

# Aki



TRUFFLE SALT EDAMAME  
truffle salt

HANDPICKED CORNISH CRAB  
avocado, yuzu kosho, rice cracker

NIGIRI PLATTER  
Chef's Selection



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

ROCK SHRIMP  
seaweed furikake, kimchi yuzu sauce



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

TENDER STEM BROCCOLI  
satsuma yuzu wafu dressing, wasabi furikake



Dessert TBC



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.