



A Bento Box is a home-packed meal of Japanese origin. Outside Japan, it is common in Chinese, Taiwanese, Korean cuisines, and Southeast Asian cuisines, where rice is a staple. A traditional Bento may contain rice or noodles, often with pickled and cooked vegetables. Containers are hand-crafted lacquerware. Japanese homemakers spend time and energy carefully preparing box lunches for their spouses, children, or themselves.



appetizer 前菜

Agedashi Tofu (Vegan, Jain)

Delicately fried tofu topped with spring onion and spicy radish in tempura sauce. Jain variant available

230gm 399

Kakiage Tempura

Kakiage are an assorted variety of vegetables dipped in batter and fried

210gm 389

Spiced Garlic or Salted Edamame (Vegan, Jain)

Choice of spiced garlic or plain salted Edamame (Japanese Soybeans). Salted Edamame is Jain friendly & Spiced Edamame available Jain on request

175gm 329

Veg Gyoza / Mushroom Gyoza

Dumplings with minced vegetables or Mushrooms, steamed or pan fried, per your choice. Jain variant for Veg Gyoza available

4pcs 379/399

Harumaki

Crispy fried spring rolls with tofu and stuffing of julienned vegetables and glass noodles, a textural delight

160gm 329

Kimchi Bowl

A side of spiced kimchi

80gm 299

Nasu Dengaku

Deep fried eggplant dressed with miso glaze

100gm 349

soup スープ

Miso Soup (Vegan, Jain)

The classic Japanese miso soup served with wakame, green onion and tofu. Jain variant available

170ml 279

Dumpling Soup (Vegan)

Clear soup with Gyozas (vegetarian dumplings). Jain variant available

170ml 349

salads サラダ

Tofu Green Bean Salad (Vegan, Jain)

Crunchy, blanched green beans tossed with silken tofu and a flavourful dressing. Jain variant available

165gm 399

Warm Mushroom Salad (Vegan)

Warm mushrooms and fresh vegetables, sauteed with butter, tossed in an ume dressing and served on a bed of lettuce

115gm 399

Japanese Potato Salad

Mashed potato salad with creamy mayo

170gm 289

Raw Papaya Salad

Raw papaya, carrot, peanuts, sweet & spicy sauce

120gm 349

Yasai Salad

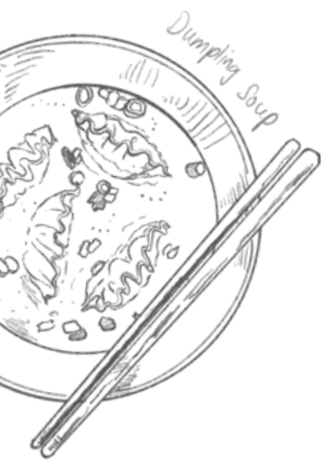
Seasonal Vegetable salad with tangy dressing

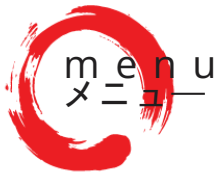
120gm 349

Corn & Sprout Salad

Sweet corn & mung sprout, dressing with citrus peanut

120gm 349





all our bentos, except
Japanese Katsu Curry
are served with miso
soup,

add-ons/options:
egg for ₹100

all our donburis are
mildly sweet, in keeping
with the Japanese
palette. Please ask our
team for a savoury
version

bento box 弁当

Yaki Udon Bento / Soba

Yaki Udon noodles, rock corn tempura, Japanese potato salad, and teriyaki eggplant. Jain variant available

600gm ————— 799

Teppanyaki Bento

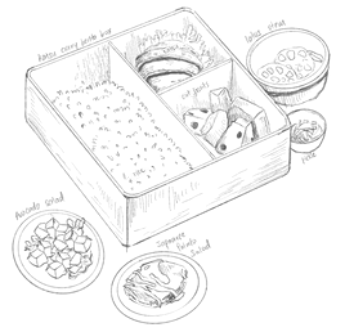
Garlic rice, veg gyoza, avocado salad, and pickled radish. Jain variant available

600gm ————— 799

Japanese Katsu Curry Bento

Japanese curry served over a vegetarian Katsu, steamed rice with a side of avocado salad and pickled radish. This bento isn't served with Miso soup.

