



**AKARI**

Japanese Kitchen & Bar

**FOODS**

## LIGHT BITES

おつまみ

<b>Miso Soup</b>	<b>3.90</b>	<b>Pork Gyoza / Vegetable Gyoza (VE)</b>	<b>6.50</b>
<b>Edamame (VE)</b>	<b>3.90</b>	<b>Ingen Gomaae (VE)</b>	<b>4.90</b>
<b>Cucumber Tsukemono (VE)</b>	<b>4.00</b>	- Green beans, black sesame dressing	
- Freshly pickled, crunchy cucumber with a slight ginger kick		<b>Nasu Dengaku (V)</b>	<b>7.00</b>
<b>Yuzu Daikon (VE)</b>	<b>4.50</b>	- Deep fried Miso Aubergine	
- Crunchy daikon radish sticks with yuzu peel and crushed chillies		<b>Agedashi Tofu (VE)</b>	<b>7.20</b>
		- Deep fried tofu, dashi broth	

## ORIGINAL LIGHT BITES

居酒屋定番おつまみ

<b>Gobo Chips (VE)</b>	<b>5.50</b>	<b>Cheesy Potato Mochi</b>	<b>5.50</b>
- Burdock root seasoned with soy sauce, coated in potato starch and fried until golden brown		- East meets West in this chewy potato cake filled with cheddar cheese, grilled and tossed in a sweet and spicy soy sauce. Served isobe-yaki style with nori	
<b>Daikon Salad (VE)</b>	<b>6.50</b>	<b>Japanese Fried Chicken wings</b>	<b>6.50</b>
- Fresh seasonal daikon cut into thin sticks. Served with mizuna, bonito flakes, shiso and simple soy sauce dressing		- Japanese-style fried chicken wings tossed in a house-made teriyaki sauce and coated in black pepper	
<b>Maguro Yukke</b>	<b>10.50</b>		
- Raw tuna seasoned with Japanese style barbecue sauce, topped with a quail egg, mizuna, chopped nori and sesame seed			

## SUSHI CHEF SPECIAL

寿司シェフスペシャル

<b>Aburi Salmon Roll</b>	<b>13.00</b>	<b>Shimesaba Sashimi (5pcs)</b>	<b>9.00</b>
- Seared salmon, avocado and cucumber		- Marinated Mackerel	
<b>Fatty Salmon Sashimi</b>	<b>13.00</b>	<b>Tako Butsu</b>	<b>10.50</b>
- Cut into pieces mixed with wasabi soy sauce		- Boiled octopus leg with soy sauce, wasabi and ginger	
<b>Saba no Bo Sushi (5pcs)</b>	<b>9.50</b>	<b>Aburi Truffle White Tuna Nigiri (2pcs)</b>	<b>8.50</b>
- Marinated mackerel sushi		- Seared White Tuna and Truffle paste on top	
<b>Rainbow roll</b>	<b>16.50</b>		
- Inside out roll with tuna, seabass, salmon and yellowtail			

## ASSORTED SUSHI & SASHIMI

寿司・刺身盛り合わせ

### Assorted Nigiri Sushi & Sashimi 43.00

*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 23.00

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

### Assorted Veg Sushi (VE) 9.80

*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	2.80	7.50
Tuna	3.50	9.00
Scallop	5.00	12.00 (Seared)
Seabass	3.50	9.50
Yellowtail	3.80	10.50
White Tuna	3.60	11.00
Boiled Prawn	3.50	10.00
Snow Crab	5.00	-
Eel	5.00	-
Tobiko	3.60	-

## INSIDE OUT MAKI SUSHI

裏巻き寿司  
(1 ROLL=6 PIECES)

<b>Akari Roll</b> <i>- Prawn tempura, raw salmon and avocado</i>	8.50	<b>Soft-shell Crab Roll</b> <i>- Deep fried soft-shell crab and avocado</i>	13.00
<b>Snow Crab California Roll</b> <i>- Crab Meat, Avocado, Cucumber, Tobiko and Mayonnaise</i>	12.00	<b>Eel &amp; Avocado Roll</b>	8.50
<b>Salmon &amp; Avocado Roll</b>	7.20	<b>Spicy Scallop &amp; Cucumber Roll</b>	9.50
		<b>Spicy Sea Bass &amp; Cucumber Roll</b>	9.20

## MAKI SUSHI

巻き寿司  
(1 ROLL=6 PIECES)

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

## HAND ROLL SUSHI

手巻き寿司  
(2 ROLLS)

<b>Akari Hand Roll</b> <i>- Prawn tempura, raw salmon and avocado</i>	8.00	<b>Salmon &amp; Avocado Hand Roll</b>	7.80
<b>Unakyu Hand Roll</b> <i>- Teriyaki eel and cucumber</i>	8.50	<b>Spicy Tuna &amp; Avocado Hand Roll</b>	8.50
<b>Snow Crab California Hand Roll</b>	10.00		
<i>- Crab Meat, Avocado, Cucumber, Tobiko and Mayonnaise</i>			

## FRIED DISH

揚げもの

<b>Chicken Nanban</b> <i>- Fried chicken, nanban marinade, tartare sauce</i>	<b>9.50</b>	<b>Katsu Bites</b> <i>- Slow-roasted, bite-sized pork belly, fried and skewered. Served with shredded cabbage and tonkatsu sauce. A light twist on a popular Japanese snack</i>	<b>6.50</b>
<b>Chicken Karaage</b> <i>- Japanese fried chicken</i>	<b>9.00</b>	<b>Spicy Prawn Cocktail</b> <i>- Crispy fried prawns dressed with a spicy mayonnaise. Served with shredded cabbage in an edible crispy bowl. Mix it all together and enjoy!</i>	<b>12.00</b>
<b>Prawn Tempura (5pcs)</b>	<b>12.00</b>	<b>Fried Seabass</b> <i>- Coated and fried sea bass. Served with momiji oroshi ponzu (a citrus-based sauce with spicy grated daikon)</i>	<b>16.00</b>
<b>Mixed Vegetable Tempura (VE)</b>	<b>10.50</b>		

## GRILLED & OTHERS

焼くもの・その他

<b>Salmon Teriyaki</b>	<b>12.00</b>	<b>Buta no Kakuni</b> <i>- Pork belly braised with Japanese beer, soy and mirin</i>	<b>9.00</b>
<b>Miso Black Cod</b>	<b>21.00</b>	<b>Beef Tataki</b> <i>- Seared beef fillet, yuzu, ginger, radish and wasabi</i>	<b>15.00</b>
<b>Chicken Teriyaki</b>	<b>10.00</b>	<b>Beef Teppan BBQ</b> <i>- Diced beef fillet and bean sprouts on a hot plate with BBQ sauce</i>	<b>16.00</b>
<b>Tuna Tataki</b> <i>- Seared tuna s/w garlic mayonnaise, spicy soy sauce, fried garlic and spring onion</i>	<b>14.00</b>		

## RICE

ごはん

<b>Bara Chirashi</b> <i>- Mixed sashimi served over sushi rice</i>	<b>13.50</b>	<b>Rice (VE)</b> <b>3.50</b>
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