

Aki

KIKU
£75

TRUFFLE SALT EDAMAME
Truffle salt

SPINACH SALAD
Tokyo turnips, herbs, Hokkaido shiitake sesame dressing

SASHIMI PLATTER
Chef's Selection



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

VEGETABLE TEMPURA
Daikon oroshi, smoked tentsuyu

SEARED SALMON MAKI
Japanese pickles, shiso leaf, avocado, ponzu ikura



CARAMELISED BLACK COD
Shio koji den miso, nuka cucumber, Japanese herbs, yuzu dashi

TENDERSTEM BROCCOLI
Satsuma yuzu wafu dressing, wasabi furikake

MISO SOUP
Myoga, mitsuba, egg tofu



MAYAN DARK CHOCOLATE MOUSSE
18 years old mirin jelly, Japanese cognac foam,
Vietnam 65% chocolate sorbet

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

UME

£95



TRUFFLE SALT EDAMAME

Truffle salt

SPINACH SALAD

Tokyo turnips, herbs, Hokkaido shiitake sesame dressing

SASHIMI PLATTER

Chef's Selection



WAGYU BEEF & BLACK GARLIC GYOZA

Caramelised onion miso, binchotan potato veil

ROCK SHRIMP

Seaweed furikake, kimchi yuzu sauce



CRISPY SKIN SALMON

Avocado sansho puree, mitsuba, ginger sudachi miso sauce

BLACK GINGER BABY CHICKEN

Aged barley miso, onsen egg, truffle oil, Japanese herbs

TENDERSTEM BROCCOLI

Satsuma yuzu wafu dressing, wasabi furikake



COCONUT CHAWANMUSHI

Mangosteen & Lychee Anmitsu, Mango Coulis, Jasmine Tea Foam

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TAKE
£120

TRUFFLE SALT EDAMAME
Truffle salt

WILD SEAWEED & SEA VEGETABLE SALAD
Black sesame yuzu

SASHIMI PLATTER
Chef's Selection



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

SEARED SALMON MAKI ROLL
Japanese pickles, shiso leaf, avocado, smoked ikura

SAKURA NOBASHI PRAWN TEMPURA
Daikon oroshi, smoked tentsuyu



CARAMELISED BLACK COD
Shio koji den miso, nuka cucumber, Japanese herbs, yuzu dashi

BLACK GINGER BABY CHICKEN
Aged barley miso, onsen egg, truffle oil, Japanese herbs

TENDERSTEM BROCCOLI
Satsuma yuzu wafu dressing, wasabi furikake



JAPANESE MILLEFEUILLE
Sobacha millefeuille, whipped vanilla ganache, aged soya caramel

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MATSU

£140

MIXED HERBS & WATERCRESS SALAD

Compressed nashi pear, crispy shiso, wasabi dashi dressing

BLUEFIN TUNA TARTARE

Nuka pickle, jasmine caviar, puffed brown rice

BONELESS CHICKEN WINGS

Garlic prawn, tomato natto miso, furikake



NIGIRI PLATTER

Chef's Selection

WAGYU BEEF & BLACK GARLIC GYOZA

Caramelised onion miso, binchotan potato veil

SAKURA NOBASHI PRAWN TEMPURA

Daikon oroshi, smoked tentsuyu



LUMINA LAMB CUTLETS

Yuzu natto shiso kimchi, herb miso, ume boshi

CARAMELISED BLACK COD

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

TENDERSTEM BROCCOLI

Satsuma yuzu wafu dressing, wasabi furikake



MILK CHOCOLATE NAMELAKA

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

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