

## 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 short rib, 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 and vegetable tempura

### BIBIMBAP 22

Gochujang miso, soft egg (ve)

### LOBSTER RAMEN 48

Miso broth, seaweed, spring onion

## COLD —

### TUNA PIZZA 26

Umami aioli, shiso, truffle oil (gf)  
+ fresh black truffle 10 per 5g

### ERINGI PIZZA 22

Umami aioli, shiso, truffle oil (gf)  
+ fresh black truffle 10 per 5g

### JEJU DOMI 22

Sea bream, tobiko, chojang

### EDAMAME 7 / 14

Sea salt / Truffle (ve) (gf)

### CREAMY SPINACH 20

Goma dare, rayu (ve)

### TROUT TATAKI 22

Mustard su miso, kizami wasabi (gfa)

### CORNISH SEAWEED 17

Amazu tomato, onion dressing (gf) (ve)

### YELLOWTAIL JALAPEÑO 28

Cilantro, tomato salsa, yuzu soy (gf)

### CAVIAR RESERVE

N25 Oscietra / Kaluga

30g 155 / 195

50g 240 / 380

## HOT —

### MISO BLACK COD 48

Yuja foam, shishito pepper (gf)

### TACOS 18

Wagyu bulgogi,  
roasted tomato ponzu (gf)

### EDAMAME 7 / 14

Sea salt / Truffle (ve) (gf)

### MISO AUBERGINE 18

Mozzarella cheese, sesame seeds (ve) (gf)

### ROCK SHRIMP 27

Creamy gochujang, chives

### CRISPY TOFU 14

Tofu, kimchi (ve) (gf)

### WAGYU SHORT RIB 48

Braising juice, root vegetables

### JIDORI CHICKEN 28

Potato purée, teriyaki

### MISO SOUP 6

Seaweed, tofu, negi (gf)

## SIGNATURE ROLLS —

### COW WOW 26

Marinated bulgogi beef, coleslaw

### PERFECT STORM 25

Spicy tuna, prawn tempura,  
salmon belly aburi, chipotle mayo

### 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

TUNA Cornwall 6.5

OCEAN TROUT Norway 7

SEA BREAM Cornwall 7

SEABASS Cornwall 7

OCTOPUS Spain 5

CUTTLE FISH Cornwall 6

YELLOWTAIL Kagoshima 7.5

SCALLOP Orkney Island 7.5

CRAB Portland 8

OBSIBLUE PRAWN Alaska 7.5

FLOUNDER Jeju Island 7.5

SWEET PRAWN 6

TROUT ROE Europe 7

LANGOUSTINE Scotland 9

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### NIGIRI

5 pieces 32 / 9 pieces 52

6 Aburi seared 36

5 Yasai (ve) 28

### SASHIMI

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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