

TK'S stands for Teppanyaki kitchen and features seven hot grills where guest can not only savour the taste of delectable far eastern cuisines, including Japanese, Thai and Mongolian specialties, but can also enjoy the ambience of this special venue.

The restaurant was designed by US-based Hirsch Bedner Associates. Its concept has been incorporated in four islands with grills, state of the art exhaust, air conditioned hoods with dented copper finish, separate dessert bar counter, as well as bamboo with hidden cove lightning emphasizing its beauty.

Cooking is my life, food is imbued with feelings and personality, which is why I always use something special for food, my "kokoro", as the Japanese say it.

I strive to tempt your senses taking you on a journey to discover creativity, aroma and lastly, the simplest pleasure of all taste. TK'S cuisine is characterized by the freshest and highest quality ingredients.

Welcome to TK'S! I look forward to walking you through it again and again.

Amit Rohilla

 Vegetarian



TK'S signature dish

 Non Vegetarian

All prices are in INR, Service charge 10% and government taxes as applicable  
If you have any dietary restrictions, allergies, food intolerance or special considerations, please let us know in advance.

## Appetizer

 Prawn tempura, green tea salt, soya, mirin, ginger, radish	1440
 Lat ma gai chicken	1299
 Minced prawn, mashed potato cake, tonkatsu sauce	1180
 Minced chicken salad, kaffir lime, garlic, chili	1025
 Pork gyoza, ponzu dressing	1005
 Sweet corn, mashed potato triangle, tonkatsu sauce	895
 Edamame bean, shichimi spice, garlic	880
 Crispy vegetable, sweet chili sauce	835
 Rock corn tempura cake, wasabi mango sauce	835
 Vegetable tempura, green tea salt, tempura sauce	825

## Yakitori

 Prawn, spring onion	1325
 Pork belly, shichimi	1095
 Chicken, leek	1075
 Bell pepper, cottage cheese, onion	825

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## Salad

- Japanese seafood tarter 945  
salmon, tuna, crab tarter, tobiko, Japanese lemon, mirin, soy



- Chef's special Thai style raw papaya, raw mango salad 875

## Soup

- Udon tempura noodle soup 1195
- Okinawa soba noodle soup 1150
- Spicy sriraja chicken soup, spring onion 755
- Miso shiru 595

## Seafood Teppanyaki à la carte

- Rock lobster tail, tomato, pak choi, chili oyster sauce 2090
- Scottish salmon, asparagus, lemon, teriyaki sauce 1980
- Sauteed black tiger prawn, spinach, Oriental yellow curry 1935
- Grilled white pomfret, mustard chili sauce 1865
- Seared sea tuna, bean sprouts, spring onion, basil coriander sauce 1770
- Phuket style sea bass, lemon grass, bellpepper, onion 1695
- Banana leaf wrapped Cochin snapper fillet, coriander, chili, kaffir lime 1525
- Steamed seabass, lemon grass, garlic, ginger, leek, spring onion 1445
- Sliced sole, spring onion, red onion, sake oyster sauce 1350
- Live mud crab, lemon butter soy (Per 100 gm) 615

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## Meat teppanyaki à la carte

 Flambéed , Australian lamb chop, sliced onion, bean sprout, chili oyster sauce	2670
 Sliced pork belly, potato, ginger soy	1664
 Shredded chicken, onion, spring onion, black bean sauce	1480
 Corn fed chicken, onion, spring onion, shiitake, teriyaki sauce	1480
 Sliced lamb, potato, onion, chili, oyster sauce	1445
 Tenderloin steak, spring onion, bean sprouts, yakiniku sauce	1440

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## Vegetable teppanyaki à la carte

-  Silken tofu, wrapped in banana leaf, coriander, chili, kaffir lime 1355
-  Teppan grilled asparagus, broccoli, onion, garlic, mustard sauce 1320
-  Assorted grilled mushroom, spring onion, barbecue sauce 1250
-  TK'S seasonal vegetable, Thai green curry 1045
-  Spinach, pak choi, silken tofu, bean sprouts, black bean sauce 1045
-  Seared cottage cheese, broccoli, asparagus, snow peas, Thai basil, coriander sauce 1045
-  Ganmo tofu steak, spinach, bell pepper, bean sprouts, sweet spicy sauce 1045

