

AKATUKI あかつき暁

JAPANESE CUISINE + SAKE BAR



前菜

APPETISER

- Edamam** 4.90
SALTED Lightly salted, steamed edamame.
V GF SOYA
- SPICY** Steamed edamame with a spicy kick.
V GF SOYA
- Gyoza** 6.80
VEGETABLE Pan-fried dumplings filled with seasoned vegetables. V S C SOYA
- CHICKEN Pan-fried dumplings with a juicy chicken filling. S C SOYA 7.80
- Japanese Fried Tofu** 7.90
Crispy tofu with teriyaki, sweet chili sauce, and bonito flakes.
C SOYA
- Lychee Shrimp Blossom** 16.80
Shrimp paste and cheese with crispy red rice.
M C
- Kaminari Flame Skewers** 14.80
Ribeye, beef tongue, pineapple, and gin.
GF
- Shiso Plum Bites** 5.00
Plum wine marinated tomatoes with shiso.
V GF
- Nanban Eel Refresh** 8.80
Eel, cucumber, and seaweed in tangy nanban sauce.
SOYA
- Seasoned Burdock** 6.80
Shredded burdock in sesame glaze.
V S N SOYA
- White Miso Spinach Rolls** 5.80
Spinach wrapped in white miso sauce.
V E SOYA

- Umami of the Sea** 8.90
Sea urchin, shrimp sashimi, and tamago tofu in soy dashi.
M SOYA
- Mori Salmon** 9.80
Dill-marinated salmon.
GF
- Seafood Tartare** 13.80
Mixed sashimi with spicy dressing and parmesan.
M
- Shizukesa Eel** 10.80
Smoked eel served with pickled turnip and wild vegetables.
- Sake-Infused Mussels** 11.80
Mussels cooked in aromatic sake and ginger.
M GF
- Fresh Garden Trio** 6.80
Sesame burdock, miso spinach, and crispy tofu.
V SOYA
- Oriental Bites** 6.80
Creamy potato balls, dill-cured salmon, and sweet braised taro.
M SOYA
- Tataki SALMON** 12.50
TUNA 13.90
Lightly seared and marinated fish, thinly sliced and served cold, showcasing a contrast in textures and temperatures.
SOYA
- Yellowtail Carpaccio** 16.80
Thinly sliced yellowtail sashimi, garnished and served cold, offering a melt-in-the-mouth experience of freshness.
GF

主菜

MAIN COURSE

(ALL MAINS INCLUDE A SIDE)

- Verdant Salmon** 22.80
Pan-seared skin-on salmon served with creamy green peas.
M SOYA
- Yuzu Saikyo Cod** 25.90
Silver cod marinated in yuzu and white miso, delicately grilled.
E SOYA
- Scallops Shizuku** 26.80
Seared scallops with butter and balsamic vinegar, seasoned with salt and black pepper.
M
- Teriyaki Confit Chicken** 19.80
Slow-cooked chicken leg paired with teriyaki sauce and simmered vegetables.
M SOYA
- Soy-Braised Kakuni** 20.90
Succulent pork belly in a delicate soy and mirin glaze.
M SOYA
- Wasabi-Infused Lobster** 38.90
Butter-seared half lobster with a refined wasabi and honey sauce.
M SOYA
- Exclusive Wagyu Hot Pot** 36.80
A single-serve hot pot with premium wagyu and seasonal vegetables.
SOYA

- Signature Beef Hot Pot** 19.80
A single-serve hot pot featuring tender beef and fresh vegetables.
- Plum-Glazed Seared Duck** 24.80
Pan-seared duck breast served with a sweet plum glaze.
M GF
- Garden Medley Pot** 15.80
A comforting blend of pumpkin, potato, carrot, and mushrooms.
V SOYA
- Garden Wrap** 16.80
Filled with plant-based tuna and fresh vegetables, topped with vegan tobiko for a perfect finishing touch.
V C SOYA
- Please choose a side.**
- Steamed Rice V 3.00 Salad V 3.00
- Fried Rice V 3.00 Seasoned Vegetables V 3.00
- Spicy Rice V 3.00 Yakisoba V 5.00
- Butter Mashed Potatoes V GF 5.00

スープ

SOUP

- Garden Dashi Miso Soup** 3.50
A vibrant mix of fresh veggies in a rich dashi miso broth.
SOYA
- Heritage Miso Soup** 3.00
Classic miso soup with deep, traditional flavours.
SOYA

SPICY V VEGETARIAN S SESAME E EGG N NUT M MILK MOLLUSCS MG MANGO GF GLUTEN FREE SOYA SOYA; CAN BE REMOVED. C CEREALS CONTAINING GLUTEN.

Please inform our staff of any allergies or dietary restrictions before ordering. While we strive to accommodate your needs, please be aware that cross-contamination may occur in our shared kitchen. Many of our dishes can be customised to be Gluten Free / Sesame Free / Soy Free upon request. Please note that flavour adjustments may apply.

Please ask our staff for gluten-free soy sauce.

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揚げ物

FRIED FOOD

- Prawns Tempura **C** 11.50
- Eel Tempura **C** **SOYA** 17.80
- Vegetable Tempura **V** **C** **SOYA** 9.50
- Musroom Tempura **V** **C** **SOYA** 9.80
- Parsnip Tempura **V** **C**
- Crispy Chicken Wings **S** **C** **SOYA** 11.60
Crispy, golden chicken wings with bold seasoning.
- Chicken Karaage **C** 9.90
Juicy, marinated chicken fried to perfection.

