Spiced Water Chestnut** 🍣 🌶️ ₹ 650
Per serving (~242gms) 336Kcal
Crispy waterchestnut topped with tobanjan chillies
- ▲ **Tori Karage** 🍣 🌶️ 🍷 ₹ 750
Per serving (~334gms) 1143Kcal
Deep fried chicken marinated in sake and ginger
- ▲ **Tori Katsu** 🍣 🌶️ 🍷 ₹ 750
Per serving (~323gms) 1014Kcal
Panko crumb fried chicken with tonkatsu sauce
- ▲ **Tonkatsu** CP 🍣 🌶️ 🍷 ₹ 1050
Per serving (~325gms) 1030Kcal
Panko crumb fried pork loin with tonkatsu sauce
- ▲ **Negima** 🍣 🌶️ 🌶️ ₹ 700
Per serving (~217gms) 569Kcal
Grilled chicken and leek skewers
- ▲ **Kani Salad** CF 🍣 🌶️ 🍷 ₹ 550
Per serving (~227gms) 355Kcal
Seasoned surimi stick with kewpie mayonnaise
- ▲ **Wasabi Ebi** CF 🍣 🌶️ 🌶️ ₹ 1350
Per serving (~300gms) 822Kcal
Crispy prawns coated with wasabi mayonnaise
- ▲ **Kohitsuji Robata** 🍣 🌶️ 🌶️ ₹ 2000
Per serving (~200gms) 302Kcal
Grilled lamb chops
- ▲ **Robotayaki Buta Spareribs** CP 🍣 🌶️ 🌶️ ₹ 900
Per serving (~229gms) 479Kcal
Grilled pork spareribs

Gyoza (4 pieces)

- **Yasai Gyoza** 🍣 🌶️ ₹ 500
Per serving (~165gms) 259Kcal
Pot stickers of oriental vegetables
- ▲ **Tori Gyoza** 🍣 🌶️ ₹ 550
Per serving (~165gms) 283Kcal
Pot stickers of minced chicken and vegetables
- ▲ **Chasyu Gyoza** CP 🍣 🌶️ 🌶️ ₹ 600
Per serving (~165gms) 282Kcal
Pot stickers of braised pork belly and vegetables

🍷 Contains Milk 🍷 Contains Egg 🍣 Contains Soy
🌶️ Contains Wheat/ Rye/ Barley/ Oats CF Contains Fish
🍷 Contains Crustacean CP Contains Pork

■ VEGETARIAN ▲ NON-VEGETARIAN

All prices in Indian Rupees. Taxes extra as applicable.

江戸

SASHIMI 御造り

One of the three types of okazu or side dish, sashimi, is the art of appreciating the subtle pleasure of the freshest ingredients nature has to offer. It comprises finely sliced raw seafood, served with a side of condiments like wasabi, soya sauce and sliced ginger.

Portion of 5 pieces

- ▲ **Shake** CF 🍣 🍣 🍣 ₹ 1025
 Per serving (~140gms) 144Kcal
 Salmon
- ▲ **Kanpachi** CF 🍣 🍣 🍣 ₹ 1600
 Per serving (~140gms) 113Kcal
 Yellow tail
- ▲ **Maguro** CF 🍣 🍣 🍣 ₹ 1350
 Per serving (~140gms) 102Kcal
 Lean Tuna
- ▲ **Chutoro** CF 🍣 🍣 🍣 ₹ 2675
 Per serving (~140gms) 264Kcal
 Medium fatty tuna
- ▲ **Hotate** 🍤 🍣 🍣 ₹ 1600
 Per serving (~120gms) 86Kcal
 Scallops

Nigiri (Portion of 4 pieces)

- ▲ **Shake** CF 🍣 🍣 🍣 ₹ 1025
 Per serving (~156gms) 257Kcal
 Salmon
- ▲ **Kanpachi** CF 🍣 🍣 🍣 ₹ 1600
 Per serving (~156gms) 233Kcal
 Yellow tail
- ▲ **Maguro** CF 🍣 🍣 🍣 ₹ 1350
 Per serving (~156gms) 231Kcal
 Lean Tuna
- ▲ **Chutoro** CF 🍣 🍣 🍣 ₹ 2675
 Per serving (~156gms) 353Kcal
 Medium fatty tuna
- ▲ **Hotate** 🍤 🍣 🍣 ₹ 1600
 Per serving (~156gms) 223Kcal
 Scallops

