

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



AKI SIGNATURE MENU

£120

SMOKEY SALTED EDAMAME (V)

FUJI WAGYU BEEF TATAKI

beer mustard pickles, Japanese chives,  
brown butter truffle ponzu

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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

*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 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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