



Wasabi by Morimoto stands as a testament to the culinary genius of Chef Masaharu Morimoto's flair and his passion for elevating Japanese cuisine on a global stage. Known for his role as the "Iron Chef," Morimoto brings his signature style - an artful blend of traditional Japanese techniques and modern innovation - to Wasabi. Each plate is a reflection of Morimoto's dedication to excellence and his commitment to pushing the boundaries of traditional cuisine. Wasabi by Morimoto is more than just a restaurant; it's culinary journey that invites diners to explore the depth and complexity of Japanese flavors through the lens of a master chef.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) on average active adult requires 2000 Kcal of Energy per day. However, calories needed may vary person.

Seasonal Omakase Menu (INR 10500)

“Chefs Choice” A Multi – Course Tasting Menu

🟢Hassun

Goma tofu | 33 gms | 31 kcal
Edamame | 28 gms | 57 kcal
Wasabi taco | 19 gms | 43 kcal



🟢Cold Appetizer

Aona goma ae | 66 gms | 42.44 kcal



or

Makomodake carpaccio | 50 gms | 76.94 kcal
Water bamboo, yuzu soy



🟢Hot Appetizer

Vegetable tempura | 80 gms | 104.68 kcal



or

Mushroom pizza | 52 gms | 116.58 kcal



🟢Sushi

Perigord roll | 186 gms | 215.16 kcal
with miso soup | 100 gms | 30.08 kcal



🟢Entrée

Crispy tofu kuwayaki | 89 gms | 193.48 kcal



or

Roasted eggplant toban | 50 gms | 45.68 kcal
with mushroom truffle kamameshi rice
| 130 gms | 76.18 kcal



🔴Dessert

Baked matcha cheese cake | 170 gms | 441.46 kcal
Vanilla ice cream



or

Sakuranbo chocolate tart | 80 gms | 319.185 kcal
Cream cheese ice cream



Timing

Lunch - 12:30 pm to 2:00 pm Dinner - 7:00 pm to 11:00 pm



🟢 Indicates vegetarian dishes 🔴 Indicates non-vegetarian dishes
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Seasonal Omakase Menu (INR 11500)

“Chefs Choice” A Multi – Course Tasting Menu

 Hassun

Olive hamachi | 28 gms | 51 kcal
Edamame | 28 gms | 57 kcal
Salmon taco | 25 gms | 52 kcal



 Cold Appetizer

White fish carpaccio | 31 gms | 45.56 kcal



or

Yellow tail carpaccio | 53 gms | 73.96 kcal
Fish, gluten, soy, sulphite



 Hot Appetizer

Ebi Tempura | 79 gms | 168.62 kcal



or

Chicken nanban | 73 gms | 186.89 kcal



 Sushi

Nigiri and sushi roll | 106 gms | 255.82 kcal
with miso soup | 106 gms | 40.64 kcal



 Entrée

Black cod miso | 73 gms | 100.45 kcal



or

Lamb chop shichimiyaki | 115 gms | 366.7 kcal
with mushroom truffle kamameshi rice
| 130 gms | 76.18 kcal



 Dessert

Baked matcha cheese cake | 170 gms | 441.46 kcal
Vanilla ice cream



or

Sakuranbo chocolate tart | 80 gms | 319.185 kcal
Cream cheese ice cream



Timing

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COLD APPETIZER

VEGETARIAN

- Crispy avocado senbei

300 gms | 505.77 kcal

Fresh jalapeno, wasabi aioli

INR 2600

Nasu shishito negimiso tacos

279.0kcal

Japanese eggplant, shishito chilly, negimiso

INR 2500

Wasabi taco

175gm | 263.17 kcal

Spiced avocado

INR 2500

Avocado tartare

80 gms | 136.29 kcal

Tonburi

INR 2400

Tofu carpaccio

123 gms | 205.39 kcal

Yuzu soya

INR 2400

Makomodake carpaccio

107.7 kcal

Water bamboo, yuzu soya dressing

INR 2400

Aona goma ae

200 gms | 127.34 kcal

Spinach sesame sauce

INR 2200

HOT APPETIZER

VEGETARIAN

Vegetable beggar’s purse

140 gms | 167.72 kcal

Yuzu vinaigrette

INR 2800

Roasted white asparagus

190 gms | 77.29 kcal

Truffle cream

INR 2800

Mushroom pizza

101 gms | 233.16 gms

Matsutake and porcini

INR 2700

Tofu nanban

290 gms | 286 kcal

Spicy negi sauce

INR 2200

Makomodake Fujiyaki

102.6 kcal

Water bamboo, leeks sesame sauce

INR 2200

Rock corn tempura

421.68

Sweet n spicy mayo, wasabi aioli

INR 2200

Edamame

Salted | 200 gms | 573.96 kcal,
garlic togarashi | 212 gms | 399.94 kcal,
truffle | 200 gms | 597.36 kcal

