

Executive Lunch

with complimentary Coffee or Tea

3-course 268
** 4-course 380*

Green Soba
Sesame Dressing / Red Prawns / Cabbage

OR

Dashi Consommé
Wild Mushrooms

Miso Roasted Eggplant*
Herbs Yogurt

Pork Cutlet
Deep Fried / Tonkatsu Sauce / Steamed Rice

OR

Baked Red Snapper
Carrots / Beans / Casarecce

Orange and Grapefruit
Coconut Syphon / Cacao Crumble

Enjoy 2 glasses of wine pairing for \$148 per person.
Enjoy 3 glasses of wine pairing for \$198 per person.

Please ask us for details.

All prices are subject to a 10% service charge

Story behind AKI BOWLS

Our new French Executive Chef Hubert has designed a collection of AKI BOWLS presenting a clear soup called "Consommé" that he used to prepare in his native region of Brittany.

Ingredients are infused and slow cooked for hours to extract delicate flavors enhancing Japanese Soba with an exquisite French twist.

AKI BOWLS Lunch

with complimentary Chef Special Salad and Coffee or Tea

198

Vegetarian

Tofu / Assorted Vegetables

Confit Duck Leg

Cabbage / Mushrooms / Smoked Consommé

Roasted French Chicken

Cabbage / Sesame Seed / Sweet Corn

Pork Belly

Bell Pepper / Paprika / Capers

Beef Short Ribs

Chimichurri / Fried Garlic / Carrots

Half Boston Lobster

Green Asparagus / Kimchi / Tobiko Gold

+90

Treasure from the Sea

<i>2 sashimi</i>	<i>128</i>
<i>4 sashimi</i>	<i>228</i>
<i>6 sashimi</i>	<i>328</i>
<i>Choose from below:</i>	
<i>Salmon</i>	
<i>Surf Clam</i>	
<i>Octopus</i>	
<i>Amberjack</i>	
<i>Red Prawn</i>	
<i>Hokkaido Scallop</i>	

Freshly Shuck Oyster N.3

<i>2 pieces</i>	<i>98</i>
<i>4 pieces</i>	<i>188</i>
<i>6 pieces</i>	<i>270</i>

Chef's Signature

<i>Hand Cut Beef Tartare</i> <i>Traditional French Dressing</i>	228
<i>Foie Gras Terrine</i> <i>Green Apple Chutney</i>	268
<i>Half Live Boston Lobster on Ice (250g)</i> <i>Japanese Mayo</i>	288
<i>Oscietra Prestige Caviar Platter (30g)</i> <i>Blinis / Sour Cream</i>	788

Mains

<i>Confit Duck Leg</i> <i>Vegetables Cassolette / Pepper Sauce</i>	228
<i>Spring Chicken</i> <i>Mushrooms / Bacon / Japanese Rice</i>	248
<i>Confit Beef Short Ribs</i> <i>Mashed Potatoes / Brown Jus</i>	288
<i>Cod Fish</i> <i>Miso Glazed / Vegetables Julienne / Lemon</i>	338
<i>Hokkaido Scallops</i> <i>Seared / Spinach / Seaweed Butter Sauce</i>	368
<i>Half Boston Lobster</i> <i>Saffron Risotto / Peas / Chives</i>	388
<i>Wagyu Beef Striploin Red Label BMS 4-5</i> <i>Fondant Potatoes / Kale / Red Wine Jus</i>	568

Sweet Notes

<i>Twist Lemon Tart</i> <i>Yuzu Custard / Italian Meringue</i>	108
<i>Orange Thousand Layer Crepes Cake</i> <i>Chef Hubert's Recipe</i>	118
<i>Molten Chocolate Lava Cake</i> <i>Acarigua 70% Dark Chocolate</i>	128