麺

NOODLES

- Aubergine Noodles in Veg Broth 12.80
Light vegetable broth with tender aubergine and delicate noodles.
V **C** **SOYA**
- Creamy Truffle Udon 19.80
A rich, creamy udon with truffle, topped with salmon roe and black truffle.
M **C**
- Teppan Yakisoba 18.90
SEAFOOD Stir-fried Japanese noodles with scallops, mussels, and prawns.
C **SOYA**
- VEGETABLE** Stir-fried Japanese noodles with seasonal vegetables. 13.90
V **C** **SOYA**

丼 DONBURI

- Deluxe Mushroom Donburi 13.80
A mix of sautéed mushrooms in light soy, mirin, and sesame oil.
E **SOYA**
- Grilled Eel Donburi 23.80
A whole grilled eel glazed with sweet soy sauce, topped with shredded egg and a dash of sansho.
E **SOYA**
- Scottish Beef Cubes Donburi 16.90
Tender Scottish beef cubes grilled to perfection, paired with onions, leeks, and a rich savory sauce over rice.
E **SOYA**
- Volcano Donburi 19.90
A hearty donburi with melted cheese, fresh salmon, a pasteurised egg, fried onions, and tobiko. cheese
E **M** **SOYA**
- Chirashi Donburi 22.80
An assortment of fresh sashimi slices elegantly spread over vinegared rice.
- Ikura Don 21.90
Vinegared rice with salmon roe and your choice of salmon, tuna, or both. and plenty of fresh salmon.

石焼

ISHI-YAKI

TEPPAN ISHI-YAKI CAN BE MADE GLUTEN-FREE. PLEASE SPECIFY WHEN ORDERING. SERVED WITH BUTTER, BLACK PEPPER, AND SEA SALT.

- Duck Breast **GF** 26.80
Tender duck breast, seared to perfection with rich flavour.

- Premium Scottish Sirloin **GF** 26.80
Juicy Scottish sirloin, cooked to your liking with a full-bodied taste.
- Premium Scottish Ribeye **GF** 29.80
Marbled Scottish ribeye, grilled to release its rich flavours.
- Premium Scottish Fillet Steak **GF** 32.90
Lean, tender Scottish fillet steak with a melt-in-the-mouth texture.
- Collection British Wagyu Beef Sirloin **GF** 52.80
Premium British Wagyu beef sirloin with fine marbling and tenderness.
- A5 Japanese Wagyu Ribeye **GF** 78.90
Luxurious A5 Japanese Wagyu ribeye, renowned for its buttery texture and marbling.

寿司

SUSHI

- Sashimi Served as 3 pcs, except for Peony Shrimp (2 pcs).

Salmon 6.60	Blue Fin Tuna 7.80
Blue Fin Toro 12.90	Tai Sea Bream 8.90
Seabass 7.80	Hamachi 7.80
Peony Shrimp 19.50	Squid 6.80
- Sushi Roll Serve 6 pcs as a Portion.

Tuna Maki 7.90	Spring Onion Maki V 5.80
Salmon Maki 6.50	Avocado Maki V 5.80
- Volcano Roll 8 pcs **E** **M** **GF** **SOYA** 16.90
Avocado and eel, topped with tobiko, dried fish flakes, crispy fried onions, and our signature volcano sauce.
- Tropical Tempura Roll 8 pcs **E** **C** **MG** 16.60
Crispy shrimp tempura and asparagus tempura, topped with mango slices.

- Akatuki Roll 8 pcs **E** **C** **SOYA** 19.80
Prawn tempura, grilled eel, and avocado with a rich, smoky flavour.
- Parsnip Bliss Roll 10 pcs 14.80
Tempura parsnip and creamy cheese, paired with crab stick and avocado for a rich, satisfying flavour.
- Rainbow Roll 8 pcs 18.90
Asparagus, avocado, cucumber, topped with assorted fish and crab sticks.
- Wagyu Ebi Roll 8 pcs 21.90
Tender breaded shrimp and asparagus, topped with seared Wagyu beef.
- Green Harmony Roll 8 pcs **V** 16.80
A refreshing blend of avocado, cucumber, asparagus, and sweet corn.
- Tropical Sunset Roll 8 pcs **V** **MG** 15.90
Sweet mango paired with avocado and plant-based tuna.
- Golden Parsnip Roll 10 pcs **V** **C** **SOYA** 14.80
Crispy tempura parsnip, vegan cheese, and creamy avocado.
- Sushi Set Minimum for 2
- Akatuki Sashimi Set 24.60/PP
7 Kinds of Sashimi (3pcs each)
- Nigiri & Sashimi Set 26.80/pp
4 Kinds of Sashimi (3pcs each) & 10 Kinds of Nigiri (2pcs each)
- Deluxe Sushi & Sashimi Set 45.00/pp
6 Kinds of Sashimi (2pcs each), 5 Kinds of Nigiri (2pcs each), and your choice of Akatuki Roll or Parsnip Bliss Roll.
- Vegan Sushi Set
- Akatuki Set (for 2-4 PPL) 42.80
Green Harmony Roll, Tropical Sunset Roll & Golden Parsnip Roll

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