



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



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

230gm 399

Okonomiyaki



Japanese savoury pancake made with cabbage and a variety of condiments. A non egg variant available.

200gm 429

Rock Corn Tempura

Batter-fried sweet corn tempura. Jain variant available

210gm 399

Kakiage Tempura

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

210gm 399

Spiced Garlic or Salted Edamame



Choice of spiced garlic or plain salted Edamame (Japanese Soy Beans). Salted Edamame is Jain friendly

175gm 349

Stirfried Eggplant



Stirfried eggplant glazed with teriyaki & ginger

150gm 349

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

Edamame Gyoza

Dumplings with minced Edamame and garlic. Steamed or pan fried

4pcs 399

Tamago Yaki



Sweet rolled Japanese omelette

6pcs 469

Harumaki

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

160gm 349

Kimchi Bowl

A side of spiced kimchi

80gm 329

soup スープ

Miso Soup



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

170ml 289

Dumpling Soup



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

170ml 369

salads サラダ

Tofu Green Bean Salad



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

165gm 399

Warm Mushroom Salad



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

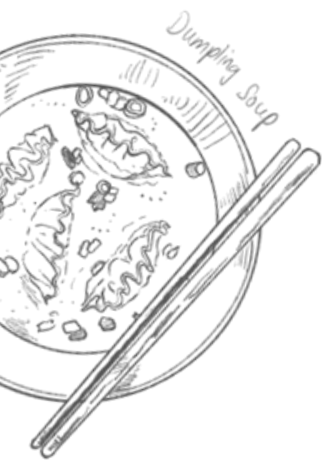
Mashed potato salad with creamy mayo

170gm 329

Raw Papaya Salad

Raw papaya, carrot, peanuts, sweet & spicy sauce

120gm 369



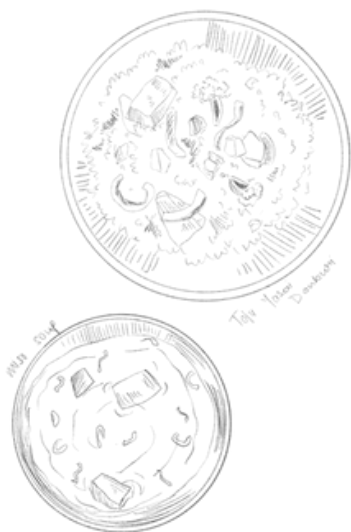


all our bentos, except Japanese Katsu Curry are served with miso soup,

add-ons/options:
egg for ₹100

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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

All Vegetables Bento

Our Chef's special Bento - sweet corn rice, vegetables, Japanese potato salad, and spinach goma-ae. Jain variant available.

600gm 799

Higawari Bento

Chef's special Bento Box (with a choice of Rice/Noodles). Jain and vegan variants available

600gm 799

Yaki Udon Bento / Fukuoka Bento

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 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

Gohan

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

160gm 299

Katsu Curry Rice

Sticky rice served with warm Katsu Curry

400gm 699

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 469

Egg Fried Rice

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

300gm 469

Omu Rice Platter

Fried rice rolled in an omelette topped with homemade ketchup, served with soup, cut fruits and pickles

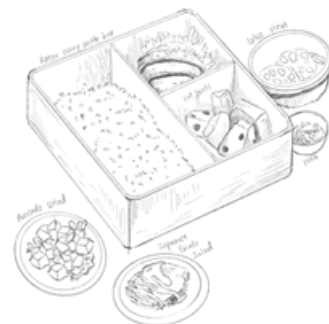
400gm 699

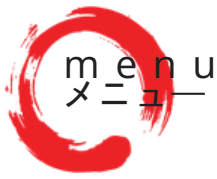
Omu Mushroom Platter

Mushrooms rolled in an omelette topped with ume dressing, served with soup, cut fruits and pickles

400gm 699

Vegan Gluten Free Contains Egg





ramen & noodles 拉麵 及び 麩類

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

Creamy Miso Ramen

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

420gm 689

Classic Miso Ramen

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

420gm 689

Kimchi Ramen

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

420gm 699

TanTanmen



Sesame flavoured broth served with vegetables and Ramen noodles

420gm 679

Gyoza Ramen

Traditional Miso Ramen with steamed vegetable gyozas. Jain variant available

420gm 699

Ramen Set

A must have for the Ramen Otaku. A platter with a Ramen bowl of your choice, steamed rice, kimchi, cut fruit and a side salad. Choose any Ramen from the first three.

