



DOJO SIGNATURE SUSHI ROLLS (VEGETARIAN)	8PCS
■ DOJO SPECIAL • Green & Yellow Zucchini, Carrot, Baby Corn Tempura With Crunchy Spinach	890
MEXICALI Cucumber, Avocado, Cream Cheese With Shichimi	890
CATERPILLAR Avocado, Cream Cheese, Cucumber, Pickled Carrot, Sesame Seeds	890
■ WASABI CRUNCH Carrot, Cucumber, Cream Cheese, Crunchy Spinach, Wasabi Mayo	890
ASPARAGUS TEMPURA Asparagus Tempura, Sesame Seeds	890
CRUNCHY GARDEN ROLL Cucumber, Pickled Radish, Green Apple, Tempura Flakes, Spicy Mayo	890
■ PINK RICE ROLL* (Avocado, Asparagus, Pickled Radish, Cucumber, Cream Cheese, Sesame Seeds)	990
DOJO SIGNATURE SUSHI ROLLS (NON VEGETARIAN)	8PCS
DYNAMITE	990
CRUNCHY PRAWN (Springer Cheese, Orange Tobiko)	990
SMOKED SALMON (Double Salmon, Cucumber, Cream Cheese, Sesame Seeds, Tempura Flakes)	990
■ ROCK TEMPURA ⑤ (Prawn Tempura, Spicy Mayo, Prawn Tempura Ball Dressed in Sriracha Sauce)	990
SPICY SALMON (Salmon, Tempura Flakes, Spicy Mayo)	950
PRAWN TEMPURA Prawn Tempura, Sesame Seeds, Shichimi	950
■ PHILADELPHIA ROLL Some Smoked Salmon, Cucumber, Cream Cheese	950
SPICY CHICKEN Chicken, Cucumber, Spicy Mayo	950

*Edible flowers and fresh vegetable juice extracted in house are used to naturally colour our Japanese Sushi Rice















SMALL PLATES (VEGETARIAN) SPICY KOREAN CORN 'RIBS' 565 ■ HONEY CHILLIPOTATO 515 ■ VEG SPRING ROLL 565 ■ WOK TOSSED EDAMAME BEANS 685 ■ SWEET CHILLI CORN 515 ■ VEG MANCHURIAN (DRY) 565 CHILLI GARLIC MUSHROOM 585 SCHEZWAN PANEER 565 565 CLASSIC CHILLI PANEER (DRY) SMALL PLATES (NON VEGETARIAN) CHICKEN SPRING ROLL 665 CLASSIC CHILLI CHICKEN (DRY) 665 CHICKEN LOLLIPOP 725 ■ KOREAN FRIED CHICKEN 725 ■ GOLDEN FRIED PRAWNS WITH SWEET CHILLI ⑤ 785 SOUP (VEGETARIAN) SWEET CORN VEGETABLE SOUP 375 VEGETABLE HOT & SOUR 375 ■ VEGTOM YAM SOUP 395 SOUP (NON VEGETARIAN) SWEET CORN CHICKEN SOUP 6 475 CHICKEN HOT & SOUR 0 475













495

CHICKEN TOM YAM SOUP





	DIM SUM (VEGETARIAN)	2PCS/4PCS
0	SPICY VEGETABLE IN CHILLI OIL	330/545
•	EDAMAME IN CHILLI OIL	330/545
0	CRYSTAL MUSHROOM	330/545
•	SPINACH CORN AND CHEESE	330/545
0	CHILLI PANEER DUMPLING	330/545
0	CRYSTAL DUMPLING	330/545
0	VEGETABLE GYOZA	330/545
0	PAN FRIED VEGETABLE GYOZA	330/545
	DIM SUM (NON-VEGETARIAN)	2PCS/4PCS
•	CHILLI CHICKEN DUMPING	345/595
0	CRYSTAL CHICKEN DUMPING	345/595
•	CHICKEN WONTON IN CHILLI OIL	345/595
•	CHICKEN GYOZA	345/595
•	PAN FRIED CHICKEN GYOZA	345/595
0	PRAWN HARGOW 90	345/595
	BAO (VEGETARIAN)	2 PCS
0	CHILLI PANEER OPEN BAO	650
0	SCHEZWAN VEG OPEN BAO	650
0	TERIYAKI MUSHROOM OPEN BAO	650
	BAO (NON VEGETARIAN)	2 PCS
•	CHILLI CHICKEN OPEN BAO	775
•	CHICKEN TERIYAKI OPEN BAO	775
•	KOREAN FRIED CHICKEN OPEN BAO	775

















