



Aki
HAUTE JAPANESE

FESTIVE EVENTS BROCHURE

CELEBRATE THE SEASON AT AKI LONDON

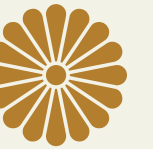


Set within a beautifully restored Grade II listed former bank on Cavendish Square, Aki London brings a distinctly Japanese spirit to festive gatherings in the heart of Mayfair. From intimate dinners and seasonal get-togethers to unforgettable end-of-year celebrations, our versatile spaces set the scene for every occasion.

Bespoke menus showcase delicate sushi, robata-grilled favourites and signature dishes, perfectly paired with cocktails and fine wines. As the evening unfolds, atmospheric interiors, music and live DJs bring a vibrant late-night energy, making Aki a destination to dine, drink and celebrate.



THE ATRIUM



Perched at the top of Aki London, The Atrium is an entirely private floor accessed via a striking backlit spiral staircase, setting the tone for an exclusive and memorable arrival. This secluded space features its own fully stocked private bar, creating an elegant and intimate setting for exceptional gatherings.

At the heart of The Atrium lies a spacious private dining room, where delicately hand-painted walls evoke the tranquillity of a Japanese garden. Paired with refined marble-topped tables and sophisticated finishes, the room offers an atmosphere of understated luxury. The space accommodates up to 22 guests for seated dining or 40 guests for elegant standing receptions, making it ideal for celebrations, private dinners, and distinguished events.

Exclusive hire of the atrium
Seated: 40 / Standing: 70

Adjacent to the dining room, a beautiful terrace awaits. Framed by dramatic floor-to-ceiling mirrors, Art Deco lamps, and retractable glass roof, the terrace effortlessly blends indoor elegance with the charm of open-air dining, enhanced by timeless 1930s-inspired décor. The terrace seats up to 12 guests for intimate dining. When combined with the private dining room, The Atrium can host standing receptions for up to 70 guests, offering a versatile and luxurious setting for truly memorable occasions.



MAIN DINING ROOM

Set within a grand Grade II-listed former banking hall, the restaurant offers a striking setting where heritage architecture meets contemporary elegance. Soaring ceilings, large windows that flood the room with natural daylight, and rich emerald draped curtains create a dramatic yet inviting atmosphere throughout the space.

Beautiful artwork adorns the walls, while elegant art-light centrepieces cast a warm glow across the room, enhancing the restaurant's refined character from day to evening. The combination of historic grandeur and carefully curated design details creates a truly distinctive backdrop for dining and celebration.



With capacity for up to 90 guests seated or 250 standing, the space lends itself effortlessly to both intimate gatherings and larger occasions. From sunlit luncheons to atmospheric evening receptions, the restaurant provides a memorable and sophisticated setting for every event.

Capacity

Seated: 90 / Standing: 250

KIYORI



Tucked beneath Aki London, the bar at Kiyori evolves with the night. The experience shifts from intimate early evening gatherings to a subtle, magnetic energy as the hours unfold. Boasting a bar, lounge and fully functioning club, the space is designed for everything from post-work cocktails to celebratory evenings and weekend revelry.

Capacity
Standing:
120

EXCLUSIVE HIRE



Set within a grand, Grade II listed former banking hall, Aki London offers a striking backdrop where heritage architecture meets contemporary dining. Available for exclusive hire for up to 350 guests, the space transitions seamlessly from elegant daytime occasions to vibrant evening events, with weekend DJ sets bringing energy and atmosphere as the night unfolds.

Designed with flexibility in mind, the venue is highly adaptable, with the main dining room able to be reconfigured to suit a variety of event styles, from standing receptions to large scale celebrations. It can also accommodate ambitious builds including staging, live entertainment setups, and creative concepts such as fashion runways, offering a versatile setting for events of every scale and style.



