



Aki

FESTIVE MENU

£95 (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 (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 (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

The image features a light beige background with a large, abstract, gold-colored line drawing on the left side. The drawing consists of several thick, flowing lines that intersect and branch out, resembling a stylized tree or a calligraphic flourish. The lines are a warm, metallic gold color. To the right of this drawing, the word "Akì" is written in a gold-colored, serif font. The letter 'i' has a distinct dot.

Akì