



A K I R A

# DINNER MENU

## Course Menu

### 3 Course Robata Omakase      3 Course Sushi Omakase

£65

£65

#### Special Appetizer

##### Sashimi Course

Japanese *osōzai* dishes of selected sashimi and vegetables.

##### Main Course

Today's charcoal grill selection, vegetable tempura, sushi and miso soup.

#### Special Appetizer

##### Sashimi Course

Japanese *osōzai* dishes of selected sashimi and vegetables.

##### Main Course

Today's special sushi variety and miso soup.

### 5 Course Robata Omakase      5 Course Sushi Omakase

£80

£80

#### Special Appetizer

##### Sashimi Course

Japanese *osōzai* dishes of selected sashimi and vegetables.

##### Wanmono

Bowl of the day

##### Main Course

Today's charcoal grill selection, vegetable tempura, sushi and miso soup.

##### Dessert

Daily selection of dessert

#### Special Appetizer

##### Sashimi Course

Japanese *osōzai* dishes of selected sashimi and vegetables.

##### Wanmono

Bowl of the day

##### Main Course

Today's special sushi variety and miso soup.

##### Dessert

Daily selection of dessert

## À La Carte

### Appetizers

Edamame (v)	£5
Spicy edamame (v)	£6
Miso soup of the day (v)	£5
Fried potato salad	£8
Wagyu and cheese croquette (1 piece, served with foie gras)	£8
Crab and cream croquettes (2 pieces)	£9
Japanese Caesar salad (v) ( <i>Hakusai</i> cabbage leaves, 2 special dressings, edamame, parmesan)	£12
Japanese Asian sashimi salad (3 types of fish, julienne of vegetables, edamame and special dressing)	£18
Belly tuna sashimi salad with jalapeno dressing (Fatty tuna, mixed vegetables, special Jalapeño dressing)	£22
Salmon and smoked eel tartar with kimchi mayonnaise	£16
Sea bass and watercress carpaccio with <i>shiso</i> Genovese sauce	£16
Wagyu <i>tataki</i> kimchi ball with spicy miso dressing	£22
Today's sashimi <i>moriawase</i> selection (3 types)	£36
Today's sashimi <i>moriawase</i> selection (5 types)	£48

### Nigiri Zushi / Sashimi

Sashimi served without sauce	Sushi (per piece)	Sashimi (3pieces)
Lean tuna with spicy mayonnaise	£4	£12
Toro with spicy miso sauce	£6	£18
Seared toro with Serrano ham	£6	£18
Wagyu with truffle and cheese	£8	£24
Salmon with flying fish roe	£4	£12
Seared salmon with onion dressing	£4	£12
Yellowtail with kumquat	£4	£12
Squid with salt and lime	£4	£12
Octopus with kimchi	£4	£12
Kombu-cured turbot with <i>shiso</i>	£4.5	£13
Salmon roe with egg powder	£4.5	£13
<i>Botan</i> prawn with <i>ponzu</i> jelly	£4.5	£13
Seabass with <i>shiso</i> Genovese sauce	£4	£12
Scallop with salsa sauce	£4	£12
Grilled asparagus with sweet red miso (v)	£3.5	
Grilled <i>shishitō</i> pepper with natural salt (v)	£3.5	
Grilled okra with wasabi mayonnaise (v)	£3.5	

### Maki Zushi

Cucumber maki with lime and salt (v)	£9
Salmon and avocado maki	£9
<i>Nattō</i> , pickled plum and <i>negi</i> onion maki (v)	£9
Vegetable maki (v)	£9
Fried prawn and kimichi maki	£12
Spicy tuna maki	£14
Toro <i>taku</i> maki	£18
Teriyaki wagyu maki	£20

### Assorted Sushi *Moriawase*

Sushi <i>moriawase</i> selection (8 pieces)	£35
Sushi <i>moriawase</i> selection (14 pieces)	£60
Vegetable sushi <i>moriawase</i> selection (v) (8 pieces)	£30

### Fried

Wagyu and cheese croquette (1 piece, served with foie gras)	£8
Crab & cream croquettes (2 pieces)	£9
Miso salmon, fried in panko breadcrumbs (3 pieces, served with chilli soy sauce dressing)	£15
AKIRA fish and chips with special tartar sauce	£18
AKIRA-style special prawn tempura (2 pieces)	£14
Spicy chicken <i>karaage</i> on the bone	£18
Chicken <i>nanban</i> with tartar sauce	£16

### Robata Charcoal Grill

Chicken thigh skewer (with sweet soy sauce and wasabi mayonnaise)	£4
Chicken breast and <i>negi</i> skewer (with sweet soy sauce and mustard mayonnaise)	£4
Chicken wing skewer (with natural salt and lemon)	£4
Chicken wasabi and cheese skewer (with sweet soy sauce)	£4
Chicken and <i>shiso</i> meatballs (with <i>ontama</i> – half boiled egg and <i>shiso</i> leaf)	£6
Chicken, <i>ume</i> plum and <i>shiso</i> skewer (with sweet soy sauce and chopped <i>shiso</i> leaf)	£4
Asparagus wrapped with bacon skewer (with sweet soy sauce and cheese)	£4
Tomato wrapped with bacon skewer (with sweet soy sauce and cheese)	£4
Miso pork belly skewer (with miso mayonnaise sauce)	£4
Grilled <i>negi</i> onions (v) (with natural salt and <i>ponzu</i> sauce)	£5
Grilled shiitake mushrooms (v) (with spicy teriyaki mayonnaise)	£5
Grilled miso aubergine (v) (with sweet miso and chives)	£6
Grilled asparagus (v) (with sweet miso and cheese)	£7
Grilled <i>shishitō</i> peppers (with natural salt)	£5
Grilled avocado and mayonnaise (v)	£6

### Sumiyaki

Served with 4 sauces

Spiced grilled chicken on the bone	£22
Special lamb T-bone	£24
<i>Saikyo</i> miso silver cod	£22
Chargrilled wagyu rump – 80g	£50
Chargrilled wagyu sirloin – 80g	£65

### Rice / Noodles

AKIRA chicken noodles (Ramen noodles in a delicious hot soup, topped with chicken and a soft egg)	£20
Wagyu noodles (Ramen noodles in a delicious hot soup with wagyu, green salad and parmesan)	£24
AKIRA teriyaki vegetable <i>don</i> (v) (Rice bowl with teriyaki sauce, vegetables and green salad drizzled with dressing)	£18
AKIRA chicken <i>don</i> (Rice bowl with sauce, topped with chicken, nori seaweed and vegetables)	£20
Special wagyu <i>don</i> (Rice bowl with sauce, topped with wagyu, green salad and parmesan)	£38
Rice (v)	£4

### Dessert

AKIRA pudding (AKIRA-style set light egg custard and <i>warabi mochi</i> )	£8
Matcha chocolate fondant (with finest matcha and special cream sauce)	£8
Matcha mille crêpe cake (with finest matcha and special cream sauce)	£8
Mochi ice cream	£6

A discretionary 13.5% service charge will be added to your bill.  
Please ask a member of the team if you have any allergies or dietary requirements.