600gm ————— 799



donburi 丼物

Tofu Yasai Don

Steamed rice with sautéed vegetables and tofu served with a miso soup, side salad, pickles and cut fruits. Jain variant available

500gm ————— 699

Teriyaki Donburi

Steamed rice with sautéed vegetables in a teriyaki (sake, mirin, soy) sauce with miso soup, side salad, pickles and cut fruit. Jain variant available

500gm ————— 699

Tamago Don



Runny home-style cooked eggs served over steamed rice with Chinese cabbage and shiitake mushrooms in our in-house sake, mirin and soy combination sauce, served with miso soup, pickle and cut fruit

500gm ————— 699

Vegetable Tendon

Sticky rice served with vegetable tempura and teriyaki sauce. Accompaniments include miso soup, pickle and cut fruits

450gm ————— 699

rice ご飯

Katsu Curry Rice

Sticky rice served with warm Katsu Curry

400gm ————— 699

Gohan



Plain, sticky white rice. Usually an add-on to other dishes

160gm ————— 269

Japanese Fried Rice



The classic fried rice with vegetables, prepared in a traditional, non spicy style. Jain variant available.

280gm ————— 399

Edamame Fried Rice



Edamame beans wok tossed with vegetables and rice prepared in a traditional, non-spicy style. Jain variant available.

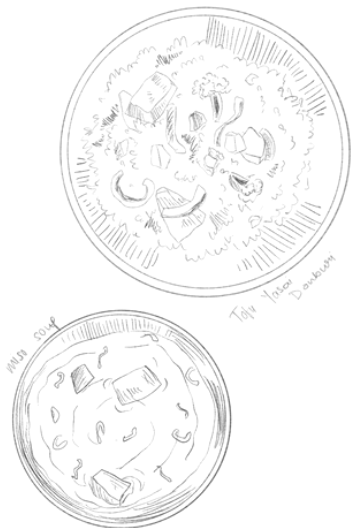
280gm ————— 459

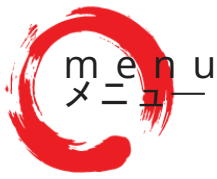
Egg Fried Rice



The classic fried rice with egg, prepared in a traditional, non spicy style

300gm ————— 469





All Ramen preparations include Ramen noodles. We can serve them with your choice of Udon, Soba or Rice noodles upon request

add-ons/options:
boiled egg
₹50



ramen & noodles 拉麵 及び 麩類

Creamy Miso Ramen

Ramen in a coconut miso broth with a variety of vegetables. Jain variant available

420gm ————— 679

Classic Miso Ramen

Ramen in a miso broth with a variety of vegetables. Jain variant available

420gm ————— 679

Kimchi Ramen

Ramen in a moderately spicy miso broth, kimchi with a variety of vegetables

420gm ————— 699

Yaki Udon Noodles

Sauteed vegetables served with yaki udon noodles. Jain variant available

420gm ————— 529

Cold Soba Noodles



Cold soba noodles served with a bold and strong mirin, sake and soy sauce

255gm ————— 449

Curry Udon Noodles

Udon noodles served over a traditional Japanese curry

420gm ————— 529

Stir-Fried Rice Noodles

Sauteed vegetables served with thin flat rice noodles. Jain variant available

420gm ————— 529

desserts デザート

Tempura Ice Cream

120 gm ————— 249

Matcha (green tea) Ice Cream

120 gm ————— 299

Goma Ice Cream

Homemade, unique and dark ice cream, freshly made with black sesame seeds

120 gm ————— 329

Date & Walnut Tea Cake

Sweetened with dates, topped with chopped walnuts and studded with sugar free chocolate chunks.

130 gm ————— 299

Vanilla Mixed Berries Pastry

Vanilla sponge layered with mixed berries compote and lemon curd encased in vanilla mousse served on a vanilla sable

120 gm ————— 349

Coffee Hazelnut Mascarpone Pastry

Hazelnut sponge layered with luscious mascarpone cream, roasted hazelnuts and enclosed in coffee mouse.

150 gm ————— 379

Japanese Cheesecake ㊟

120 gm ————— 399





b e v e r a g e s 飲料

Fresh Juice *(Seasonal, ask for today's special)*

200ml ————— 199/299

Soft Drinks

95

Non Alcoholic Beers

249

Kombucha

225

Mineral Water

MRP

RedBull

215

Fresh Lime Water /Soda (Sweet / Salted)

200ml ————— 129

Please request for our Sencha tea with or after meals, at no charge

Ask our team about specials of the day

Our food is mildly spiced, in keeping with Japanese tradition and takes some time to cook

We thank you for your patience

All prices are in INR and exclusive of GST

Bento B - Japanese Diner

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We are in Ahmedabad & Vadodara, too!