Exclusive hire
350

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FESTIVE MENU

£95.00 (*per person*)

SAKIZUKE (先付) - *Appetisers*

Foie gras and wagyu beef chawamushi,
with ginko nut and myoga hannano dashi

Duck dumpling wan mono, nori mochi,
Japanese garden herbs and vegetables

SHUSAI (主菜) - *Main Course*

Rock shrimp tempura with truffle yuzu sauce

Vegetable miso marinated Grilled Black cod,
Aji Amarillo zuke, roasted in hoba leaf

Australian waygu beef sirloin, shitake
mushrooms, truffle soya garlic butter & herbs

Omkase nigiri selection, with aged smoked
sashimi soya

MIZUMONO (水物) - *Dessert*

Hokkiado Granita, matcha castella,
kotaru pearls, miso custard



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FESTIVE MENU

£120.00 (per person)

SAKIZUKE (先付) - Appetisers

Truffle and Scallop Chawamushi

Goma tofu with foiegras nasu dengaku

Ozoni Soup with shisho mochi and
Japanese vegetables and herbs

Kimchi Chicken wings with truffle miso

SHUSAI (主菜) - Main Course

Smoked ikura gunkan, hannaho & myoga

Rock shrimp tempura with truffle yuzu sauce

Lamb saddle, with aubergine miso, edamame
and morels

Vegetable miso marinated Grilled Black cod,
Aji Amarillo zuke, roasted in hoba leaf

Australian waygu beef sirloin, shitake
mushrooms, truffle soya garlic butter & herbs

Chu toro Tuna nigiri with fresh wasabi and
aged sashimi soyao

MIZUMONO (水物) - Dessert

Hokkiado Granita, matcha castella,
kotaru pearls, miso custard

Japanese petit fours





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FESTIVE MENU

£155.00 (per person)

SAKIZUKE (先付) - *Appetisers*

Foiegras and wagyu beef chawamush ,
with ginko nut and myoga hannano dashi

Langoustine, tomato fuji apple jelly,
sea vegetable, ikura

Duck dumpling wan mono, nori mochi,
Japanese garden herbs and vegetables

Matcha tofu, adzuki bean, kuro goma

SHUSAI (主菜) - *Main Course*

Caviar Gunkan sush, fresh myoga, hanna ho

Lobster Tempura, yuzu ohba leaf sauce

Katsuboshi scallops, carrot satsuma miso,
braised hijiki, asa zuke, almonds

Chilean seabass kombu jime, lobster yuzu dashi,
braised yuzu koshu diakon

Grilled Miyazaki Waygu on suki ita, hibiki
onions, white asparagus & black garlic miso,

