

## ***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.*

## *Appetizers*

<i>Sweet Potatoes Fries</i> <i>Chili Mayo</i>	<i>68</i>
<i>Tempura Shishito Pepper</i> <i>Seaweed Sea Salt</i>	<i>78</i>
<i>Green Asparagus</i> <i>Cucumber / Wakame / White Sesame</i>	<i>88</i>
<i>Fried Camembert</i> <i>Wakame / Shichimi Togarashi</i>	<i>88</i>
<i>Chicken and Shitake Yakitori</i> <i>Tare Marinated</i>	<i>98</i>
<i>Smoked Salmon Blinis</i> <i>Dill Herbs Cream / Golden Tobiko</i>	<i>108</i>
<i>Truffle Croque</i> <i>Parma Ham / Parmesan / Truffle Toast</i>	<i>128</i>
<i>Uncle's Beef Slider</i> <i>Wagyu Beef Patty / Mayo / Kale</i>	<i>158</i>

## *Treasure from the Sea*

*2 sashimi* 128

*4 sashimi* 228

*6 sashimi* 328

*Choose from below:*

*Salmon*

*Surf Clam*

*Octopus*

*Amberjack*

*Red Prawn*

*Hokkaido Scallop*

## *Freshly Shuck Oyster N.3*

*2 pieces* 98

*4 pieces* 188

*6 pieces* 328

## *Live Boston Lobster*

*Half* 258

*Whole (500g)* 488

## Mains

<b>Norwegian Salmon</b> <i>Eel Glazed / Greens / Herbs</i>	218
<b>Sustainable Sea Bass</b> <i>Fennel / Spinach / Daishi</i>	268
<b>Pork Belly</b> <i>Confit Bell Pepper / Frisée / Green Apple</i>	228
<b>Spring Chicken</b> <i>Shimeji / Crispy Bacon / Japanese Rice</i>	248
<b>Confit Beef Short Ribs</b> <i>Creamy Mashed Potatoes / Frisée</i>	288
<b>Wagyu Rib Eye 8oz BMS 4-5</b> <i>Truffle Béarnaise / Oven-roasted Potatoes</i>	528
<b>Prime Ribs 35oz BMS 4-5</b> <i>Truffle Béarnaise / Sweet Potatoes Fries / Garden Salad</i>	1488

## **AKI BOWLS**

**Confit Duck Leg** 188  
*Cabbage / Shimeji / Smoked Consommé*

**Half Boston Lobster** 278  
*Green Asparagus / Kimchi / Tobiko Gold*

*AKI Bowl served with soba noodle, spring egg and our house-made clear soup consommé*

## **Sweet Notes**

**Apple Crumble** 88  
*Sweet Whipped Cream*

**Chocolate Mousse** 78  
*Syphon / 100% Chocolate*

**Lemon Tart** 88  
*Yuzu / Meringue*

## ***Executive Dinner***

***Freshly Shuck Oyster N.3 2pcs***  
*Lemon / Shallots Vinegar*

*4-course 508*  
*\* 5-course 588*

***Sashimi Selection***  
*Scallops / Red Prawns / Hamachi*

***Marinated Tako\****  
*Confit Bell Pepper / Togarashi / Lemon*

***Sustainable Sea Bass***  
*Fennel / Broccolini / Sake Butter Sauce*

**OR**

***Red Label Wagyu Rib Eye BMS 4-5***  
*Truffle Béarnaise / Oven-roasted Potatoes*

**+250**

***Lemon Tart***  
*Yuzu / Meringue*

***Coffee or Tea***

***Additional \$198 per person for full pairing experience.***  
***Please ask us for details.***