🍣 Contains Soy 🍤 Contains Wheat/ Rye/ Barley/ Oats
CF Contains Fish 🍣 Contains Crustacean
■ VEGETARIAN ▲ NON-VEGETARIAN

All prices in Indian Rupees. Taxes extra as applicable.

EDO SIGNATURE SUSHIS



- **Aspara Uramaki** 🍣 🌶️ 🌶️ 🌶️ ₹ 800
Per serving (~189gms) 329Kcal
Steamed asparagus, cream cheese uramaki rolled in sesame seed
- **Crispy California Uramaki** 🍣 🌶️ 🌶️ ₹ 800
Per serving (~240gms) 397Kcal
Crispy sushi with cucumber, red pepper, avocado and tempura crumbs
- **Avocado Uramaki** 🍣 🌶️ 🌶️ 🌶️ ₹ 800
Per serving (~212gms) 361Kcal
Avocado and cream cheese sushi rolled in sesame seed
- **Kampyo and Inari Futomaki** 🍣 🌶️ 🌶️ ₹ 850
Per serving (~275gms) 243Kcal
Thick sushi, stuffed with Japanese pickled vegetables and sweetened tofu sheets
- **Kakiage Maki** 🍣 🌶️ 🌶️ 🌶️ ₹ 800
Per serving (~233gms) 429Kcal
Crispy fried vegetable sushi with spicy mayonnaise, sprinkled with seven spice powder
- ▣ **Dynamite Uramaki** 🍣 🌶️ 🌶️ 🌶️ 🍷 ₹ 1050
Per serving (~277gms) 561Kcal
Spicy sushi roll stuffed with snapper tempura topped with salmon
- ▣ **Ebi Tempura Roll** 🍣 🌶️ 🌶️ 🌶️ ₹ 900
Per serving (~259gms) 413Kcal
Crispy fried prawns, stuffed in nori and rice roll
- ▣ **Spider Uramaki** 🍣 🌶️ 🌶️ 🌶️ 🍷 ₹ 1125
Per serving (~276gms) 500Kcal
Soft shell crab, avocado and mayonnaise topped with crabstick
- ▣ **Unagi Uramaki** 🍣 🌶️ 🌶️ 🌶️ 🍷 ₹ 1550
Per serving (~223gms) 335Kcal
Crab stick and cucumber stuffing topped with grilled eel
- ▣ **Spicy Tuna Uramaki** 🍣 🌶️ 🌶️ 🌶️ 🌶️ ₹ 900
Per serving (~180gms) 290Kcal
Upside rice roll with tuna seasoned with seven spice powder
- ▣ **Hokaido Uramaki** 🍣 🌶️ 🌶️ 🌶️ ₹ 1350
Per serving (~180gms) 239Kcal
Scallop and avocado stuffed sushi roll topped with sesame seeds

🌶️ Contains Wheat/ Rye/ Barley/ Oats 🍷 Contains Soy
🍷 Contains Milk 🍣 Contains Fish 🍷 Contains Crustacean
🍷 Contains Egg

■ VEGETARIAN ▣ NON-VEGETARIAN

All prices in Indian Rupees. Taxes extra as applicable.

江戸

TEMPURA
天婦羅

Flash fried, delicate batter covered morsels of fresh vegetables, tofu and seafood. Savour the tempura with the chef's selection of sides and sauces.

■ Yasai Tempura 🍌 🍌 🍌 ₹ 600

Per serving (~190gms) 337Kcal

Assorted vegetable tempura

▣ Ebi Tempura 🍌 🍌 🍌 🍌 ₹ 1350

Per serving (~170gms) 295Kcal

Prawn Tempura

▣ Ika Tempura 🍌 🍌 🍌 🍌 ₹ 850

Per serving (~150gms) 281Kcal

Squid ring tempura



🍌 Contains Wheat/ Rye/ Barley/ Oats 🍌 Contains Milk

🍌 Contains Soy 🍌 Contains Crustacean

■ VEGETARIAN ▣ NON-VEGETARIAN

All prices in Indian Rupees. Taxes extra as applicable.