Smoked wagyu nigiri, fresh truffle

MIZUMONO (水物) - *Dessert*

Hokkiado Granita, matcha castella,
kotaru pearls, miso custard

Japanese petit fours



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CANAPÉS MENU

FISH

Tuna tartare, pickled beetroot, £8.00
buckwheat tartlet

Cornish crab, yuzu kosho avocado, £5.50
wasabi furikake

MEAT

Confit duck croquette, sansho miso £5.00

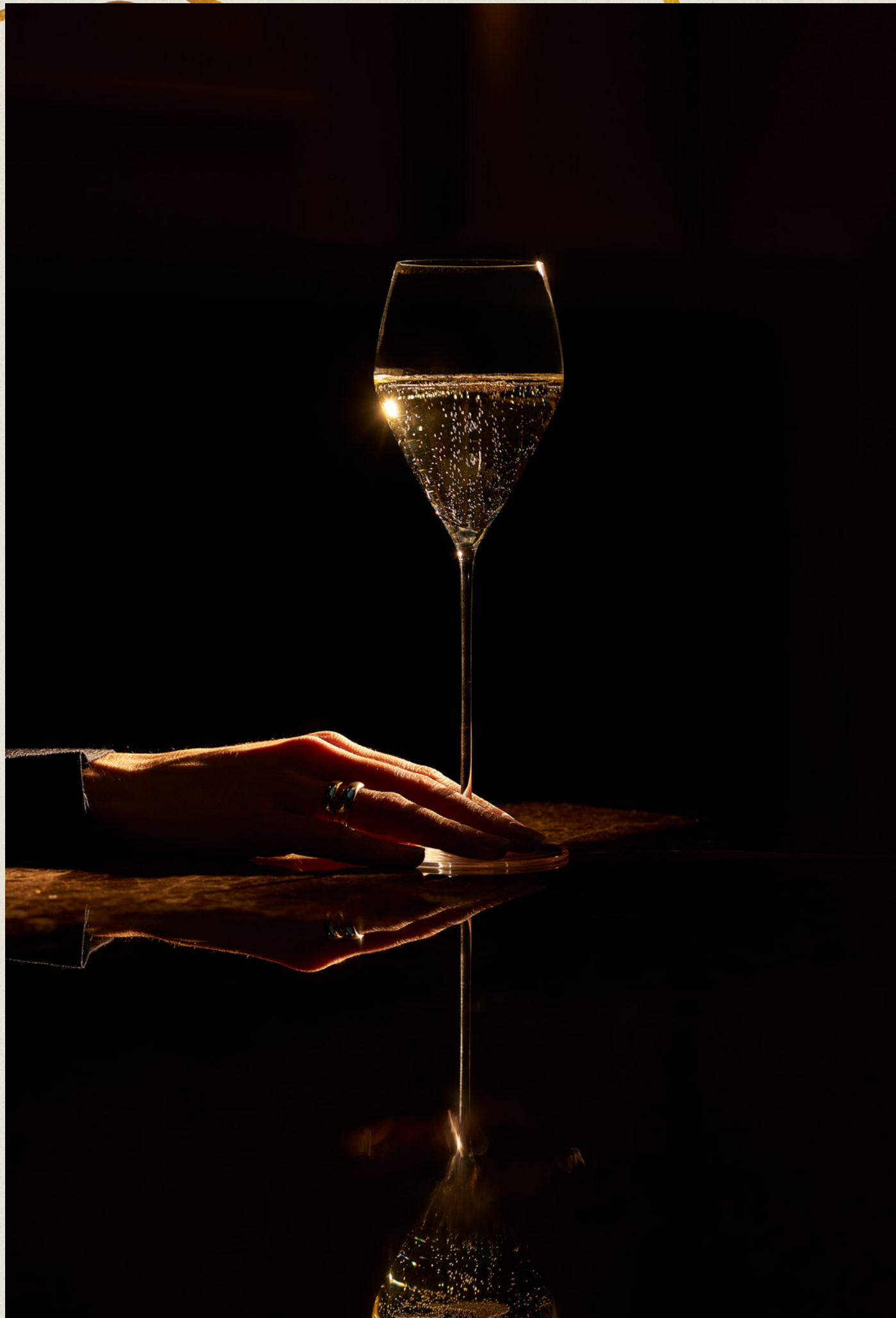
Wagyu tataki, beer-pickled radish, £6.00
winter truffle ponzu

VEGETARIAN

Crispy rice, shiitake duxelle, £6.00
winter truffle

Spinach, tofu walnut dressing, £5.00
persimmon





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DRINKS *PACKAGE*

£50.00 per person

- Welcome glass of bubbles or bottled beer
- Half a bottle of sommelier-selected wine per person, with a choice of red or white

£75.00 per person

- Welcome cocktail
- Half a bottle of premium sommelier-selected wine per person, with a choice of red or white
- Tea and filter coffee

£150.00 per person

- Welcome cocktail
- Premium wine pairing with each course
- After-dinner cocktail
- Tea and filter coffee

£32.00 per person

- A curated tasting of four sakes



BESPOKE



Every event at Aki London is approached with a meticulous eye for detail and a commitment to delivering something truly exceptional. Our dedicated team works closely with you to shape and refine your vision, ensuring a seamless experience from initial concept through to final execution.



From sourcing world class entertainment and curating bespoke DJ lineups or live performances, to designing exquisite florals, styling, and considered finishing touches, every element is thoughtfully orchestrated. Whether you arrive with a fully formed brief or a simple idea, we pride ourselves on creating occasions that feel personal, polished, and effortlessly memorable.

CONTACT US



For all event enquiries, our dedicated team would be delighted to assist in creating a truly exceptional experience.

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