



AKARI

Japanese Kitchen & Bar

FOODS

LIGHT BITES

おつまみ

Miso Soup	3.90	Agedashi Tofu (V) <i>- Deep fried tofu, dashi broth</i>	7.20
Edamame (V)	4.00		
Karashi cucumber (V) <i>- Cucumber, mustard dressing, sesame</i>	4.00	Pork Gyoza / Vegetable Gyoza (V)	6.50
Ingen Gomaae (V) <i>- Green beans, black sesame dressing</i>	4.90	Tofu Salad (V)	6.50
Nasu Dengaku (V) <i>- Deep fried Miso Aubergine</i>	7.00	Kaiso Salad (V) <i>- Seaweed Salad</i>	6.50

SUSHI CHEF SPECIAL

寿司シェフスペシャル

Aburi Salmon Roll <i>- Seared salmon, avocado and cucumber</i>	13.00	Shimesaba Sashimi (5pcs) <i>- Marinated Mackerel</i>	9.00
Fatty Salmon Sashimi <i>- Cut into pieces mixed with wasabi soy sauce</i>	13.00	Tako Butsu <i>- Boiled octopus leg with soy sauce, wasabi and ginger</i>	6.00
Saba no Bo Sushi (5pcs) <i>- Marinated mackerel sushi</i>	9.50	Aburi Truffle White Tuna Nigiri (2pcs) <i>- Seared White Tuna and Truffle paste on top</i>	8.50
Rainbow roll <i>- Inside out roll with tuna, seabass, salmon and yellowtail</i>	15.00		

WAGYU MENU

和牛メニュー

Wagyu Nigiri (2pcs) <i>- Seared Wagyu beef sushi with chopped wasabi and truffle</i>	15.00	Wagyu Combination Sushi <i>- 2 pcs each Wagyu Nigiri and Wagyu Gunkan</i>	25.00
Wagyu Gunkan (2pcs) <i>- Chopped Wagyu with yakiniku source as Gunkan sushi (nori seaweed wrapped around a ball of rice)</i>	12.00	Wagyu Tataki <i>- 5 slices of seared Wagyu with sesame oil, sea salt, wasabi, truffle and Yuzu kosho</i>	19.00

ASSORTED SUSHI & SASHIMI

寿司・刺身盛り合わせ

Assorted Nigiri Sushi & Sashimi 48.00

2pcs each of Salmon, Tuna, Yellowtail nigiri sushi & sashimi, an Akari Roll and a Vegetable Roll

Assorted Sashimi 25.00

3 pcs each of Salmon, Tuna, Yellowtail sashimi

Assorted Nigiri Sushi 26.00

1 pc each of Salmon, Tuna, Yellowtail, Seabass, White tuna, Eel and Boiled prawn nigiri sushi

Assorted Veg Sushi (V) 15.00

2pcs each of Cucumber, Avocado nigiri sushi and a Vegetable roll

NIGIRI SUSHI / SASHIMI

にぎり寿司/刺身

	Nigiri (1pc)	Sashimi (3pcs)
Salmon	3.60	10.80
Tuna	3.60	10.80
Scallop	4.00	12.00 (Seared)
Seabass	3.50	10.50
Yellowtail	5.00	15.00
White Tuna	3.60	11.10
Salmon Roe	4.80	14.40 (45g)
Uni (sea urchin)	12.00	36.00 (60g)
Boiled Prawn	3.50	10.50
Snow Crab	3.60	-
Eel	5.00	-

INSIDE OUT MAKI SUSHI

裏巻き寿司
(1 ROLL=6 PIECES)

Akari Roll <i>- Prawn tempura, raw salmon and avocado</i>	8.50	Soft-shell Crab Roll <i>- Deep fried soft-shell crab and avocado</i>	11.50
Snow Crab & Avocado Roll	6.00	Eel & Avocado Roll	6.50
Salmon & Avocado Roll	6.00	Spicy Scallop & Cucumber Roll	8.50
		Spicy Sea Bass & Cucumber Roll	7.50

MAKI SUSHI

巻き寿司
(1 ROLL=6 PIECES)

Salmon Roll	5.00	Cucumber & Avocado Roll (V)	4.50
Tuna Roll	5.50	Vegetable Roll (V) <i>- Radish and Japanese oba herb</i>	4.00
Yellowtail Roll	5.50		
Cucumber Roll (V)	3.50	Umeshiso Roll (V) <i>- Pickled plum and shiso leaf</i>	3.50
Avocado Roll (V)	3.90		

HAND ROLL SUSHI

手巻き寿司
(2 ROLLS)

Akari Hand Roll <i>- Prawn tempura, raw salmon and avocado</i>	8.00	Salmon & Avocado Hand Roll	7.50
Unakyu Hand Roll <i>- Teriyaki eel and cucumber</i>	7.50	Spicy Tuna & Avocado Hand Roll	8.00

FRIED DISH

揚げもの

Chicken Nanban <i>- Fried chicken, nanban marinade, tartare sauce</i>	9.50	Prawn Tempura (5pcs)	11.00
Chicken Karaage <i>- Japanese fried chicken</i>	9.00	Mixed Vegetable Tempura (V)	10.50
Japanese Fried Cauliflower (V) <i>- Fried Cauliflower in curry flavour</i>	7.50		

GRILLED & OTHERS

焼きもの・その他

Salmon Teriyaki	12.00	Kushinsai Itame (V) <i>- Pan fried morning glory</i>	7.50
Miso Black Cod	21.00	Buta no Kakuni <i>- Pork belly braised with Japanese beer, soy and mirin</i>	9.00
Chicken Teriyaki	10.00	Beef Tataki <i>- Seared beef fillet, yuzu, ginger, radish and wasabi</i>	15.00
Tofu steak with mushroom sauce(V)	12.00	Tuna Tataki <i>- Seared tuna s/w garlic mayonnaise, spicy soy sauce, fried garlic and spring onion</i>	14.00

RICE

ごはん

Bara Chirashi <i>- Mixed sashimi served over sushi rice</i>	13.50	Rice (V)	3.50
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Please inform your server of any allergies or intolerance. Discretionary 12.5% service charge will be added to your bill.