## Rice and noodle

-   Chef's special sticky fried rice, chicken, prawn, egg, 925
-  Sautéed udon noodle, assorted green, chicken /prawn, soy 910
-  Sautéed udon noodle, assorted green, onion, soy 855
-  Vegetable fried rice, onion, shiitake, spring onion 845  
Chinese cabbage, bamboo shoot
-  Soba noodle, assorted green , teppanyaki sauce 825
-  Vegetable fried noodle, onion, shiitake, spring onion 810
-  Steamed Japanese sticky rice 380

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# Teppanyaki set menu

## Umi

5025

### 10 Course non vegetarian menu

Salmon maki

Ebi tempura, tempura sauce, radish, ginger

Sautéed black tiger prawn, spinach, oriental yellow curry

Fresh river sole, red onion, spring onion, chili oyster sauce

Scottish salmon, leek, bean sprouts, lemon butter soy sauce

Seasonal vegetable, ginger, hoi-sin sauce

Misoshiru, shrimp, wakame, spring onion

Japanese sticky fried rice (shrimp/vegetable)

Warm chocolate almond cake, vanilla ice cream

Tea / coffee

## Mori

5025

### 10 Course non vegetarian menu

Spicy minced chicken salad, kafir lime, garlic , chili

Pork gyoza, chili yuzu dressing

Shredded chicken, onion, spring onion, black bean sauce

Tenderloin steak, onion, bean sprouts, spring onion, yakiniku

Australian lamb chop, spring onion, chili oyster

Seasonal vegetable, green curry

Spicy sriraja chicken soup

Asian vegetable fried noodle (chicken/ vegetable)

Choice of sorbet (any two)

Tea/Coffee

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# Chef's special



## Dojo

3775

### 8 Course vegetarian menu

Cucumber maki

Crispy vegetable, sweet chili sauce

Japanese ganmo tofu, spinach, bean sprout, bell pepper

Spicy sweet soy

Seared cottage cheese, broccoli, asparagus, snow peas

Thai basil, coriander sauce

Seasonal vegetable, Thai green curry

Asian vegetable fried noodle

Miso shiru, silken tofu, wakame, spring onion

Choice of ice cream (any two)

Tea / coffee

## Yokoso

5875



### 11 Course non vegetarian menu

Minced chicken salad, kaffir lime, garlic, chili

Chef special sushi, sashimi platter

Ebi tempura, tempura sauce, radish, ginger

Corn fed chicken, spring onion, onion, black bean sauce

Tenderloin steak, onion, bean sprouts, spring onion, yakiniku sauce

Rock lobster tail, tomato, pakchoi, chili oyster sauce

Seasonal vegetable, Oriental green curry

Spicy sriraja chicken soup

Non vegetarian fried rice (sea food, chicken)

Warm chocolate almond cake, vanilla ice cream

Tea/Coffee

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## Nigiri

(2 Pieces)

■	Maguro (Tuna)	890
■	Sake (King salmon)	890
■	Tamsui Unagi (Fresh water eel)	855
■	Amai ebi (Sweet prawn)	795
■	Hamachi (Japanese amberjack)	795
■	Simesaba (Mackerel)	740
■	Tobiko gunkan (Flying fish roe)	740

## Sashimi

(5 Pieces)

■	Maguro (Tuna)	1265
■	Sake (King salmon)	1265
■	Amai ebi (Sweet prawn)	1125
■	Hamachi (Japanese amberjack)	1125
■	Tamsui Unagi (Fresh water eel)	1125
■	Simesaba (Mackerel)	970

## Tempura roll

■	<b>Spider roll</b>	1045
	soft shell crab tempura, cucumber, tobiko, spicy mayonnaise uramaki	
■	<b>Spicy hamachi tempura roll</b>	1020
	amberjack, tempura flake, cucumber, spring onion, spicy mayonnaise uramaki	
■	<b>Ebi no tempura</b>	890
	shrimp tempura, cucumber, spring onion, spicy mayonnaise futomaki	
■	<b>Togarashi maguro, negi, tanuki</b>	890
	tuna, spring onion, tempura flake, spicy mayonnaise, togarashi uramaki	

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## Special vegetarian selection

