

# Aki

## TAKE

£120

SALTED EDAMAME (V)

FUJI WAGYU BEEF TATAKI

Beer mustard pickles, Japanese chives, brown butter truffle ponzu

NIGIRI PLATTER

Chef's Selection



WAGYU BEEF & FERMENTED BLACK GARLIC GYOZA

Truffle onion miso, binchotan potato veil

SEARED SALMON MAKI ROLL

Japanese pickles, shisho leaf, avocado, smoked ikura

SAKURA NOBASHI PRAWN TEMPURA

*daikon oroshi, smoked tentsu*



CARAMELISED BLACK COD

shio koji den miso, nuka cucumber Japanese herbs, yuzu dashi

BLACK GINGER BABY CHICKEN

aged barley miso, onsen egg, fresh truffle, Japanese herbs

ASPARAGUS (V)

brown butter hazelnut miso, yuzu sesame



MILK CHOCOLATE NAMELAKA

8 hours caramelised Pink Lady, green apple & sudachi sorbet, salted sesame crisps

# Aki

## MATSU

£140

TRUFFLE SALTED EDAMAME (V)

BLUEFIN TUNA TARTARE

Nuka pickle, jasmine caviar, puffed brown rice, 30-year-old soy

NIGIRI PLATTER

Chef's Selection



WAGYU BEEF & FERMENTED BLACK GARLIC GYOZA

Truffle onion miso, binchotan potato veil

HAMACHI MAKI ROLL

*ohba leaf, takuan, iko togarashi, yukari nori, seabuckthorn*

SAKURA NOBASHI PRAWN TEMPURA

*daikon oroshi, smoked tentsu*



LUMINA LAMB CURLLETS

*yuzu natto shiso 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



RAINDROPS

*shisho infused mizu shingen mochi, yogurt ganache,  
matcha soil, satsuma & matcha sorbet*