



Aki
LONDON







Where modern Japanese dining meets London's creative heartbeat

Set within a beautifully restored Grade II listed former bank on Cavendish Square, Aki London invites you to celebrate the season in style. Inspired by the craftsmanship of Kyoto and the creative spirit of contemporary London, every dish is a work of art, from delicate sushi and robata-grilled favourites to our world-class omakase experience.

This festive period, indulge in menus designed to surprise and delight, perfectly paired with our signature cocktails and fine wines. The energy flows from our elegant dining room to the vibrant bar, the perfect spot for celebratory moments and late-night gatherings, and into our intimate private dining spaces, ideal for something truly exclusive.

With striking contemporary art adorning the walls and live DJs setting the festive rhythm from Tuesday to Saturday, Aki London becomes more than a restaurant, it's a destination where flavour, sound, and style unite to create unforgettable celebrations



Aki Party Menu
£95

SMOKEY SALTED EDAMAME (V)

WINTER MATSURI NIGIRI SELECTION
Chef's matsuri celebration nigiri

WAGYU BEEF & FERMENTED BLACK GARLIC GYOZA
truffle onion miso, binchotan potato veil

CITRUS SAKURA NOBASHI PRAWN TEMPURA
daikon oroshi, ohba tensu broth

CRISPY SKIN SALMON
*avocado sansho puree, mitsuba, ginger sudachi
miso sauce*

AGED BARLEY MISO BLACK GINGER BABY CHICKEN
onsen egg, white truffle, Japanese herbs

TENDER STEM BROCCOLI (VG)
*satsuma yuzu wafu dressing, wasabi furikake,
pomegranate*

TAHITIAN VANILLA BRULEE
*purple satsumaimo, jasmine scented kaki, matcha
air*



*Aki Signature Menu
£120*

SMOKEY SALTED EDAMAME (V)

FUJI WAGYU BEEF TATAKI

beer mustard pickles, Japanese chives, brown butter truffle ponzu

WINTER MATSURI NIGIRI SELECTION

Chef's matsuri celebration nigiri

WAGYU BEEF & FERMENTED BLACK GARLIC GYOZA

truffle onion miso, binchotan potato veil

WINTER GARDEN MAKI ROLL (V)

kanpyo, avocado, shiso leaf, pickled beetroot

CITRUS SAKURA NOBASHI PRAWN TEMPURA

daikon oroshi, ohba tensu broth

CARAMELISED BLACK COD

chestnut miso, nuka cucumber, yuzu dashi

AGED BARLEY MISO BLACK GINGER BABY CHICKEN

onsen egg, white truffle, Japanese herbs

ASPARAGUS (V)

brown butter hazelnut miso butter, yuzu sesame

TAHITIAN VANILLA BRULEE

purple satsumaimo, jasmine scented kaki, matcha air



*Aki Festive Menu
£140*

TRUFFLE SALTED EDAMAME (V)

BLUE FIN TUNA TARTARE
nuka pickle, jasmine caviar, puffed brown rice, 30yr old soy

WINTER MATSURI NIGIRI SELECTION
Chef's matsuri celebration nigiri

WAGYU BEEF & FERMENTED BLACK GARLIC GYOZA
truffle onion miso, binchotan potato veil

HAMACHI MAKI ROLL
ohba leaf, takuan, iko togarashi, yukari nori, seabuckthorn

CITRUS SAKURA NOBASHI PRAWN TEMPURA
daikon oroshi, ohba tensu broth

LUMINA LAMB CURLETS
yuzu natto hhisio fermented kimchi marinade, herb miso, ume boshi

CARAMELISED BLACK COD
chestnut miso, nuka cucumber, yuzu dashi

ASPARAGUS (V)
brown butter hazelnut miso butter, yuzu sesame

TAHITIAN VANILLA BRULEE
purple satsumaimo, jasmine scented kaki, matcha air



CANAPES

FISH

Scallops of the Northern Star
roasted Orkney Island scallops, leeks, brown butter ponzu, ume sesame
£4.50

Winter Fire Tuna Tataki
seared tuna tataki, mizuna cress & chilli ponzu
£4.00

Snowflake Rock Shrimp
rock shrimp, anori, chilli garlic Sauce
£4.00

MEAT

Ember & Snow Wagyu Kushiya
fuji wagyu beef kushiya, smoked cherry wood teriyaki, wasabi furikake
£4.50

Midwinter Wagyu Tartare
wagyu beef tartare, kizami wasabi & foie gras
£4.50

Festive Flame Iberico
yakiniku Iberico Secreto pork, shishito yakitori
£4.50

VEGETARIAN

Winter Ember Shishito
shishito peppers & shiitake mushroom, unagi tare
£3.50

Snow-Capped Asparagus Yakitori
asparagus yakitori with yuzu miso
£3.50

Golden Tempura Garland
mixed vegetable tempura, ohba leaf dipping sauce
£3.50



BOWLS

FISH

Snow Blossom Prawn Risotto
Japanese prawn risotto with Japanese mustard
£8.00

Crimson Tide Crab Soba
crab soba noodle, mentaiko & kimchee
£9.00

Northern Lights Teriyaki Salmon
teriyaki of salmon, katsuobushi rice, salmon pearls
£8.50

MEAT

Golden Harvest Chicken Teriyaki
chicken teriyaki, sweet potato, Japanese risotto, baby corn
£8.50

Crimson Solstice Beef
aka miso braised beef on butternut squash miso with crispy shallots
£9.00

Kyoto Snowfall Duck
kyoto miso duck, duck & spinach goma rice
£9.00

VEGETARIAN

Winter Forest Rice
mixed Japanese mushrooms, spinach Japanese rice, shiitake powder
£7.50

Snow Blossom Tofu
soba cha tofu, hijiki & wasabi mustard wafu
£7.00

Golden Harvest Katsu
vegetable curry katsu, sweetcorn & rice crackers
£7.00







PRIVATE DINING

Beyond exquisite dishes and exceptional cocktails, our spaces are designed to host everything from intimate gatherings to large-scale events. Whether it's a private dinner or a full venue takeover, our flexible settings adapt seamlessly to every occasion. With a capacity of 22 seated and 40 standing, our private dining space at Akì London offers the perfect opportunity to celebrate memorable moments in an intimate and individual way. Each experience is discreet, distinctive, and entirely bespoke — creating one of the most exclusive private dining offerings in London. Showcasing contemporary Japanese cuisine, Akì London brings a unique identity to the city's dining scene.





TERRACE

Adjacent to the Private Dining room, the Terrace features a partially retractable glass roof, offering a seamless blend of indoor comfort and al fresco charm. Ideal for both seated and standing events, The Terrace accommodates up to 12 guests for seated dining, and when combined with the Private Dining room, can host standing receptions for up to 70 guests.





RESTAURANT

Set within a grand, Grade II-listed former banking hall, the restaurant offers a striking backdrop where heritage architecture meets contemporary dining. With capacity for up to 80 guests seated or 120 standing, the space lends itself effortlessly to both intimate gatherings and large-scale celebrations. From sunlit luncheons to atmospheric evening affairs, it promises a memorable setting for any occasion.







AKÌ BAR

Nestled on the lower ground floor, Akì Bar is a refined lounge designed for elevated evening gatherings and private events.

Featuring a thoughtfully curated drinks menu, sophisticated design, and ambient atmosphere, it serves as a premier nightlife destination and late-night lounge. Perfect for receptions, social occasions, and exclusive soirées, Akì Bar can accommodate up to 70 guests for standing events.