	<b>Dragon roll</b>	795
	pickle radish, cucumber, asparagus, shiitake, spring onion, spicy mayonnaise , futomaki	
	<b>Dynamite roll</b>	795
	Thai chili sriraja, pepper, cucumber, spring onion, tempura flake, futomaki	
	<b>Vegetable California roll</b>	795
	avocado, cream cheese, mayonnaise, cucumber, sesame seed, uramaki	
	<b>Shiitake to goma maki</b>	775
	shiitake, garlic, sesame seed futomaki	
	<b>Asparagus tempura roll</b>	720
	asparagus tempura, spicy mayonnaise, sesame seed, uramaki	
	<b>Yasi no tempura</b>	685
	crispy vegetable tempura , sesame seed, uramaki	
	<b>Kyuri abokado</b>	625
	cucumber, avocado, sesame seed, uramaki	

### Sushi and sashimi mori

#### Combination of sushi, sashimi and miso soup

	TK'S combination, 5 pieces nigiri, 1 maki roll, 6 pieces sashimi	4935
	Sashimi platter, Chef's selection, 5 kind seafood	4255
	Assorted sushi platter, 6 pieces nigiri, 1 maki roll	3885
	Vegetable sushi platter, 6 pieces nigiri, 1 maki roll	2565

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## Non vegetarian selection

### Fusion style

- |  |      |
|--|------|
|  <b>Japanese bagel roll</b>   | 1045 |
| smoked salmon, cucumber, cream cheese,<br>asparagus futomaki   |      |
|  <b>Unagi to abokado</b>      | 1020 |
| eel, cucumber, avocado uramaki   |      |
|  <b>Philadelphia roll</b>     | 1015 |
| salmon, cream cheese, cucumber uramaki   |      |
|  <b>Spicy California roll</b> | 970  |
| crab, avocado, cucumber, spicy mayonnaise,<br>spring onion, tobiko, uramaki                                    |      |
|  <b>Sake abokado roll</b>     | 940  |
| salmon, avocado uramaki  |      |
|  <b>Maguro, abokado roll</b>  | 940  |
| tuna, avocado uramaki  |      |

## Temaki

- |  |      |
|--|------|
|  <b>Salmon, kyuri, abokado, to biko to negi</b> | 1020 |
| salmon, avocado, cucumber, tobiko, spring onion  |      |
|  <b>Maguro, abokado do, kyuri</b>               | 1020 |
| tuna, avocado, cucumber  |      |
|  <b>Salmon, ya maguro tarter</b>                | 1020 |
| salmon, tuna tartar  |      |
|  <b>Ebi tempura to negi</b>                     | 1020 |
| prawn tempura, spring onion  |      |

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## Dessert

	Deep fried vanilla ice cream, caramalized sugar (2 scoops)	885
	Warm chocolate almond cake, vanilla ice cream	885
	Coconut custard, honey glazed nuts	865
	Flambeed chocolate tart with, vanilla ice cream	865
	Flambéed seasonal fruit, brandy, orange caramel, vanilla ice cream	775
	Seasonal fresh fruit, vanilla ice cream	705
	<b>Selection of Homemade Sorbet</b>	
	Per scoop	200
	Kaffir lime and champagne	
	Mango sorbet	
	Raspberry sorbet	
	<b>Selection of Homemade Ice Cream</b>	
	Per scoop	200
	Coffee	
	Vanilla	
	Rich Belgian chocolate chip	
	Green tea	

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# Gluten free

## Sushi

-  **Salmon California roll** 965  
salmon, avocado, cucumber, spicy mayonnaise,  
spring onion, tobiko, uramaki
-  **Cucumber, avocado roll** 625  
cucumber, avocado, sesame seed, uramaki

## Salad

-   Chef's special Thai style raw papaya, raw mango salad 875

## Main course Teppanyaki à la carte

-  Sautéed black tiger prawn, spinach, Oriental yellow curry 1935
-  TK'S seasonal vegetable, Thai green curry 1045

## Dessert

-  Selection fresh fruit platter 745
-  **Selection of Homemade Sorbet (Per scoop)** 200
  - Kaffir lime and champagne
  - Mango sorbet
  - Raspberry sorbet
-  **Selection of Homemade Ice Cream (Per scoop)** 200
  - Coffee
  - Vanilla
  - Rich Belgian chocolate chip

 -Vegetarian



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