



Go on a journey through Nikkei, a blend of Japanese techniques and Peruvian flavors, at **Yuzu**

ASIA WITH AN EDGE

A sensorial voyage for the discerning palate, **Yuzu** shines a spotlight on Nikkei cuisine, harmonizing Japanese techniques with Peruvian flavors. Situated under clear skies within the quiet vastness of Hilton Hyderabad Genome Valley Resort & Spa, the pan-Asian dining destination invites you to explore flavors that give a nod to the familiar, while offering unexpected thrills along the way.

AMBIENCE

The thriving green oasis of the Hilton extends its quiet vitality to the alfresco and interior spaces of Yuzu, accentuating the charming spot.

Introduced to the city in late January, Yuzu made a celebratory debut with vibrant live music, spirited laughter, daring cocktails, and a mindful feast. The evening, which began on a formal note, soon saw a shift in mood as everyone let their guard down.

FIVE COURSE PRE-SET FEAST

Curated by Chef Palden Sherpa, an unassuming creative with unbridled talent coursing through his fingers, the pre-set menu presented to us included a five-course spread, accompanied by Asian ingredient-infused, structured cocktails, crafted and balanced with seasoned precision.



WOW!
Recommends
Charcoal Jiaozi

COURSE ONE:

Each course took us deeper into Asian flavors. Taking the lead was the warm, layered, and comforting *The Silk Beginning*, which was quickly followed by the *Tan Tan Ramen* – noodles served in a deeply spiced broth, layered with ajitsuke nori and fresh chives.

COURSE TWO:

The second course introduced the *Beet Miso Ceviche* and the *Yuzu Tiradito*, both complemented by the rum-based *Eastside Wanderer*. The *Beet Miso Ceviche* included the seven-day cured beet, goat cheese, and miso soy glaze, while the *Yuzu Tiradito* was brought to life with Hamachi, creamy avocado, duo sesame, yuzu ponzu, and habanero.

COURSE THREE:

Dumplings and flame-charred dishes, paired with the tequila-based *Wasabi Sunset*, signaled in the third course.

Meat options served were the *Yuzu Fire* – flame-charred salmon glazed with a spicy Nikkei-inspired citrus sauce; and the *Yuzu Gyoza* – pan-seared chicken dumplings with coriander and hajikami. Vegetarian options included the *Charcoal Jiaozi* – charcoal-infused dumplings with asparagus, bamboo shoot, napa cabbage, and water chestnut; and the *Avocado Wedges* – crisp avocado, togarashi, lemon, and spicy hoisin.

COURSE FOUR:

The fourth course presented us with the *Sichuan Kung Pao*, a wok-tossed chicken dish, finished with cashews, scallions, and fiery chili; a fragrant and layered *Bangkok Green Curry*; steamed *Jasmine Rice*; and *Truffle Soba* – soba noodles served with straw mushrooms, vegetables, and truffle oil. The dishes were served alongside the exquisitely balanced vodka-based, *Velvet Geisha Unset*.

COURSE FIVE:

In closing, the fifth course concluded the wide-ranging dinner with the *Yuzu Semifreddo* – a classic silky citrus semifreddo with honey-ginger streusel, paired with the final cocktail of the night, the vodka, lime, coconut, passionfruit, and matcha-infused, *Zen Chaos*. ■ IPSHITA

Meal for two: Rs 5,500 onwards

Hilton Hyderabad Genome Valley Resort & Spa

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Timings: 7 pm to 11 pm (Wednesday to Sunday)