



ATARASHĪ

The term 'Atarashī' means new in Japanese, and it perfectly captures the essence and the vibrant evolution of Nasi and Mee's menu. This limited time menu features a newly introduced carpaccio and nigiri range. Made with the freshest premium ingredients, this selection highlights our commitment to offering an authentic culinary experience - You'll be spoilt for choice!



🌐 www.nasiandmee.co.in
📷 @nasiandmee





ATARASHI

Carpaccio (6pc)

595

Salmon | Cured Salmon

Thinly sliced Norwegian salmon, and in-house beetroot-cured, spiced Norwegian salmon in an addictive citrus dressing finished off with tobiko and spring onion oil



Veg Nigiri (3pc)

Thai Asparagus with Truffle glaze

325

Thai asparagus, organic sushi rice, a touch of wasabi, nori strip, truffle glaze

Avocado

325

Hass avocado, organic sushi rice, a touch of wasabi, nori strip, soy glaze

Inari Age (Tofu)

325

Soy-marinated tofu skin, organic sushi rice, a touch of wasabi, nori strip, white sesame



Seafood Nigiri (3pc)

Salmon

425

Norwegian salmon, organic sushi rice, a touch of wasabi, kabayaki glaze, sliced fresh jalapeno, tobiko

Cured Salmon

425

In-house beetroot-cured, spiced Norwegian salmon, organic sushi rice, a touch of wasabi, kabayaki glaze, tobiko

Ebi (Prawn)

575

Poached sea prawn, organic sushi rice, a touch of wasabi, kabayaki glaze, nori strip

Aburi Unagi (Eel)

575

Flame-torched cooked Japanese eel, organic sushi rice, a touch of wasabi, teriyaki glaze, nori strip, white sesame