WOK & CURRIES (VEGETARIAN)	
■ MAPU TOFU AND BOK CHOY ✓	899
□ CHILLI PANEER GRAVY	765
■ VEG MANCHURIAN GRAVY	765
■ ASIAN STIR FRY VEGGIES	765
■ VEG RED THAI CURRY WITH STEAMED RICE	795
■ VEG GREEN THAI CURRY WITH STEAMED RICE	795
WOK & CURRIES (NON VEGETARIAN)	
CHILLI CHICKEN GRAVY	865
CHICKEN RED THAI CURRY WITH STEAMED RICE	895
CHICKEN GREEN THAI CURRY WITH STEAMED RICE	895
NOODLES & RICE (VEGETARIAN)	
■ VEG WOK TOSSED NOODLES	699
■ VEG CHILLI GARLIC NOODLES	699
■ VEG PAD THAI NOODLES (๑)	699
■ CLASSIC FRIED RICE	699
■ BURNT GARLIC FRIED RICE	699
NOODLES & RICE (NON VEGETARIAN)	
□ CHICKEN WOK TOSSED NOODLES ○	799
CHICKEN CHILLI GARLIC NOODLES O	799
CHICKEN PAD THAI NOODLES (9)	799
CHICKEN CLASSIC FRIED RICE O	799
CHICKEN BURNT GARLIC FRIED RICE O	799
■ STEAMED RICE	599















PASTAS & RISOTTO

ALL SERVED WITH GARLIC BREAD SLICE

1	NE MORNAY CHAR GRILLED VEGETABLES In creamy cheese sauce with chargrilled vegetables	700
	HETTI POMODORO Outside the control of the control	700
	NE AGLIO OLIO WITH CHICKEN & BACON al chicken, bacon garlic & olive oil tossed pasta with parmesan cheese	750
(F) 30	HETTI LAMB RAGU RED CABBAGE PECORINO poked lamb with butter, red cabbage, spaghetti and pecorino cheese	750
	HROOM RISOTTO y mushroom risotto, served with truffle oil	750

PIZZAS

0	MARGHERITA Fresh tomato sauce, mozzarella & basil on a thin crust base	700
0	PANEER LABAB Tandoori paneer tikka with lababdar-sauce & cilantro	750
0	CAMOUFLAGE Chargrilled vegetables and curry sauce garnished with basil and mint leaves	750
0	CHICKEN LABAB Tandoori chicken tikka with lababdar sauce & cilantro	800
0	KEEMA KORMA PIZZA Slow cooked minced mutton with Indian spice topped with cheese	800











Soups

0	TOMATO PARMESAN Soup of slow braised, ripened tomatoes, blended with parmesan & potato stock, garnished with basil	400
0	ROASTED PUMPKIN & THYME SOUP Slow cooked roasted pumpkin, sauteed thyme, parsley sprinkle	400
0	ROASTED PUMPKIN & CHICKEN SOUP Slow cooked butter roasted pumpkin with chicken	450

VEGETARIAN APPETISERS

•	SMOKED MUSHROOM GALAUTI Pan seared smoked mushroom ground with garlic & spices	750
0	MATKA DHAHI ANJEER KEBABS Homemade hung curd fried patties, cottage cheese, cashew, figs with, mint relish	750
0	ACHARI PANEER TIKKA Cottage cheese marinated with Indian pickle masala served with mint sauce	750
0	CHASKA SOYA CHAAPE Popular Indian vegan meat with spices & pickled onlon	750

