

焼き鳥  
**YAKITORI**  
Japanese Restaurant

**Welcome** to Yakitori – Where Japan meets the Himalayas

Nestled in the serene lushlands of Turtuk, the last village of India, Yakitori brings you on an authentic culinary journey where the rich flavors of Japan meet the tranquil charm of the Himalayas.

More than just Japanese food at the edge of India, Yakitori is a passion project born out of a deep love for Japanese culture and cuisine. It is inspired by our founder's time in Japan, which opened him to a world of unparalleled hospitality blended with meticulous discipline, leading to the travel of exquisite tastes and traditions to Turtuk.

“While I was in Japan, I fell in love with the cuisine, the precision, and the art which I wanted to share with my world back in India. I firmly believe that wherever you go, you take a piece of it with yourself – and from Japan, this is what I brought back home in 2020, as a souvenir for the rest of my life.”

Our carefully curated menu offers a delightful array of Japanese dishes, prepared with the finest ingredients from our nearest grocery shop – 1,100 kms away, and a touch of love.

If you're a traveler in the land of the mighty mountains or a local, we hope you enjoy the element of surprise ~ while eating Sushi at the edge of India. It is what makes us smile, each day. We truly believe that travel is all about unexpected experiences, and we hope this adds to the top of your list as you drive/bike out of Ladakh.



A handwritten signature in black ink, appearing to read 'Rashidullah Khan'.

Your host | Rashidullah Khan

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## SUSHI



 **Kappa Maki**  
Nori seaweed sheet filled with cucumber

(4pc / 8pc)

| 450/780 INR



 **Oshiko Maki**  
Nori seaweed sheet filled with daikon radish

| 520/950 INR

 **Avocado Maki**  
Nori seaweed sheet filled with avocado

| 650/1025 INR



**Salmon Ura Maki**  
Nori seaweed sheet filled with salmon

| 850/1250 INR

**Tuna Age Maki**  
Nori seaweed sheet filled with fresh tuna fried in oil

| 800/1200 INR



**Tuna Mayo Maki**  
Nori seaweed sheet filled with canned tuna mayo

| 800/1200 INR

**Kani Maki**  
Nori seaweed sheet filled with crab sticks

| 550/950 INR

**Dragon Roll Ebi Tempura Prawns**  
Nori seaweed sheet filled with prawns & crab stick

| 750/1350 INR

## SOUP & SALAD



**Miso Soup**  
Served with seaweed and tofu

| 650 INR

**Wakame Salad**  
Farm fresh greens,  
japanese sauce topped with sesame seeds

| 450 INR

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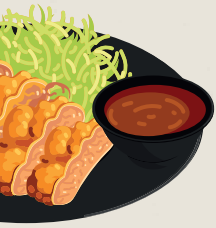
## MAIN PLATES



### Tempura

Prawns and eggplant

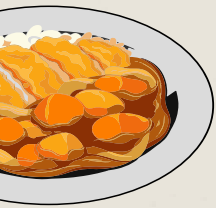
| 790 INR



### Teppon (Tuna/Chicken)

Fresh grilled tuna/chicken served with farm-fresh roasted vegetables

| 1350/680 INR



### Tonkatsu

Fried chicken served with shredded cabbage

| 790 INR

### Katsu Curry

Chicken fillet bread crumbs, served with Japanese rice and curry

| 1050 INR



### Tempura Soba

Soba noodles with prawns tempura & vegetables

| 850 INR

### Yakimeshi

Japanese chicken and egg fried rice

| 750 INR



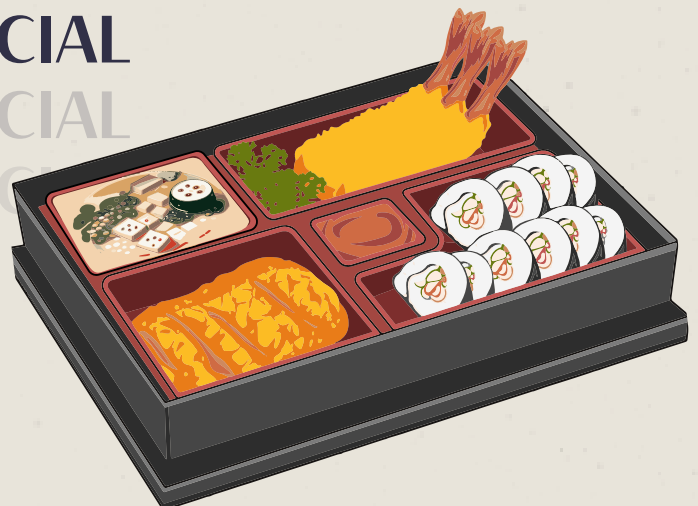
### Garlic Fried Rice

Japanese fried rice, with garlic crisps

| 650 INR

## CHEF'S SPECIAL

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### Bento Box | 1650 INR

Prawns tempura, Tuna age maki,  
Miso soup, Yakimeshi & Potato salad