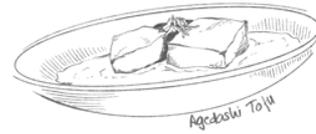


A Bento Box is a home-packed meal of Japanese origin. Outside Japan, it is common in Chinese, Taiwanese, Korean cuisines, and Southeast Asian cuisines, where rice is a staple. A traditional Bento may contain rice or noodles, often with pickled and cooked vegetables. Containers are hand-crafted lacquerware. 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 ————— 389

Okonomiyaki



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

200gm ————— 349

Rock Corn Tempura

Batter-fried sweet corn tempura. Jain variant available

210gm ————— 369

Kakiage Tempura

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

210gm ————— 389

Spiced Garlic or Salted Edamame



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

175gm ————— 289

Stirfried Eggplant



Stirfried eggplant glazed with ginger and miso

150gm ————— 299

Veg Gyoza / Mushroom Gyoza

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

4pcs ————— 349/369

Edamame Gyoza (new)

Edamame and Water Chestnuts. Steamed or pan fried

4pcs ————— 369

Tamago Yaki



Sweet rolled Japanese omelette

6pcs ————— 389

Harumaki

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

160gm ————— 299

Kimchi Bowl

A side of spiced kimchi

80gm ————— 249

s o u p スープ

Miso Soup



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

170ml ————— 249

Dumpling Soup



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

170ml ————— 329

s a l a d s サラダ

Tofu Green Bean Salad



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

165gm ————— 349

Warm Mushroom Salad



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

115gm ————— 349

Japanese Potato Salad

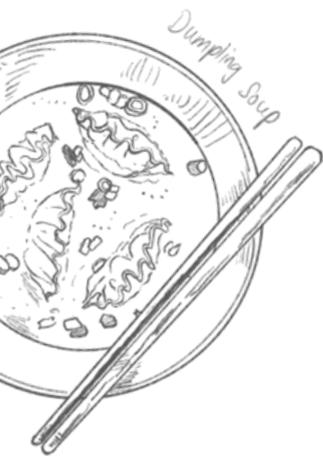
Mashed potato salad with creamy mayo

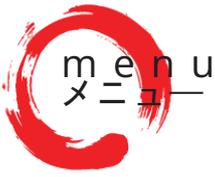
170gm ————— 199

Papaya Salad (new)

Raw papaya, carrot, peanuts, sweet & spicy sauce

120gm ————— 329





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

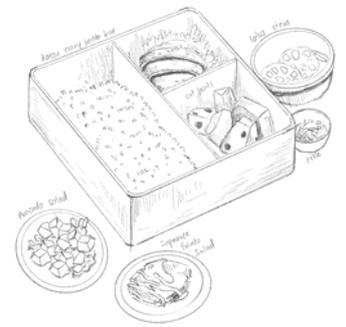
add-ons/options: egg for ₹100

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



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

Today's Bento Box. Please ask for more details. Jain and vegan variants available

600gm ————— 729

Yaki Udon Bento / Fukuoka Bento

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

600gm ————— 749

Teppanyaki Bento

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

600gm ————— 769

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 ————— 769

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 ————— 649

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 ————— 649

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 ————— 649

Vegetable Tendon

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

450gm ————— 649

rice ご飯

Katsu Curry Rice (new)

Sticky rice served with warm Katsu Curry

400gm ————— 649

Gohan

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

160gm ————— 199

Japanese Fried Rice

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

280gm ————— 349

Omu Rice Platter

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

400gm ————— 599

Omu Mushroom Platter

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

400gm ————— 599

Edamame Fried Rice

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

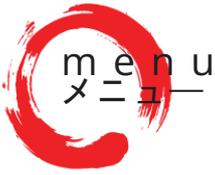
280gm ————— 399

Egg Fried Rice

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

300gm ————— 369

🌱 Vegan 🌾 Gluten Free 🥚 Contains Egg



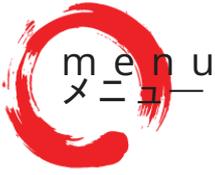
All Ramen preparations include Ramen noodles. We can serve them with your choice of Udon, Soba or Rice noodles upon request

add-ons/options:
boiled egg
₹50



ramen & noodles 拉麵 及び 麩類

Creamy Miso Ramen	420gm	599
<i>Ramen in a coconut miso broth with a variety of vegetables. Jain variant available</i>		
Classic Miso Ramen	420gm	599
<i>Ramen in a miso broth with a variety of vegetables. Jain variant available</i>		
Kimchi Ramen	420gm	629
<i>Ramen in a moderately spicy miso broth, kimchi with a variety of vegetables</i>		
TanTanmen 	420gm	599
<i>Sesame flavoured broth served with vegetables and Ramen noodles</i>		
Gyoza Ramen	420gm	649
<i>Traditional Miso Ramen with steamed vegetable gyozas. Jain variant available</i>		
Ramen Set	550gm	669
<i>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.</i>		
Yaki Udon Noodles	420gm	469
<i>Sauteed vegetables served with yaki udon noodles. Jain variant available</i>		
Cold Soba Noodles 	255gm	399
<i>Cold soba noodles served with a bold and strong mirin, sake and soy sauce</i>		
Kimchi Nabe (on a burner)	400gm	499
<i>A hot pot consisting of assorted vegetables and tofu, seasoned with kimchi, in a spiced broth, served with a variety of condiments</i>		
Curry Udon Noodles	420gm	499
<i>Udon noodles served over a traditional Japanese curry</i>		
Stir-Fried Rice Noodles	420gm	499
<i>Sauteed vegetables served with thin flat rice noodles. Jain variant available</i>		
Hiyashi Tanuki Soba 	400gm	429
<i>Cold Soba noodles mixed with a tangy sauce, topped with egg slivers, fresh pickles, wakame and spring onions. An egg-free variant available</i>		
Hiyashi Chuka 	400gm	429
<i>Cold Ramen noodles topped with our in-house sweet and sour sauce and vegetables. Egg optional</i>		
d e s s e r t s デザート		
Dorayaki with Butter 	120 gm	249
<i>Pancake 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>		
Japanese Cheesecake 	100 gm	379
Orange Chocolate Cake 	120 gm	249
Truffle Chokoreeto	110 gm	369
Chocolate Biscoff Tart (new)	120 gm	329
Chocolate Seasalt Caramel Tart (new)	120 gm	329



