

## ***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*

188

### **Vegan**

*Tofu / Young Spinach / Turnip / Cherry Tomatoes / Mushrooms*

### **Confit Duck Leg**

*Cabbage / Shimeji / 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

## **Executive Lunch**

*with complimentary Coffee or Tea*

*3-course 228*

*4-course 278*

### **Green Asparagus**

*Cucumber / Wakame / White Sesame*

### **Duck Consommé**

*Smoked Duck Breast*

### **Spring Chicken**

*Shimeji / Crispy Bacon / Japanese Rice*

**OR**

### **Norwegian Salmon**

*Eel Glazed / Greens / Herbs*

### **Chocolate Mousse**

*Syphon / 100% Chocolate*

*Sake or wine pairing available.*

*Please ask us for details.*

## *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

## ***Sweet Notes***

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

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

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