INR 1400/ 2200/ 2400

SPECIALITY TEA

Sencha

A delicate light green tea with combination of bitter sweet aroma

INR 450

Matcha

Hand picked fine powdered vibrant green tea, used oarticularly in tea ceremonies with bitter, vegetative notes

INR 450

Gyokuru

A fine Japanese green tea picked from the tip of the leaf with medium aroma of sweetness and mild astringency

INR 450

Hojicha

A light reddish brown tea in appearance with low astringency and a slight caramel flavour

INR 450

Genmaicha

A mild grass flavoured tea with the aroma of roasted rice

INR 450

Fukamushicha

A vivid green colour tea with deep fresh grassy notes and a sweet finish with a touch of astringency

INR 450

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ENTRÉE

NON VEGETARIAN

- Surf & Turf** | 265.23gms | 890.46 kcal
Lobster in wasabi aioli and truffle lamb jus
- Salmon Oyaku** | 287 gms | 754.65 kcal
Pan seared salmon, ponzu butter sauce
- Ebi Tendon** | 350 gms | 790.23 kcal
Steamed rice topped with deep fried tempura

ROBATAYAKI

NON VEGETARIAN

Charcoal grilled

- Salmon robatayaki** | 287 gms | 628.42 kcal
Kimpera
- Broiled Chilean Sea Bass** | 406.1 kcal
Ginger sauce
- Lobster** | 211 gms | 330.81 kcal
Spicy negi sauce
- Grilled lamb chop** | 322.6 kcal
Gochujang apple sauce
- Chicken kasuzukeyaki** | 726.4 kcal
Charbroiled chicken

DESSERTS

NON VEGETARIAN

- Sakuranbo chocolate tart** | 160 gms | 638.37 kcal
Mango passion, cream cheese ice cream
- Kuro goma mille feuille** | 178 gms | 606.41 kcal
Japanese caramel, cream cheese ice cream
- Mochi ice cream** | 405.87 kcal
Matcha ice cream, chewy rice sheet
- Musk melon brandy jelly, fig mousse**
170gm | 425.91kcal
- Baked matcha cheese cake** | 170 gms | 441.46 kcal
Vanilla ice cream

SUSHI ROLL

VEGETARIAN

- Gobo nasu miso roll** | 351.8 kcal
Fried gobo, fried eggplant slices
- Spicy shishito roll** | 124 gms | 211.17 kcal
aoto tartare
- Perigord roll** | 186 gms | 215.16 kcal
White asparagus, truffle
- Shiro kuro garlic roll** | 133 gms | 199.82 kcal
Garlic shoot, truffle, black garlic
- Spicy asparagus tempura** | 109 gms | 110.31 kcal
- Vegetable roll** | 133 gms | 128.86 kcal

NORI LESS ROLL

VEGETARIAN

- Crispy cucumber avocado roll**
| 120 gms | 127.44 kcal
- Spicy shishito inari** | 156 gms | 309.96 kcal
Pepper tempura



