

赤

AKA

STARTER

Edamame	30
Steamed sea salt	
Chili Edamame	35
Chili and garlic	
Rock Shrimp	65
Tempura rock shrimp, sakura cress, sesame seeds, spicy mayo	
Baby Crispy Squid	60
Deep fried squid, yuzu kosho sauce	
Korean Wings	55
Deep fried chicken wings, homemade Korean barbeque sauce	
Duck Bao	55
Confit duck leg, pickled cucumbers, homemade hoisin vinegar sauce	
Shrimp Bao	55
Fried tiger prawn, spicy mayo, mixed vegetables	
Wagyu Sando	165
Deep fried breaded wagyu tenderloin, Japanese bread, truffle mayo, tonkatsu sauce	
Crispy Beef	75
Breaded deep fried Wagyu beef, spicy beef sauce	

RAW

Fine de Claire Oysters 3 pieces	105
Truffle ponzu, spicy daikon oroshi	
Salmon Tataki	65
Seared salmon, lemon soy, chives, micro herbs, chilli relish	
Ceviche Sea Bass	70
Raw sea bass, avocado, ponzu vinegar, lime juice, hot bean paste	

SOUP & SALAD

Miso Soup	35
Wakame, tofu, scallion, dashi stock (Spicy or regular)	
Duck Salad	65
Crispy duck, sweet and spicy soy, Asian mixed lettuce	
Green Salad	55
Tossed Asian mixed vegetables, avocado, sweet plum sauce	

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MAKI

Shrimp Tempura Maki	75
Tiger prawn, avocado, tempura flakes, mentaiko sauce	
Spicy Salmon Maki	60
Salmon, jalapeño, yuzu tobiko, spicy mayo	
Soft Shell Crab Maki	75
Deep-fried soft shell crab, cucumbers, Philly cheese, chilli mayo	
Spicy Tuna	68
Spicy tuna, cucumbers, pickled jalapeño, spicy sauce, chives	
Ambassador Maki	60
Deep-fried maki, salmon, unagi, unagi sauce, mixed sesame seeds	
California Maki	80
Crab meat, fried crab meat ball, avocado, orange tobiko	

SASHIMI

Sashimi Platter	250
Salmon, tuna, sweet shrimps, smoked eel, uni, salmon roe	
Uni	95
Sea urchin 20 grams	
Ikura	75
Salmon roe 25 grams	
Sake	45
Salmon 3 pieces	
Maguro	55
Tuna 3 pieces	
Botan Ebi	55
Jumbo shrimps 2 pieces	
Unagi	50
Smoked eel 2 pieces	

NIGIRI

Nigiri Platter	175
Salmon, tuna, sweet shrimps, smoked eel, salmon roe	
Sake	40
Salmon 2 pieces	
Maguro	50
Tuna 2 pieces	
Botan Ebi	90
Jumbo prawns 2 pieces	
Unagi	50
Smoked eel 2 pieces	

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GUNKAN

Uni Gunkan	125
Sea urchin, nori, rice, lime zest, unagi sauce	
Ikura Gunkan	105
Salmo roe, nori, rice, lime zest	

MAIN COURSE

Miso Salmon	175
180g Marinated salmon, black pepper teriyaki, yuzu daikon, sakura mix	
AKA Chicken	155
600g Baked marinated miso baby chicken, baby pak choi, asparagus, barley miso sauce, red chilli	
Wagyu Tenderloin	350
250g Grilled wagyu beef, AKA butter, grilled asparagus, spicy beef sauce	
Wagyu Rib Eye	370
280g Grilled Wagyu rib eye, fresh truffle, black pepper teriyaki, smoked mayo, foie gras, sakura mix	
Garlic Butter Shrimp	175
Grilled shrimp, garlic AKA butter, sakura mix	
Miso Black Cod	250
Miso marinated black cod, miso wasabi sauce, sakura, lime, yuzu daikon	
Truffle Cream Udon	195
Stir-fried udon, creamy truffle white sauce, fresh truffle, parmesan cheese	
Spicy Seafood Noodles	185
Stir-fried mixed seafood, udon noodles, mixed vegetables, sweet and spicy sauce	

SIDE DISH

Grilled Avocado	55
Black pepper teriyaki, lime, sea salt	
Grilled Asparagus	55
AKA butter, chimichurri, nori powder	
Grilled Corn	55
AKA butter, citrus salt, mixed herbs	
Grilled Mixed Vegetables	45
Broccoli, cauliflower, red and green bell pepper	
Truffle Fries	65
Tempura French fries, truffle mayonnaise, parmesan cheese	
Smokey Fries	55
Tempura French fries, smoky mayonnaise, mixed herbs	
Steam Rice	30
Japanese plain rice	

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DESSERT

Chocolate Fondant	65
55% Chocolate, milk ice cream, caramelized hazelnuts	
Japanese Cheesecake	50
Japanese yuzu cheesecake	
Assorted Mochi	55
Your choice of 3 indulgent mochi (Strawberry, raspberry, vanilla, passion fruit, chocolate)	
Fruit Platter	75
Seasonal fruits	

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