After

The Chef's interpretation of the main course, this part of your culinary experience arrives to a more substantial encounter on the plate, with a variety of steamed, grilled and braised renditions of vegetarian, seafood and meat signatures, paired with an array of staples.

江戸

STEAMED
BRAISED, GRILLED
煮物、蒸し物、焼き

Sharing Plates

- **Tofu Yasaiyaki** 🍷 🍴 🍴 🍴 ₹ 700
 Per serving (~314gms) 377Kcal
 Grilled tofu with tobanjan (fermented chili paste) spiced vegetables
 Paired best with garlic flavoured vegetable fried rice
- **Yasai Itame** 🍷 🍴 🍴 🍴 ₹ 600
 Per serving (~300gms) 327Kcal
 Garlic and soy flavoured grilled vegetables and mix mushrooms
 Paired best with stir fried udon noodles
- **Nasu Akamiso** 🍷 🍴 🍴 🍴 ₹ 500
 Per serving (~200gms) 236Kcal
 Grilled eggplant with dark miso sauce and vegetables
 Paired best with Japanese sticky rice
- ▲ **Tori Teriyaki** 🍷 🍴 🍴 🍴 ₹ 800
 Per serving (~330gms) 611Kcal
 Grilled diced chicken with teriyaki sauce and soya garlic vegetables
 Paired best with Japanese sticky rice
- ▲ **Shake Yasaiyaki** CF 🍷 🍴 🍴 🍴 ₹ 1350
 Per serving (~305gms) 568Kcal
 Sliced grilled salmon with soy glazed vegetables
 Paired best with chicken and prawn fried rice
- ▲ **Ebi Butteryaki** 🍷 🍷 🍴 🍴 🍴 ₹ 1350
 Per serving (~240gms) 349Kcal
 Grilled prawns with butter garlic sauce and pan tossed broccoli
 Paired best with garlic flavoured vegetable fried rice
- ▲ **Buta Kakuni** CP 🍷 🍴 🍴 ₹ 950
 Per serving (~250gms) 305Kcal
 Slow braised pork belly
- ▲ **Buta Shogayaki** CP 🍷 🍴 🍴 🍴 ₹ 950
 Per serving (~220gms) 328Kcal
 Grilled sliced pork belly with ginger sauce

🍷 Contains Wheat/ Rye/ Barley/ Oats 🍴 Contains Milk
🍷 Contains Soy CF Contains Fish CP Contains Pork
🍷 Contains Crustacean

■ VEGETARIAN ▲ NON-VEGETARIAN

All prices in Indian Rupees. Taxes extra as applicable.





Serves One

▣ **Yasai Donburi** 🍌 🍷 🍶 ₹ 875

Per serving (~380gms) 546Kcal

Oriental vegetables served on a bed of rice

▣ **Gindara Misozuke** CF 🍌 🍷 🍶 ₹ 3750

Per serving (~200gms) 483Kcal

Miso marinated black cod

Paired best with steamed rice

▣ **Kohitsuji in Black Pepper Sauce** 🍌 🍷 🍶 ₹ 1700

Per serving (280gms) 538Kcal

Grilled lamb loin accompanied with pepper conjee

▣ **Tori Katsu Donburi** 🍌 🍷 🍶 ₹ 900

Per serving (~430gms) 741Kcal

Sweet soy braised crumbed chicken on a bed of rice

▣ **Buta Katsu Donburi** CP 🍌 🍷 🍶 ₹ 950

Per serving (~420gms) 805Kcal

Sweet soy braised crumbed pork on a bed of rice

▣ **Nihon no Kare** CP 🍌 🍷 🍶 ₹ 900

Chicken - Per serving (~320gms) 847Kcal

Pork - Per serving (~330gms) 871Kcal

Japanese curry with choice of chicken or pork served with steamed rice

江戸

NOODLES AND RICE うどん、御飯

Choose from a range of staples - traditional Japanese short or medium grained, glutinous rice and a selection of ramen or noodles with subtle flavouring.

