

VIVANTA
GUWAHATI ASSAM
BY TAJ

UMAMI



What is Umami? Is it salty? Is it sweet? Is it sour? Is it bitter? It is a sensation that touches on all four of the main tastes, but has a distinct flavour that is easier to experience than to describe. Though this pleasantly savoury sensation has existed for centuries, it was dubbed 'Umami' only in 1908 by professor Kikunae Ikeda of the Tokyo Imperial University, who noticed that the taste of kombu dashi (a kind of seaweed) could not be termed salty, sour, sweet or bitter. He named this flavour 'Umami' from the Japanese term for deliciousness. Our restaurant is a tribute to all things Umami and all creations Oriental. It is a culinary journey mileposted by obvious classics and obscure treasures; by the fire of China and the finesse of Japan. Come, let Umami envelop your senses.

The creative use of fire is an art perfected by Chinese chefs. The intensity of the flames can make or break many a dish. An example of this art is the uniquely Chinese technique called Red Stewing. This involves cooking food very slowly over a low fire. Meats are usually browned first; soy sauce, sugar, wine or sherry, ginger, five spices, chilli powder, cilantro and other seasonings are then liberally added, together with water. The finished product can be served hot or cold.



CHEF'S SIGNATURE DISHES

peking duck	1800
pancakes, cucumber, leek and the sweet 'duck sauce'	
yaki soba with bulldog sauce	
choice of vegetables	500
chicken	575
mapo tofu	750
tofu and vegetables in homemade chilli bean sauce	
crispy fried spinach	550
sichimi, dark and white sesame	
the north east connect	350
plain bamboo shoot and bird's eye chilli	

Japan's long tradition of sword-making has given the country a distinct edge when it comes to the production of knives. Japanese chefs are obsessive when it comes to their knives. Many sharpen their blades everyday.

The finest Japanese knives are called Hon-Yaki (true forged). They have the ability to be honed to such a degree that it is said they can split a single strand of hair.

Here's a quick glossary of Japanese knives. Nakiro Bocho is a very light, easy-to-handle knife that is shaped like a cleaver. It is used

for very delicate work like cutting vegetables into juliennes. Deba Bocho is much thicker than the Nakiro Bocho and more pointed. It can cut easily through fish-bone, and its small size makes it

very handy. Without the right knife, Sashimi becomes a hit-and-miss affair. The slicing of Sashimi is of the utmost importance.

There are two kinds of Sashimi knives: the Tako-Hiki (tako means octopus) that is popular in Tokyo, and the Yanagi-Ba (willow leaf) that chefs in Kansai prefer.



AN APPETIZING JOURNEY

selection of appetizers and salads from china and japan

SUSHI

maki roll

■ tuna togarashi tartar	450
■ prawn tempura and avocado	450
■ kanikama maki roll crabstick and spring onion	450
■ asparagus tempura and tobanjan mayo	350
■ caprese blast basil, tomato and cherry mozzarella fritters	350

all sushis are served one piece per portion.

DIMSUM

hargou

■ crystal scallop dumplings in a light broth	775
■ truffle cheese dumplings	550

siew mai

■ prawn, chive and bubu arare	650
■ local greens, golden garlic and bubu arare	550

bao

■ barbeque duck, plum sauce and jalapeno	650
■ barbeque mushroom and chilli black bean	550

gyoza

■ chicken gyoza and soy onion dressing	650
■ carrot, jalpai and passion fruit	550

house specials

■ mushrooms from local forests and king chilli filled nests	550
■ asparagus wotib and light soy	550

all dimsum are served four pieces per portion.

some favourites from the heartlands,
contemporary street food fare

<ul style="list-style-type: none"> ■ salmon carpaccio yuzu soy, scallion, jalapeno and bubu arare 	750
tempura	
<ul style="list-style-type: none"> ■ choice of vegetables 	550
<ul style="list-style-type: none"> ■ prawn 	750
served with shaved wasabi and gari	
<ul style="list-style-type: none"> ■ chicken "epice" 	650
crispy chicken with eight spices of japanese origin	
<ul style="list-style-type: none"> ■ crispy lamb 	650
konjee	
<ul style="list-style-type: none"> ■ two onion pancakes 	550
green onion and onion pancakes served with hot sauce	
<ul style="list-style-type: none"> ■ bamboo shoot carpaccio 	550
yuzu soy, scallion, jalapeno and bubu arare	
<ul style="list-style-type: none"> ■ glocal goma "ae" 	550
seasonal greens, sweet and sour sesame dressing	
<ul style="list-style-type: none"> ■ crispy lotus stem 	550
meghalaya honey and dry red chilli	
<ul style="list-style-type: none"> ■ vegetable spring roll 	550
duo of asian salsa	
<ul style="list-style-type: none"> ■ seasonal handpicked vegetables "bcg" 	550
butter chilli garlic sauce	

a must for every meal from the intensely
flavourful cuisines

<ul style="list-style-type: none"> ■ spicy seafood soup 	350
chilli and asparagus soup	
sweet corn soup	
<ul style="list-style-type: none"> ■ choice of vegetables 	300
<ul style="list-style-type: none"> ■ chicken 	350
<ul style="list-style-type: none"> ■ outenga and pepper soup 	300
seasonal greens	
<ul style="list-style-type: none"> ■ miso shiro 	300
tofu and wakame	

China is home to some of the world's longest rivers. It also has a very lengthy shoreline. Japan is a group of islands. It is hardly surprising, therefore, that seafood is loved by just about every citizen of Japan and China. The national obsession of Japan, sushi, one of the world's most popular dishes, depends exclusively on the freshness of the catch. While the Japanese like their seafood cold, the Chinese like it hot. They prefer to stir-fry their seafood. All ingredients are thinly sliced or cubed. The seafood is marinated, using soy sauce, salt and other seasonings. A wok is heated. Oil is added. The seafood is then quickly stirred and turned until semi-cooked. The other ingredients are added and quickly stir-fried. The seafood is added back midway through cooking, the seasonings are adjusted if necessary, and voila, the dish is served immediately!