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We are happy to let you know that Bento B has been certified as an authentic Japanese Food and Ingredient Supporter establishment (No.6095) jointly by the Food Industry Affairs Bureau of the Ministry of Agriculture, Forestry and Fisheries of Japan, and Japan External Trade Organization. We are the first in Gujarat and among only about 50 in all of India to successfully receive this certification.



Sushi menu

Summer it up with our sushi menu and enjoy an assortment of authentic and contemporary maki, nigiri and our newest sushi bake offerings. All our sushi are served with gari (pickled ginger), wasabi (made milder for the Indian palette) and soy sauce.

m a k i マキ

Avocado Cream Cheese Roll  8 pieces — 679

Avocado and cream cheese rolled into a maki. Jain friendly

Green Beans Tempura Roll 8 pieces — 679

Green bean Tempura rolled into a maki. Jain friendly

California Roll   8 pieces — 649

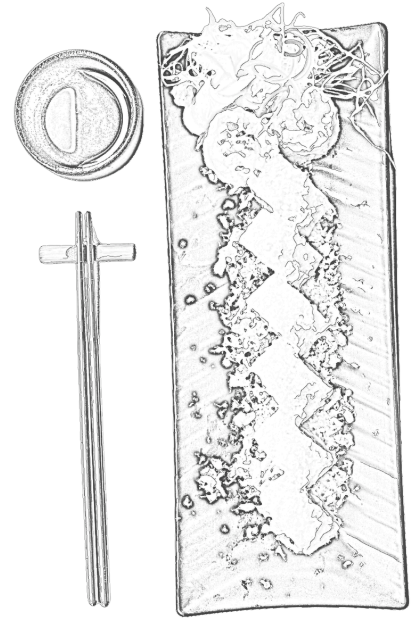
The classic American sushi with avocado, cucumber and sesame seeds. Jain friendly

Oshinko Roll   8 pieces — 649

Japanese pickles rolled into a maki preparation

Maki Boat 16 pieces — 1099

A full platter of our guests' favourites. Includes Avocado cream cheese, Green Beans tempura, California, and Oshinko rolls.



Not a big fan of sushi rolls? Try our nigiri preparations that combine a pillow of vinegered rice with different toppings.

n i g i r i にぎり

Avocado   8 pieces — 699

Ripe and soft avocado handcrafted into a nigiri. Jain friendly

Takuan   8 pieces — 599

Nigiri prepared with sweet and tart slices of pickled radish for a sharp flavour

Shiitake Mushroom  8 pieces — 659

Nigiri prepared with flavourful sweet shiitake mushrooms for an added oomph

Mango (Seasonal)   8 pieces — 649

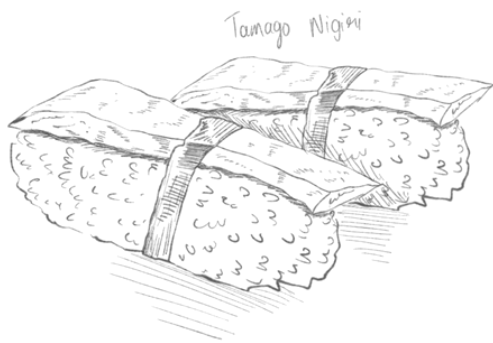
Summery and delicious, this is a simple yet flavourful nigiri, made with the king of fruits, mango. Jain friendly.

Nigiri Boat 12 pieces — 1099

Can't decide which one to pick? Try any three of the above, 4 of each.

Tamago   8 pieces — 699

Nigiri with a delicate omelette rolled on top



Coffee

		HOT	ICED
Espresso (40 ml)	_____	190	190
Long Black (250 ml)	_____	230	230
Cappuccino (250 ml)	_____	250	250
Flat White (200 ml)	_____	240	240
Latte (280 ml)	_____	250	250
Mocha (280 ml)	_____	310	310
Cortado (150 ml)	_____	240	240
Piccolo (80 ml)	_____	220	-
Affogato (180 ml)	_____	-	329
Espresso Tonic (280 ml)	_____	-	280
Espresso Ginger Ale (280 ml)	_____	-	280

Burgers & Sandos



Azuki sando (Red Bean Sando)

Butter Toast Milk Bread with Creamy Red Bean Paste.

2 pc 349

Egg sando ①

Scrambled egg with Japanese mayo, Shokupan.

2 pc 349

Mushroom Cream Cheese Sando

Mushroom, Cream cheese, Housemade chilli Oil, Shokupan.

2 pc 349

Gochujang Sando ①

Veggies, Tofu, Gochujang Sauce, Japanese Mayonnaise, Shokupan.

2 pc 349