

MENU

Served Monday - Friday | 12.30 - 15.30

OUR TAKE ON THIS JAPANESE CLASSIC CONTAINS

SALMON TERIYAKI MAKI

Wakame salad | wasabi | pickled ginger | soy sauce

MISO SOUP

Miso | tofu | seaweed dashi

SPRING ROLLS

Vegetable spring roll | sweet chili sauce

CHICKEN TONKATSU

Breaded sliced fried chicken breast | sriracha mayo | sesame | spring onion

YAKIMESHI

Stir fried rice | vegetables | stir fry sauce

PANI PURI

Fried Indian bread roll | spiced rice pudding | tiger milk | coconut

KULFI MANGO SAGO

Spiced tapioca pudding | mango | vanilla Chantilly

750g 🖁 **0** 🖙 🗓 🔗 🗓 🖎 👄

Savor the wonderful flavors we offer! Feel free to bring home what is left unfinished, and our team will be delighted to assist you!

If you suffer from an allergy, please request additional information before placing your order. Please see the list of the main food allergens or derived products that can be found in the dishes from the menu. Thank you.

gluten

Soy
Sessame

Soy
Sessame

Soy
Sulfur dioxide, sulfites

Sulfur dioxid





Japanese iteration of a single-portion take-out or home-packed meal, often for lunch. A traditional bento typically includes rice or noodles with fish or some other meat, often with pickled and cooked vegetables in a box. Japanese homemakers often spend time and energy on carefully prepared box lunches for their spouses, children, or themselves. The increased popularity of bento and its term can be traced back to the 12th century during the Kamakura period, to be carried to work.