

FOOD MENU

V =suitable for vegetarians

SOUP & LIGHT BITES

Miso Soup fish stock miso soup with tofu, spring onion and seaweed	£3.00
Edamame V boiled fresh green soy beans	£3.50
Hiyayakko tofu served cold with bonito flakes, ginger and spring onion	£3.00
Maguro Natto raw tuna with fermented soy beans served with spring onion and soy sauce	£7.00
Ingen Gomaae V boiled green beans with sesame sauce	£4.00
Nasu Dengaku V deep fried aubergine with sweet miso paste	£5.00
Karashi Cucumber V fresh cucumber mixed with Japanese mustard sauce	£4.00
Goma Wakame V sweet sliced seaweed mixed with chili sauce and sesame oil	£4.00
Tofu-tosa Age tofu deep fried in bonito flakes with soy sauce based broth	£6.00

PAN FRIED DISH

Pork Gyoza pan-fried pork dumplings (cooking with sesame oil), 5pcs	£6.00
Vegetable Gyoza pan-fried vegetable dumplings (cooking with sesame oil), 5pcs	£6.00
Kushinsai Itame V pan fried morning glory with soy sauce, garlic and sesame oil	£6.00
Chicken Teriyaki pan fried chicken with teriyaki sauce and salad	£8.00

SALAD

Tofu Salad V tofu salad with sesame dressing, seaweed, spring onion,ginger and fried onion flakes	£6.00
Kaiso Salad V seaweed salad with sesame dressing and deep fried onion flakes	£6.00

DEEP FRIED DISH

Karaage Chicken marinated with yuzu kosho (Japanese citrus pepper paste) and deep fried	£7.50
Chicken Nanban deep fried and marinated chicken with tartar sauce	£7.50
Ebi Fry (5pcs) deep fried prawns in breadcrumbs served with salad, tonkatsu sauce (japanese vegetable sauce) and tartar sauce	£8.50
Kaki Fry (5pcs) deep fried oysters in breadcrumbs served with tonkatsu sauce (japanese vegetable sauce) and tartar sauce	£8.00
Chicken Katsu deep fried chicken in breadcrumbs served with bangbang-zi sauce (sesame based) and mustard	£7.50
Prawn Tempura (5pcs) deep fried prawns in batter served with special sauce	£8.50
Assorted Tempura deep fried prawns and vegetables in batter served with special sauce	£10.00
Vegetable Assorted Tempura deep fried vegetables in batter served with special sauce	£8.00

GRILLED DISH

Salmon Shioyaki grilled salmon served with salt	£7.50
Salmon Harasu grilled salmon belly served with salt	£8.00
Salmon Kama grilled salmon cheek served with salt	£9.00
Salmon Teriyaki grilled salmon with teriyaki sauce and home made tartar sauce	£9.00
Hamachi Harasu grilled yellowtail belly served with salt	£9.50
Hamachi Kama grilled yellowtail cheek served with salt	£11.50
Black Cod Miso grilled marinated black cod in miso	£16.00

AKARI SIGNATURE DISH

CARPACCIO

Sliced raw fish with special lime sauce

Salmon Carpaccio	£9.60
Sea Bass Carpaccio	£9.90

NEGI-SHIO BEEF STEAK

Beef rib eye steak and lemon spring onion sauce on top

£9.80

GYU TATAKI

Seared sliced fillet beef s/w salad, balsamic soy sauce, wasabi, radish, ginger and yuzu (Japanese citrus) pepper

£12.90

TUNA TATAKI

Seared tuna s/w garlic mayonnaise, spicy soy sauce, fried garlic & spring onion

£13.80

MAGURO STEAK

Pan fried tuna steak s/w garlic soy sauce, yuzu (Japanese citrus) pepper and sesame oil

£9.90

NOODLE DISH

Kitsune Udon V thick white noodle in hot soup s/w seaweed, fried tofu and spring onion	£8.00
Tanuki Udon V thick white noodle in hot soup served with seaweed, crispy tempura batter and spring onion	£8.00
+2pcs Of Prawn Tempura With Udon	£2.50

RICE DISH

Sake Onigiri rice balls made with salmon flakes	£4.00
Ume Onigiri rice balls made with pickled plum	£4.00
Rice V	£3.00