- **Miso Soup** 🍲 ₹ 400
Per serving (~130gms) 68Kcal
Traditional Japanese soup with dashi stock, kombu seaweed and tofu
- **Gohan** 🍚 ₹ 450
Per serving (~200gms) 446Kcal
Steamed Japanese sticky rice
- **Ninniku Yasai Yaki Meshi** 🍲 🌶️ 🌿 🍲 ₹ 725
Per serving (~230gms) 377Kcal
Garlic flavoured vegetable rice
- **Yasai Yaki Udon** 🍲 🌶️ 🌿 🍲 ₹ 725
Per serving (~273gms) 445Kcal
Stir fried udon noodles with vegetables
- **Yaki Meshi** 🍲 🌶️ 🌿 🍲 🍲 ₹ 900
Per serving (~260gms) 516Kcal
Fried rice with prawn, chicken & egg
- **Tori Yaki Udon** 🍲 🌶️ 🌿 🍲 ₹ 900
Per serving (~289gms) 562Kcal
Stir fried udon noodles with chicken and vegetables
- **Kakuni Yaki Meshi** 🍲 🌶️ 🌿 🍲 🍲 ₹ 900
Per serving (~260gms) 491Kcal
Fried rice with braised pork belly and wasabi



🍲 Contains Soy 🍲 Contains Milk 🌿 Contains Wheat/ Rye/ Barley/ Oats

🍲 Contains Fish 🍲 Contains Pork 🍲 Contains Crustacean

■ VEGETARIAN ■ NON-VEGETARIAN

All prices in Indian Rupees. Taxes extra as applicable.

江戸 RAMEN 井戸

Donburi is a general term for "bowl". However, it also popularly refers to a bowl of cooked rice, with some other food served on top of it.

■ Tanmen Ramen 🍜 🍜 🍜 ₹ 900

Per serving (~400gms) 419Kcal

Ramen with garlic togarashi and vegetables in shio broth

▣ Tori Miso Ramen 🍜 🍜 🍜 ₹ 1025

Per serving (~400gms) 1224Kcal

Ramen with minced chicken in miso broth

▣ Chasyu Ramen CP 🍜 🍜 🍜 ₹ 1025

Per serving (~400gms) 862Kcal

Ramen with pork belly in shio broth





江戸

DESSERT
デザート

Choose from a refreshing selection of Japanese flavours for a delicately sweet end to your meal.

- **Kuro Goma Ice Cream** 🍓 🥛 ₹ 450
 Per serving (~140gms) 525Kcal
 Edo Speciality black sesame ice cream
- **Azuki Zensai** 🍓 🥛 ₹ 700
 Per serving (~144gms) 431Kcal
 Glutinous rice cake served with azuki beans and black sesame ice cream
- ▣ **Nihon No Cheesecake** 🍓 🥛 🥜 🥛 🍓 ₹ 700
 Per serving (~185gms) 699Kcal
 Traditional Japanese style fluffy baked cheesecake
- ▣ **Green Tea Ra Misu** 🍓 🥛 🥜 🥛 ₹ 550
 Per serving (~218gms) 680Kcal
 Edo Chef's creation of Matcha mascarpone with green tea short bread
- ▣ **Textures of Azuki and Mandarin** 🍓 🥛 🥜 🍓 🥛 🍓 ₹ 700
 Per serving (~248gms) 1254Kcal
 Azuki hazelnut castella, mandarin dark chocolate cremeux, hazelnut ganache, blood orange gel and signature goma icecream

🥛 Contains Egg 🥛 Contains Milk & Milk Products 🍓 Contains Nuts
 🍓 Contains Soyabeans & their Products 🍓 Contains Gluten

■ VEGETARIAN ▣ NON-VEGETARIAN

All prices in Indian Rupees. Taxes extra as applicable.



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