

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 ————— 369

Rock Corn Tempura

Batter-fried sweet corn tempura. Jain variant available

210gm ————— 379

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 ————— 299

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 ————— 379

Tamago Yaki



Sweet rolled Japanese omelette

6pcs ————— 399

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 ————— 279

soup 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

salads サラダ

Tofu Green Bean Salad



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

165gm ————— 379

Warm Mushroom Salad



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

115gm ————— 379

Japanese Potato Salad

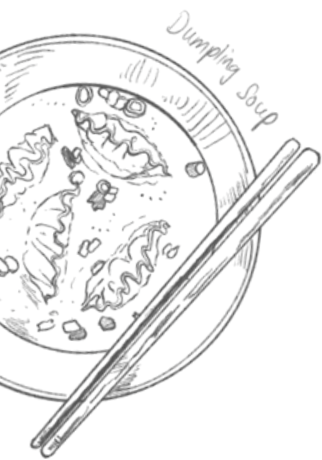
Mashed potato salad with creamy mayo

170gm ————— 249

Papaya Salad (new)

Raw papaya, carrot, peanuts, sweet & spicy sauce

120gm ————— 329



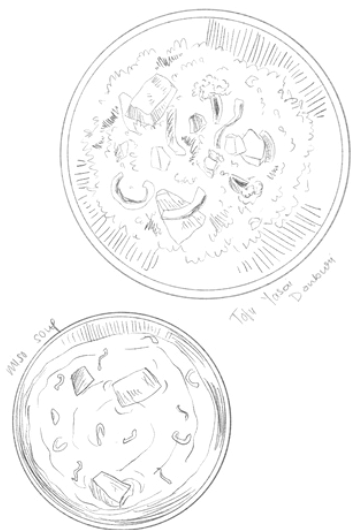


all our bentos, except Japanese Katsu Curry are served with miso soup, pickles and fruit

add-ons/options:
egg for ₹100

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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

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

600gm 769

Yaki Udon Bento / Fukuoka Bento

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

600gm 769

Teppanyaki Bento

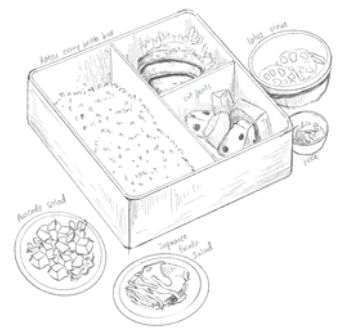
Garlic rice, veg gyoza, avocado salad, and pickled radish. Jain variant available

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 679

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 679

rice ご飯

Katsu Curry Rice (new)

Sticky rice served with warm Katsu Curry

400gm 679

Gohan



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

160gm 249

Japanese Fried Rice



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

280gm 379

Omu Rice Platter



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

400gm 649

Omu Mushroom Platter



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

400gm 649

Edamame Fried Rice



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

280gm 429

Egg Fried Rice



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

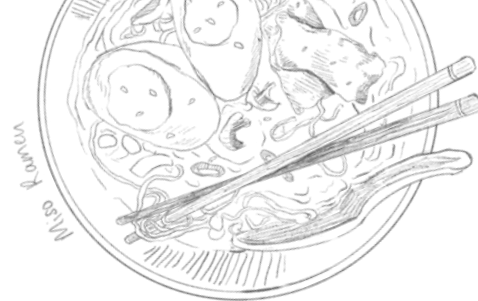
300gm 449

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 ————— 629

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

Classic Miso Ramen

420gm ————— 629

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

Kimchi Ramen

420gm ————— 649

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

TanTanmen



420gm ————— 629

Sesame flavoured broth served with vegetables and Ramen noodles

Gyoza Ramen

420gm ————— 679

Traditional Miso Ramen with steamed vegetable gyozas. Jain variant available

Ramen Set

550gm ————— 699

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.