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SOUP

VEGETARIAN

- Mushroom dobin mushi soup | 480 gms | 335.04 kcal

steam soup with vegetables and fresh mushrooms



INR 1700
- Miso soup | 300 gms | 90.24 kcal

Tofu, wakame and negi



INR 2100
- Vegetable ramen soup | 275 gms | 1003.70 kcal

Vegetable clear soup, ramen noodles



INR 1900

SALAD

VEGETARIAN

- Avocado cocktail salad | 290 gms | 272.14 kcal

Miso vinaigrette, takuan



INR 2100
- Crispy onion salad | 295 gms | 1038.43 kcal

Mixed greens, soy onion dressing



INR 1900

ROBATAYAKI

VEGETARIAN

- Charcoal grilled Japanese style


- Robatayaki moriawase | 145 gms | 158.01 kcal

INR 3100
- White asparagus | 180 gms | 66.33 kcal

INR 2100
- Romanesco | 185 gms | 147.41 kcal

INR 1900
- Avocado | 210 gms | 341 kcal

INR 1800
- Snap peas | 170 gms | 134.23 kcal

INR 1800
- Lotus stem | 190 gms | 130.13 kcal

INR 1800
- Japanese eggplant | 180 gms | 1562.75 kcal

INR 1500
- Sweet potato | 205 gms | 374.51 kcal

INR 1400
- Shiitake mushroom | 135 gms | 77.46 kcal

INR 1400
- Erengi mushroom | 145 gms | 80.10 kcal

INR 1400
- Amanaga togarashi chilly | 145 gms | 162.47 kcal

INR 1400

RICE AND NOODLES

NON VEGETARIAN

- Buri Bop | 350 gms | 601 kcal

One pot yellowtail Japanese rice



INR 3700
- Seafood kamameshi | 360 gms | 606.20 kcal

‘kettle rice’, assorted seafood, prepared in nanbu iron pot



INR 3700
- Chicken truffle kamameshi | 380 gms | 1353.86 kcal

‘kettle rice’, chicken and yasai, prepared in nanbu iron pot



INR 3200
- Tempura udon | 550 gms | 799.26 kcal

Shrimp tempura



INR 2500
- Cha soba | 305 gms | 1063.47 kcal

Chilled green tea noodles with chopped scallions, sesame, bonito and kelp soy sauce for dipping



INR 2200
- Teppanyaki rice

Choice of chicken or shrimp | 250 gms | 438.85 kcal



INR 1900
- Egg | 250 gms | 424.68 kcal

Teppanyaki egg rice



INR 1800

ENTRÉE

NON VEGETARIAN

- Panko truffle lobster | 220 gms | 632.90 kcal

Tobiko, yuzu butter



INR 5200
- Black cod miso | 220 gms | 301.36 kcal

Miso marinated black cod



INR 5200
- Seafood Toban Yaki | 447.5 kcal

One pot assorted seafood, bok choy, red miso broth



INR 5100
- Chilean Sea Bass | 280 gms | 392.98 kcal

Black bean sauce, ginger, scallion



INR 5100
- Grilled Chilean sea bass, | 250gm | 380.32kcal

yuzu kosho

Ponzu sauce, sudachi



INR 5100
- Lamb chop schichimiyaki | 380 gms | 1100.78 kcal

Morel sauce



INR 4900
- Grilled chicken teriyaki | 230 gms | 442.47 kcal

Shichimi togarashi

Gluten, milk, sesame, soy, sulphite



INR 3300



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HOT APPETIZER

NON VEGETARIAN

- Aburi tuna oroshiponzu | 192.5 kcal
Seared tuna, oroshiponzu sauce



INR 4900
- Spicy king crab | 300 gms | 367.14 kcal
Gochunjang mayo



INR 4200
- Oh toro Mt. Fuji yoganyaki | 150 gms | 192.89 kcal
Leek sesame sauce



INR 4900
- Chicken nanban | 200 gms | 560.69 kcal
Crispy chicken, nanban sauce



INR 3000
- Rock shrimp tempura | 800.7 kcal
Tossed in sweet n spicy mayo, wasabi aioli



INR 2700

SOUP

NON VEGETARIAN

- Miso soup | 320 gms | 121.92 kcal
Kani, clams, wakame and negi



INR 2200
- Mushroom dobin mushi | 560 gms | 278.21 kcal
Steam soup with Japanese mushroom,
Hamachi and ebi



INR 2100
- Morimoto ramen soup | 350 gms | 218.33 kcal
Iron chef's favourite chicken soup



INR 2100
-  Kinmedai soup | 450gm | 275.21kcal
Kinmedai, wakame, shiro kikurage, mitsuba,
myoga, negi, sudachi



INR 2100

SALAD

NON VEGETARIAN

- Salmon sashimi salad | 257 gms | 381.36 kcal
Fresh salmon, mixed greens, soy onion dressing



INR 3300
- Calamari tempura salad | 330 gms | 495.26 kcal
Mixed greens, miso vinaigrette



INR 2100
- Mizuhiki salad ume onion dressing
280gm. 272.15kcal
Lettuce, koushin daikon, Salmon, Tuna



INR 2100



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ENTRÉE

VEGETARIAN

- Steamed tofu | 270 gms | 249.97 kcal
Black bean sauce, ginger scallion



INR 3000
- Tofu steak yoganyaki | 330 gms | 62.54 kcal
Garlic soy sauce



INR 3000
- Crispy tofu kuwayaki | 270 gms | 580.45 kcal
Oroshi daikon sauce



INR 3000
- Truffle lilly bud | 250 gms | 347kcal
Truffle butter, panko



INR 3000
-  Yose tofu yuba ankake, shiitake | 250gm | 241.12kcal
Fresh yuba ankake sauce



