



AKI PARTY MENU
£95

SMOKEY SALTED EDAMAME (V)

WINTER MATSURI NIGIRI SELECTION
Chef's matsuri celebration nigiri



WAGYU BEEF & FERMENTED
BLACK GARLIC GYOZA
truffle onion miso,
binchotan potato veil

CITRUS SAKURA NOBASHI
PRAWN TEMPURA
daikon oroshi, ohba tensu broth



CRISPY SKIN SALMON
avocado sansho puree, mitsuba,
ginger sudachi miso sauce

AGED BARLEY MISO BLACK GINGER
BABY CHICKEN
onsen egg, white truffle, Japanese
herbs

TENDER STEM BROCCOLI (VG)
satsuma yuzu wafu dressing, wasabi
furikake, pomegranate



TAHITIAN VANILLA BRULEE
purple satsumaimo, jasmine scented
kaki, matcha air



Allergies and Intolerances. Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. If you have any specific allergies or concerns, please let us know and we'll do our best to help.



AKI SIGNATURE MENU
£120

SMOKEY SALTED EDAMAME (V)

FUJI WAGYU BEEF TATAKI
beer mustard pickles, Japanese chives,
brown butter truffle ponzu

WINTER MATSURI NIGIRI SELECTION
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WAGYU BEEF & FERMENTED
BLACK GARLIC GYOZA
truffle onion miso,
binchotan potato veil

WINTER GARDEN MAKI ROLL (V)
kanpyo, avocado, shiso leaf, pickled
beetroot

CITRUS SAKURA NOBASHI
PRAWN TEMPURA
daikon oroshi, ohba tensu broth



CARAMELISED BLACK COD
chestnut miso, nuka cucumber, yuzu
dashi

AGED BARLEY MISO BLACK GINGER
BABY CHICKEN
onsen egg, white truffle, Japanese
herbs

ASPARAGUS (VG)
brown butter hazelnut miso butter, yuzu
sesame



TAHITIAN VANILLA BRULEE
purple satsumaimo, jasmine scented
kaki, matcha air

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AKI FESTIVE MENU
£140

TRUFFLE SALTED EDAMAME (V)

BLUE FIN TUNA TARTARE
nuka pickle, jasmine caviar,
puffed brown rice, 30yr old soy

WINTER MATSURI NIGIRI SELECTION
Chef's matsuri celebration nigiri



WAGYU BEEF & FERMENTED
BLACK GARLIC GYOZA
truffle onion miso,
binchotan potato veil

HAMACHI MAKI ROLL
ohba leaf, takuan, iko togarashi,
yukari nori, seabuckthorn

CITRUS SAKURA NOBASHI
PRAWN TEMPURA
daikon oroshi, ohba tensu broth



LUMINA LAMB CUTLETS
yuzu natto hisho fermented kimchi marinade,
herb miso, ume boshi

CARAMELISED BLACK COD
chestnut miso, nuka cucumber,
yuzu dashi

ASPARAGUS (V)
brown butter hazelnut miso butter,
yuzu sesame



TAHITIAN VANILLA BRULEE
purple satsumaimo, jasmine scented kaki,
matcha air

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