

*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*

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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*

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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*

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TAHITIAN VANILLA BRULEE

*purple satsumaimo, jasmine scented kaki, matcha air*