INR 3000
- Roasted eggplant toban | 280 gms | 137.06 kcal
Sakura miso sauce



INR 2700
- Japanese vegetable curry | 360 gms | 430.27 kcal
Seasonal vegetables with rice



INR 2700

RICE AND NOODLES

VEGETARIAN

- Mushroom truffle kamameshi
| 390 gms | 228.54 kcal
‘kettle rice’, Japanese mushroom, prepared in nanbu iron pot



INR 3100
- Edamame kamameshi | 370 gms | 691.83 kcal
‘kettle rice’, yasai ankake, prepared in nanbu iron pot



INR 2800
- Bibin bob tofu | 757.2kcal
Teppanyaki fried rice, tofu, assorted vegetables, spicy sauce



INR 2800
- Vegetable bara tendon | 300 gms | 471 kcal
Assorted vegetable tempura, rice



INR 2800
- Asparagus tomato kamameshi | 895.6 kcal
Kettle rice, asparagus, cherry tomato,
dashi, prepared in nanbu iron pot



INR 2800
- Teppanyaki soba | 300 gms | 543.12 kcal
Teppanyaki buckwheat noodles



INR 2700
- Tempura udon | 550 gms | 749.10 kcal
Vegetable tempura



INR 2500
- Cha soba | 304 gms | 1035.36 kcal
Sesame, kelp soy for dipping



INR 2200
- Garlic fried rice | 250 gms | 437.15 kcal
Teppanyaki garlic rice



INR 1700



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SUSHI ROLL



NON VEGETARIAN

Tempura lobster roll 503.1 kcal Australian rock lobster tempura, asparagus	INR 3000
Spicy angel shrimp 140 gms 167.55 kcal	INR 2600
Zuwagani tempura roll 137 gms 205.32 kcal Spicy Hamachi tartare	INR 2600
Soft shell crab 140 gms 278.11 kcal	INR 2100
Unagi roll 140 gms 68.23 kcal	INR 2000
Salmon kyuri daikonmaki roll 348.1 kcal	INR 1900
Negi toro maki 99 gms 238. 79 kcal	INR 1900
Spicy salmon avocado 135 gms 324.42 kcal	INR 1900
Tekka maki 111 gms 122.32 kcal	INR 1900
Salmon/ Spicy salmon 121 gms 244.07 kcal	INR 1600
Yellow tail/ Spicy yellow tail 124 gms 188.85 kcal	INR 1600
Spicy tuna 121 gms 181.45 kcal	INR 1600
Shrimp tempura/ Spicy shrimp tempura 125 gms 262.53 kcal	INR 1600

NORI LESS ROLL



NON VEGETARIAN

Crispy tuna avocado roll 166 gms 330.26 kcal	INR 2200
Spicy shrimp tempura inari sushi 150 gms 360.17 kcal	INR 2200



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SUSHI AND SASHIMI



Non vegetarian

Oh toro 29 gms 59.50 kcal fatty tuna	INR 1400
Chu toro 35 gms 132.70 kcal medium fatty tuna	INR 1200
Maguro akami 31 gms 66.26 kcal tuna	INR 1000
Unagi 35 gms 86.72 kcal eel	INR 1200
Hamachi 29 gms 59.66 kcal yellow tail	INR 1200
Sake 32 gms 60.39 kcal salmon	INR 1000
Hirame 33 gms 38.45 kcal fluke	INR 900
Tamago 34 gms 60.85 kcal egg omelette	INR 400

COLD APPETIZER



NON VEGETARIAN

Toro tartare 124 gms 221.77 kcal Fatty tuna, tartare sauce	INR 5200
Yellow tail jalapeno carpaccio 87 gms 120.71 kcal Yuzu, soy sauce	INR 5100
Salmon carpaccio 99 gms 221.88 kcal Hot oil, yuzu, soy sauce	INR 4500
Morimoto's tuna pizza 114 gms 257.98 kcal Tomato, avocado, jalapeno, wasabi	INR 4500
Hamachi tacos 316.5 kcal Yuzu koshu, guacamole	INR 4500
Spicy tuna tacos 294.6 kcal Spicy mayo, guacamole	INR 4500
Salmon hanna tsukuri nori Sauce 172.0 kcal Aburi salmon, nori sauce	INR 4500
White fish carpaccio 96 gms 136.68 kcal Hot oil, yuzu, soy sauce Fish, gluten, soy, sesame, sulphite	INR 4100



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