Yaki Udon Noodles

420gm ————— 489

Sauteed vegetables served with yaki udon noodles. Jain variant available

Cold Soba Noodles



255gm ————— 429

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

Kimchi Nabe (on a burner)

400gm ————— 499

A hot pot consisting of assorted vegetables and tofu, seasoned with kimchi, in a spiced broth, served with a variety of condiments

Curry Udon Noodles

420gm ————— 499

Udon noodles served over a traditional Japanese curry

Stir-Fried Rice Noodles

420gm ————— 499

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

Hiyashi Tanuki Soba



400gm ————— 449

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

Hiyashi Chuka



400gm ————— 429

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

desserts デザート

Dorayaki with Butter



120 gm ————— 249

Pancake wrapped around a filling of sweet adzuki bean paste, topped with butter

Coconut Ice Cream

120 gm ————— 249

Matcha (green tea) Ice Cream

120 gm ————— 299

Goma Ice Cream

120 gm ————— 329

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

Japanese Cheesecake



100 gm ————— 379

Orange Chocolate Cake



120 gm ————— 249

Truffle Chokoreeto

110 gm ————— 369

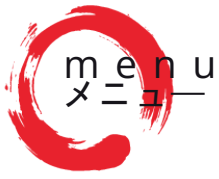
Chocolate Biscoff Tart (new)

120 gm ————— 329

Chocolate Seasalt Caramel Tart (new)

120 gm ————— 329





b e v e r a g e s 飲料

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

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

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, 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 — 629

Avocado and cream cheese rolled into a maki. Jain friendly

Green Beans Tempura Roll 8 pieces — 629

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 — 599

Japanese pickles rolled into a maki preparation

Bento B Special 8 pieces — 699

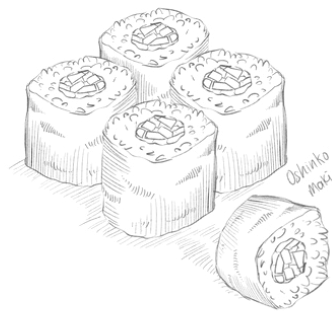
Made with Mamenori (soy bean paper) instead of the traditional seaweed. Each roll contains green beans tempura, oshinko and avocado.

Maki Boat 16 pieces — 999

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

Maki Boat 32 pieces — 1959

A full platter of our guests' favourites. plus more pieces of 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 — 449

Takuan 100gm — 429

Cucumber 100gm — 429

 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 vinegered rice with different toppings.

n i g i r i にぎり

Avocado   8 pieces — 679

Ripe and soft avocado handcrafted into a nigiri. Jain friendly

Takuan   8 pieces — 579

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

Shiitake Mushroom  8 pieces — 629

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





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 — 599/679

Jajangmyeon

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

400gm — 549

Kimchi Bokkeum Bap

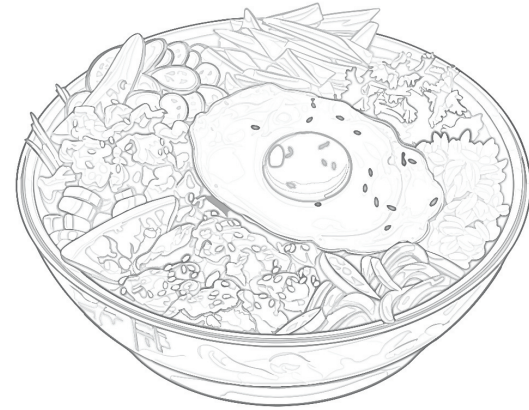
Spicy and flavorful fried rice, tossed with kimchi and spring onions.

380gm — 349

Jjolmyeon Noodle Salad

A refreshing noodle salad with a mix of carrot, cucumber, apple, iceberg lettuce, and cabbage. Light and tangy with a satisfying chew.

380gm — 279



Tofu Steak

450gm — 699

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

Tofu Kushiage

200gm — 399

Fried Tofu and Bell Peppers served with a Creamy & Sweet Dip.

Ume Chazuke



350gm — 499

Steamed Rice with Pickled Plum soaked in Sencha Tea broth. Alongside, Fruits, Potato Salad and Condiments.

Nabe Yaki Udon



800gm — 699

Udon Noodles, Tangy broth with Vegetable Tempura. Alongside, Rice, Fruits and Potato Salad (Egg optional).

Family Hotpot

800gm — 849

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