550gm 749

Yaki Udon Noodles

Sauteed vegetables served with yaki udon noodles. Jain variant available

420gm 529

Stir-Fried Rice Noodles

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

420gm 549

Curry Udon Noodles

Udon noodles served over a traditional Japanese curry

420gm 579

Cold Soba Noodles



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

255gm 479

Hiyashi Tanuki Soba



Cold Soba noodles mixed with a tangy sauce, topped with egg slivers, fresh pickles, wakame and spring onions. An egg-free variant available

400gm 489

Hiyashi Chuka



Cold Ramen noodles topped with our in-house sweet and sour sauce and vegetables. Egg optional

400gm 479



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. *Mayo is optional*

m a k i マキ

Avocado Cream Cheese Roll  8 pieces — 699

Avocado and cream cheese rolled into a maki. Jain friendly

Green Beans Tempura Roll 8 pieces — 699

Green bean Tempura rolled into a maki. Jain friendly

Dragon Roll   8 pieces — 689

Cucumber and ripe avocados encased within a maki roll also topped with avocados. Jain friendly

California Roll   8 pieces — 689

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

Oshinko Roll   8 pieces — 699

Japanese pickles rolled into a maki preparation

Bento B Special 8 pieces — 729

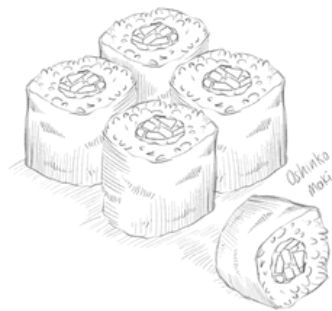
Made with Mamenori (soy bean paper) instead of the traditional seaweed. Each roll contains green beans tempura, oshinko and avocado.

Maki Boat 16 pieces — 1099

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

Maki Boat 32 pieces — 1999

A full platter of our guests' favourites. Includes Avocado cream cheese, Green Beans tempura, California, and Bento B special



A contemporary take on the Japanese staple, a sushi bake is a sushi roll baked in a casserole, served with a side of nori sheets. Eat it directly from the plate or scoop it with a nori, much like a taco. All our sushi bakes are topped with sesame seeds, spiced and plain mayo

s u s h i b a k e 寿司ベイク

Avocado 100gm — 499

Takuan 100gm — 499

Cucumber 100gm — 479

 Vegan  Gluten Free  Contains Egg

All prices are in INR and exclusive of GST



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

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 — 629

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

Shiitake Mushroom  8 pieces — 679

Nigiri prepared with flavourful sweet shiitake mushrooms for an added oomph

Nigiri Boat 12 pieces — 1099

4 pieces of the first three variants of nigiri

Tamago   8 pieces — 699

Nigiri with a sweet rolled Japanese omelette on top





Tokyo meets Seoul

Indulge in the exclusive and unique flavors of Korea and Japan with our carefully curated selection of vibrant delicacies. From the hearty allure of Bibimbap and Jajangmyeon to the comforting charm of Ume Chazuke and Nabe Yaki Udon, each dish is a one-of-a-kind celebration of these rich culinary traditions.

Bibimbap / Bibimbap with Egg

A classic Korean dish meaning "mixed rice". Served with blanched vegetables like carrot, zucchini, spinach, mushroom, and kimchi, alongside Gochujang sauce and rice.

400gm — 549/679

Jajangmyeon

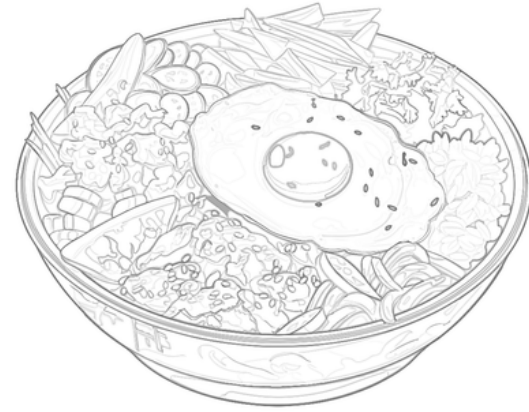
A hearty noodle dish with potato, onion, zucchini, and cabbage, coated in a sweet & savory, thick black bean sauce.