ON THE FRY & GRILL

japanese barbecue and beyond

TERIYAKI

- negima 650
chicken and leeks
- kamo ume wasabi 650
duck breast, pickled japanese apricots and wasabi
- shiitake and asparagus 550
- grilled vegetables yaki 550

all teriyakis are served with wakame salad, wafu dressing and ponzu brown butter

KATSU

- chicken katsu 950
kharoli mayo, scallion and soya emulsion
- fried scallops of pork 950
kharoli mayo, scallion and soya emulsion
- miso glazed aubergine and cheese roll katsu 850
scallion and chilli jam
- aged dashi tofu 850
deep fried silken tofu served in a hot tentsuyu broth made of shiitake, mirin, and shoyu

katsu is served with your choice of soba noodles or japanese steamed rice.

MEATS

selection of chicken, duck, meat, pork and seafood

■ stir fried lobster spicy sambal sauce with curry leaf	1800
■ steamed kolkata bekti asam sauce	1150
■ crispy fried prawns spicy ponzu sauce and green onions	1150
■ braised duck with banana flower ginger wine sauce	1150
■ chinese clay pot rice naga pork sausage and star anise sauce	1150
■ braised oriental spiced pork belly rice wine, cinnamon and soy	950
■ sliced lamb with a choice of sauce oyster sauce, black bean or black pepper	950
■ shredded lamb chef's special black pepper sauce	950
■ hainese style drunken chicken jasmine tea poached rice and traditional accompaniments	850
■ kung pao chicken soy and cashews	850

VEGETABLES

a handpicked selection of dishes with seasonal
vegetables

■ crispy fried tofu butter cream sauce with king chilli jam	750
■ seasonal greens jasmine flower and crackling taipei tausu	750
■ kung pao shillong potato soy and cashews	750
■ asparagus with chinese wine sesame and golden garlic	750
■ four style treasure vegetables preserved mountain chilli sauce	750
■ tobanjan vegetables asian vegetables in chilli bean sauce	750
■ schezwan style aubergine crushed peanuts	750
■ seasonal vegetables chilli tamarind sauce	750

MOCK MEATS

■ stir fried vegetarian prawns butter cream sauce, wasabi and almond	750
■ vegetarian chicken a variety of chillies and honey sauce	750



It is believed that chilli peppers were first brought to China by Portuguese traders in the 17th century. Over the last 400 years, they have become a truly integral part of Chinese cuisine. Think about it. What would regional hot pots, Sichuan or Hunan cuisine be without them? Oriental kitchens are peppered by a vast variety of these fire-starters. Tiny, dried chillies are synonymous with fiery Sichuan cuisine. As are plumper, larger, less pungent chillies that are sometimes called chuanjiao or Sichuan chillies. China's chilli assembly also includes crisp, miniscule ones that pack a savoury punch; bright, tapering green peppers that are milder and very flavourful; spicy, narrow and very dense chaotianjiao chillies; and the rather well-known Thai bird chillies which are the hottest of the lot. Just one of these tiny 'birds' is enough to add heat to a whole dish.

NOODLES, RICE & RAMEN

choice of staples from two asian countries

<ul style="list-style-type: none"> ■ soft noodles with minced lamb black bean sauce 	575
<ul style="list-style-type: none"> ■ efu noodles 	
<ul style="list-style-type: none"> ■ choice of vegetables 	500
<ul style="list-style-type: none"> ■ seafood 	575
<ul style="list-style-type: none"> ■ singapore chilli noodle a hawker's favourite 	500
<ul style="list-style-type: none"> ■ five spice rice with asparagus 	500
<ul style="list-style-type: none"> ■ butter garlic fried rice with iceberg 	500
<ul style="list-style-type: none"> ■ gohan japanese steamed rice 	500



It isn't just pandas who love bamboo. Other denizens of China too gravitate towards it. The world's tallest grass, bamboo is very versatile. Bamboo shoots are cooked and savoured; the strong and pliable stems are coaxed and teased into an assortment of dainty vessels; but most importantly the plant is used to make bamboo steamers. These interlocking trays with perforated bottoms are designed so ingeniously, one can cook different kinds of dumplings simultaneously without the flavours getting, shall we say, disoriented? Dim sums, dumplings, buns and steamed fish get their subtle and enticing allure thanks to these bamboo steamers.

SWEET BRUSHSTROKES

DESSERTS

- hathikuli green tea crème brûlée
fresh fruits 450
- sweet century egg "almost"
passion fruit mousse and kataifi darsan 450
- nutella ball 450
hazelnut chocolate encased in dark and
white sesame and orange coulis
- frozen 450
please ask your server on the day's special
from our pastry chef
- seasonal fresh fruits 450
a scoop of ice cream of your choice
- lotus 450
white chocolate, raspberry and coconut panacotta

vegetarian non-vegetarian

It is our endeavor to take special care of all our guests. If you or anyone in your party is allergic to any ingredient, please inform your server before you order your meal and they would assist you in ordering food items to suit you. All prices are in Indian rupees, we do not levy any service charge and all government taxes are applicable.