

## BENTO —

### BENTO 48

Tataki salad, selection of sushi & maki roll, miso black cod, prawn & vegetable tempura, yuzu soy mushrooms, rice, miso soup

### VEGETARIAN BENTO 38 (VEGAN AVAILABLE)

Creamy spinach salad, vegetable sushi & maki roll, crispy tofu, nasu den, yuzu soy mushroom, rice, miso soup

### SIGNATURE BENTO 66

Premium sashimi, selection of sushi & signature maki roll, miso black cod, Wagyu bulgogi, yuzu soy mushrooms, prawn & vegetable tempura, rice, miso soup

### KIDS BENTO 28

Kids maki, tamago yaki, rock shrimp, tomato salad, rice, miso soup

## DONBURI —

### CHIRASHI JU 36

Premium sashimi on sushi rice (gf)

### TEMPURA JU 24

Tiger prawn, monkfish & vegetable tempura

### BIBIMBAP 24

Truffle gochujang, soft egg (ve)

+ Wagyu bulgogi 10

+ Sashimi poke 10

## COLD —

### TUNA PIZZA 26

Umami aioli, shiso, truffle oil (gf)  
+ fresh black truffle - market price

### ERINGI PIZZA 22

Umami aioli, shiso, truffle oil (gf)  
+ fresh black truffle - market price

### JEJU DOMI 22

Sea bream, tobiko, chojang

### CREAMY SPINACH 18

Goma dare, rayu (ve) (gf)

### SALMON TATAKI 22

Mustard su miso, kizami wasabi (gfa)

### CORNISH SEAWEED 17

Amazu tomato, onion dressing (gf) (ve)

### YELLOWTAIL JALAPENO 28

Cilantro, tomato salsa, yuzu soy (gf)


### CAVIAR

Oscietra / Kaluga

30g 155 / 195

## HOT —

MISO BLACK COD 48  
Yuja foam, padron pepper (gf)

 TACOS 18 (2PCS)  
Wagyu bulgogi,  
roasted tomato ponzu (gfa)

EDAMAME 7 / 14  
Sea salt / Truffle (ve) (gf)

MISO AUBERGINE 18  
Stracciatella cheese,  
sesame seeds (v) (gf)

KIMCHI FRIED RICE 18  
Bacon, negi (vea)

MISO SOUP 6  
Seaweed, abura-age, negi (gf)

ROCK SHRIMP 27  
Creamy gochujang, crispy mushroom,  
chives

CRISPY TOFU 14  
Spicy soy glaze (ve) (gf)

WAGYU SHORT RIB 48  
Braising juice, root vegetables (gf)

JIDORI CHICKEN 28  
Potato purée, teriyaki (gf)

## SIGNATURE ROLLS —

COW WOW 26  
Marinated bulgogi beef, coleslaw

PERFECT STORM 25  
Spicy tuna, prawn tempura,  
salmon belly aburi, chipotle mayo

AB SEOUL 26  
Tuna, octopus, kimchi, Bulgak sauce

HOT MESS 23  
Sashimi poke, crab tempura,  
spicy ponzu aioli

CRISPY VEGAN ROLL 16  
Enoki mushroom, amazu carrot,  
cucumber (ve)

## SUSHI & SASHIMI — PER PIECE

A5 WAGYU Kagoshima 19

BLUEFIN TUNA Spain 10

SALMON Faroe 7

SEA BREAM Cornwall 7

SEABASS Cornwall 7

OCTOPUS Spain 5

CUTTLE FISH Cornwall 6

YELLOWTAIL Kagoshima 8

CRAB Portland 8

OBSIBLUE PRAWN Alaska 7.5

FLOUNDER Jeju Island 7.5

SALMON ROE Europe 7

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NIGIRI - CHEFS' SELECTION

5 pieces 32 / 9 pieces 52

6 Aburi seared 36

5 Yasai (ve) 28

SASHIMI - CHEFS' SELECTION

3 kinds 36 / 5 kinds 52 /  
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Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill. Please inform our team of any allergy or any dietary requirements. Adults need around 2000 kcal a day.  
(v) - vegetarian, (ve) - vegan, (gfa) - gluten free available, (vea) - vegan option available

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