NON-VEGETARIAN APPETISERS

0	MAAS KA SOOLA Tender mutton pieces chargrilled in traditional rajasthani spices	850
0	SHIKARI TIKKA	850
0	AMRITSARI FISH FINGERS Spicy batter fried fish served with tartar sauce & lime	850
0	MURG MALAI TIKKA (8) Tandoor cooked chicken in cream cheese and spices	850













NON-VEGETARIAN ENTRÉES

■ MATHANIA MIRCH LAAL MAAS Slow roasted tender leg of lamb marinated in ground spices served with rich caramelized onion curry	950
■ JUNGLEE MAAS	950
TANDOORI MURG MAKHANI	950
Delicious spicy chicken cooked with whole spices	950
MALVANI FISH CURRY (8) J Seasonal fish cooked in Malvani spices, kokum & coconut milk	950

BIRYANI & RICE

 MURG HANDI BIRYANI (8) Awadhi style chicken biryani with aromatic flavours, served with raita	950
HANDI BIRYANI Awadhi style dum biryani with aromatic flavours served with raita	850
PEA PULAO Well steamed Basmati rice with green peas	400
JEERA PULAO Well steamed Basmati rice with tadka of Jeera seeds	400
Steamed Rice Well steamed Basmati rice	350











INTERNATIONAL SELECTION ENTRÉE

6	CAJUN SPICE CHICKEN WITH DARK BONE JUS	900
	Fresh cajun spice tossed chicken, grilled vegetables, & rice with dark jus & parsley glazed with red wine	
9	FISH 'N' CHIPS Crispy fried fish fillets with tartar sauce and french fries	900
0	VEGETABLE CACCIATORE Vegetables slow cooked in roasted garlic tomato sauce, served with garlic bread	750
[PESTO MARINATED COTTAGE CHEESE STEAK Pesto marinated cottage cheese grilled with garlic sauteed carrots	800

VEGETARIAN ENTRÉES

•	PANEER DHANIYA ADRAKI Cilantro flavored cottage cheese cooked in a ginger and tomato gravy with chef's spices	850
•	KADAI MOCK MEAT Soya chaap pounded in spices with bell peppers	850
•	LASOONI PALAK CORN CRUMBLE Pan seared spinach tossed with corn, garlic & cream cheese	850
•	DAL TADKA Slow cooked lentils, tempered with ghee, turmeric and light whole spices	750
0	DAL MAKHANI Black gram lentils cooked for 12 hours flavoured with butter cream & kasuri methi	850













ACCOMPANIMENTS

	Tandoori Roti / Butter Roti Tandoor cooked whole wheat flat bread with or without butter	90
-	Laccha Paratha / Chilly Laccha Paratha Tandoor cooked whole wheat layered flat bread with butter	110
1	Butter Garilc Naan Tandoor cooked refined flour flat bread with garlic & butter	100
1	Butter Naan Tandoor cooked refined flour flat bread with butter	100
1	French Fries with Cheesy Dip Deep fried potato fingers, hand tossed with salt served with cheese sauce	400
1	Masala Potato Wedges Deep fried potato wedges, hand tossed with Indian spices	400
4	Roasted Papad	150
1	Masala Papad Roasted papad served with tangy, spiced masala filling of onion, tomato, chilies, & herbs	250
	Masala Peanut Fried peanut served with tangy, spiced masala filling of onion, tomato, chilles, & herbs	250
1	Raita (Boondi/Veg/Pineapple)	250
1	■ Green Finger Salad	250













•	BAKED GULAB JAMUN CHEESE CAKE Orange zest infused cheese cake with gulab jamun	450
•	CLASSIC WALNUT BROWNIE © Rich and soft walnut chocolate brownie with ice cream	450
•	TIRAMISU (in the strict of the	450
•	TRADITIONAL PLUM CAKE SLICE A rich, dense fruit cake with variety of dry fruits, raisins along with puts & cinnamon	600