b e v e r a g e s 飲料

Fresh Juice <i>(Seasonal, ask for today's special)</i>	200ml	199/299
Soft Drinks		95
Non Alcoholic Beers		249
Kombucha		225
Mineral Water / Alkaline Water		MRP
RedBull		215
Fresh Lime Soda/Water (Sweet / Salted)	200ml	129
Cold Brew Coffee (Black/with Milk) <i>A dark roast cold brew with an intense and deeply rich aftertaste</i>	200ml	149/169
Iced Coffee <i>(new)</i> <i>With condensed milk</i>	200ml	249
m a t c h a 抹茶		
Matcha Tea		249
Hot Matcha Latte		269
Iced Matcha Latte		269
Coconut Water Matcha		299
Matcha Affogato <i>A scoop of vanilla ice-cream with Matcha tea poured on top</i>		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
G-08, Ground Floor, Retail Plaza, One42, B/H Ashok Vatika, Off Ambli Bopal Road,
Ahmedabad 380058

Phone: 9727002978 | Email: bentob@42point1.com | Website: www.bentob.in

We are in Vadodara, 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.



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 — 599

Avocado and cream cheese rolled into a maki. Jain friendly

Green Beans Tempura Roll 8 pieces — 569

Green bean Tempura rolled into a maki. Jain friendly

Dragon Roll   8 pieces — 649

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

California Roll   8 pieces — 599

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

Oshinko Roll   8 pieces — 549

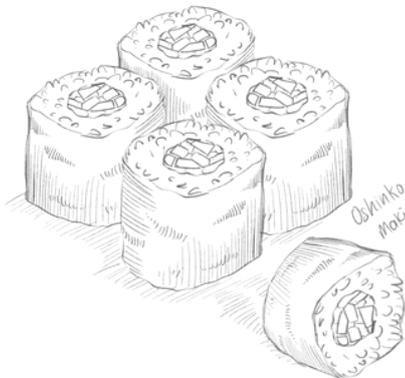
Japanese pickles rolled into a maki preparation

Bento B Special 8 pieces — 699

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

Maki Boat 16 pieces — 999

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



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 — 449

Takuan 100gm — 399

Cucumber 100gm — 399

 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.

n i g i r i にぎり

Avocado   8 pieces — 649

Ripe and soft avocado handcrafted into a nigiri. Jain friendly

Takuan   8 pieces — 549

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

Shiitake Mushroom  8 pieces — 599

Nigiri prepared with flavourful sweet shiitake mushrooms for an added oomph

Mango (Seasonal)   8 pieces — 599

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

Nigiri Boat 12 pieces — 999

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

Tamago   8 pieces — 669

Nigiri with a delicate omelette rolled on top



We have partnered with a passionate and discerning Korean baker to bring you high quality, fresh and delicious Korean and Japanese breads. What sets these breads apart is that they are soft with a sweet aftertaste.

Here are some popular platters, each served with your choice of cold brew coffee (without milk), sencha tea, or Miso soup.

Custard Cream 199

Freshly baked, pillowy soft bread filled with a thick layer of homemade yellow custard. Less sweeter than cake, this bread hits the sweet spot for when you want to indulge in a treat that is mild and tastes fresh and unique.

Baby Choux 179

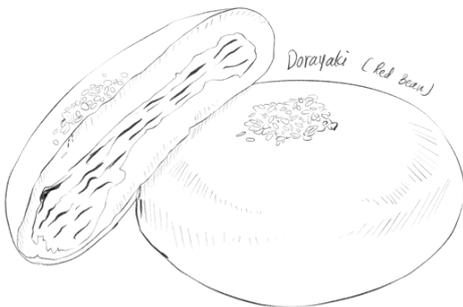
Locally known as cream puffs, this bread has a hollow, brittle shell which is filled with custard cream and sold in most Asian countries as a sweet tea-time snack. Tastes great with almost any beverage, but is best with our cold brew.

Buttercream 199

Soft milk bread or Shokupan, filled with an airy, oh-so-light sweet buttercream filling for a satiating afternoon snack. This is best enjoyed with our special cold brew.

Garlic Bread 249

Trending from your Tiktoks and Insta Reels - this Korean Cream Cheese Garlic Bread is delicious to eat as a meal or snack in between meals. Soft buns, flavoured with garlic and stuffed with cream cheese, these are best had with a Miso soup.



Loved what you just ate? Take our breads home and try your own combinations with these! Let us know what you've made by DM-ing us on Instagram.

Custard cream bread		149
Dorayaki (Red Bean)		169
Buttercream Bread		199
Garlic Bread		299
Baby Choux		9 pieces — 329
Matcha Baby Choux (new)		9 pieces — 369
Cold Brew Coffee extract		500 ml — 685