400gm — 629

Kimchi Bokkeum Bap

Spicy and flavorful fried rice, tossed with kimchi and spring onions.

380gm — 429



Tofu Steak

450gm — 749

Steamed Rice served with Vegetables and Grilled Tofu in Teriyaki Sauce. Alongside, Miso Soup, Fruits and Potato Salad.

Family Hotpot

800gm — 899

Miso Broth, Vegetables, Tofu & Glass Noodles (Jain on request).

Kimchi Hotpot

400gm — 549

A hot pot consisting of glass noodles, assorted vegetables and tofu, with kimchi spiced broth.

Kimchi Nabe

400gm — 529

A hot pot consisting of assorted vegetables and tofu, with kimchi spiced broth.



b e v e r a g e s 飲料

Fresh Juice (Seasonal, ask for today's special)	200ml	_____	199/299
Soft Drinks		_____	129
Non Alcoholic Beers		_____	249
Kombucha		_____	225
Mineral Water		_____	MRP
RedBull		_____	215
Fresh Lime Water/Soda (Sweet / Salted)	200ml	_____	149

t e a

Hojicha	_____	249
Rose Tea	_____	249

m a t c h a

Matcha Tea	_____	319
Matcha latte (Hot/Iced)	_____	329
Coconut water matcha	_____	349
Matcha affogato	_____	389

Our ceremonial-grade matcha is sourced from the historic Chota Tingrai Tea Estate in Upper Assam, one of India's first family-owned estates, founded in 1939.

Grown organically and stone-milled, this unique Assam matcha is crafted using traditional Japanese methods - steamed, slow-dried, and hand-rolled - resulting in a smooth, vegetal cup with delicate sweetness and a lifestyle of care and community at its core.

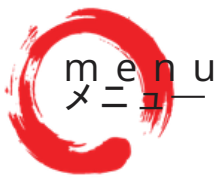
Subko's expertly crafted coffee meets Blockheads' vinyl magic, creating a space where food and music harmonize. From smooth brews to rich chocolates, every bite and sip is set to the backdrop of timeless records spinning on the turntable. It's not just a meal; it's a multisensory experience that feeds your soul. Good vibes, great food, and even better tunes await.

c o f f e e

		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

p a i r i n g s

Iced Cortado with Milk Sweet Bread (2 pcs)	_____	250
Iced Latte with Milk Sweet Bread (2 pcs)	_____	265
Iced Cappuccino with Butter Roll (1 piece)	_____	270
Espresso with Madeleine (2 pcs)	_____	275
Iced Flat White with Amadie Au Chocolate (2 pcs)	_____	275
Iced Long Black with Baby Choux Cream (3 pcs)	_____	300
Piccolo with Conch Choco Cream	_____	320
Iced Long Black with Garlic Bread (3 pcs)	_____	330
Cortado with Custard Bread	_____	340
Long Black with Dorayaki with butter	_____	350
Iced Espresso with Butter Cream	_____	370



desserts デザート

PatPpang (Red Bean) ①	120 gm	249
<i>A Korean Bread wrapped around a filling of sweet adzuki bean paste, topped with butter</i>		
Coconut Ice Cream	120 gm	249
Matcha (green tea) Ice Cream	120 gm	299
Goma Ice Cream	120 gm	329
<i>Homemade, unique and dark ice cream, freshly made with black sesame seeds</i>		
Ice Cream Platter	180 gm	399
<i>One scoop each of Coconut, Matcha and Goma ice cream</i>		
Japanese Cheesecake ①	100 gm	399
Orange Chocolate Cake ①	120 gm	249
Truffle Chokoreeto	110 gm	399
Chocolate Biscoff Tart	120 gm	349
Chocolate Seasalt Caramel Tart	120 gm	349

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 Vadodara and Jaipur, too!

@/bentob.india



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.

