

TAPAS & SHARE



AKATUKI
あかつき

APPETISER

- Classic Miso Soup **SOY** 4.00 Salted / Spicy Edamame **SOY** 4.90 Pickle Platter 5.80 White Miso Spinach Rolls **SOY** 5.80

CLASSIC CHOOSE 3 for £22.80

- Fish Chowder with Garlic Bread **GF D G** 8.90
 Okonomiyaki 3pcs **GF E D SOY** 6.80
 Chicken Meatballs 4pcs **G E SOY** 7.30
 Chicken Gyoza 5pcs **G S SOY** 7.80
 Takoyaki 5pcs **G E SOY** 8.90
 Shichimi Flavoured Fried Squid Tentacles **C G SOY** 9.90
 White Fish Tempura 6pcs **GF E** 9.90
 Chicken Karaage **G E D SOY** 9.90



PREMIUM CHOOSE 3 for £45.00

- Prawn Tempura 5pcs **G E C** 13.80
 Beef Tataki (Medium Rare) 80g **G SOY** 16.20
 Salmon Tataki **GF SOY G S** 16.20
 Tuna Tataki **GF SOY G S** 16.20
 Seafood Tartare **GF D C** 16.20
 Salmon, sea bass, tuna, avocado, yuzu pepper, spicy salad dressing and shredded cheese
 Kaminari Flame Skewers 2pcs **G SOY** 16.20
 Ribeye steak cubes, courgette, cherry tomato, grilled gravy and gin
 Lychee Shrimp Blossom 6pcs **G C M E** 16.80
 Yellowtail Carpaccio **GF G M** 16.80
 Wagyu & Foie Gras on Garlic Bread **G E D** 16.90
 1pc, 10g foie gras
 Eel Tempura 8pcs **GF E SOY** 17.80

SUSHI SET **M** WASABI CONTAINS MUSTARD

- 7 Kinds of Grilled Nigiri 19.00/per person
 Wagyu Beef, Salmon, Tuna, Sea Bass, Yellowtail, Eel, Scallops
 Akatuki Sashimi Set for 2 28.20/per person
 21pcs of Sashimi
 Nigiri & Sashimi Set for 2 32.90/per person
 10pcs of Sashimi and 16pcs of Nigiri
 Deluxe Sushi & Sashimi Set for 2 49.50/per person
 18pcs of Sashimi, 10pcs of Nigiri and Akatuki Roll



SASHIMI & NIGIRI **M** CHOOSE 4 for £30.00

Can change to 2pcs nigiri

- Tuna 3pcs **GF** 7.80
 Yellowtail 3pcs **GF** 7.80
 Salmon 3pcs **GF** 6.60
 Sea Bass 3pcs **GF** 7.80
 Sea Bream 3pcs **GF** 8.90
 Boiled & Marinated Scallop 3pcs **MO** 7.80
 Grilled Wagyu Nigiri 2pcs 9.00
 Wagyu beef, sushi rice, black pepper, salt, horseradish
 Hokkigai Clam 3pcs **MO** 9.90

VEGETARIAN CHOOSE 3 for £22.80

- Pan Seared Green Peppers **V** 7.60
 Cold Tofu **S SOY** 6.00
 Vegetable Gyoza 5pcs **V G E D SOY** 7.80
 Japanese Fried Tofu with Sweet Chilli Sauce **V G S SOY** 7.90
 Grilled Aubergine with Vinegared Miso **V E SOY** 8.60
 Vegetarian Teriyaki Aubergine **V SOY G** 8.60
 Butter & Sea Salt King Oyster Mushrooms 100g **V D SOY** 8.90
 Vegetable Tempura **V G E** 9.50
 Stock availability depends on the day
 Pumpkin Croquettes **V G E** 9.50

For groups over 8 people, we apply a discrete 12.5% service charge.

G GLUTEN **C** CRUSTACEAN **E** EGGS **GF** FISH **D** DAIRY **S** SESAME OIL **M** MUSTARD **V** VEGETARIAN **SOY** SOYA **MO** MOLLUSK **I** If you are gluten-free, gluten-free sauce is available.

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.



AKATUKI あかつき暁

JAPANESE CUISINE + SAKE BAR



SHARING SUSHI ROLL ^M

6pcs Maki	
Tuna Maki ^F	990 Cucumber Maki ^V 6.40
Salmon Maki ^F	790 Avocado Maki ^V 6.40
Avocado, Cucumber & Carrot Uramaki ^{V S} 13.80	
A healthy inside-out roll with creamy avocado, fresh cucumber, and crisp carrot	
King Oyster Mushroom Tempura Roll ^{V G E SOY} 14.80	
A crunchy sushi roll filled with tempura-fried king oyster mushrooms	
Salmon Avocado Uramaki Roll ^{F S} 14.80	
Inside out sushi roll filled with salmon and avocado	
Tuna Avocado Uramaki Roll ^{F S} 15.80	
Inside out sushi roll filled with tuna and avocado	
Volcano Roll ^{F D G SOY} 18.50	
Filled with avocado, cucumber, asparagus, chopped eel and tobiko on top	
Rainbow Roll ^{F C MO G SOY} 19.90	
Asparagus, avocado, cucumber filling; topped with tuna, salmon, yellowtail or seabass, avocado and tobiko	
Green Dragon Roll ^{C G E SOY} 19.90	
Prawn tempura, avocado, asparagus filling; topped with avocado and tobiko	
Black Dragon Roll ^{F C G E SOY} 21.90	
Prawn tempura filling; topped with grilled eel	
Wagyu Ebi Roll ^{C G E SOY} 23.90	
Luxurious roll with wagyu beef, tempura prawn, and truffle-infused sauce for an indulgent bite	
Akatuki Roll ^{C G SOY} 28.90	
Mixed Salmon and Tuna, asparagus filling; topping with grilled Salmon and Foie Gras	

HOT STONE

Chicken Teriyaki	26.20
Grilled chicken glazed with a sweet-savory teriyaki sauce	
Duck Breast	29.50
Tender duck breast, seared to perfection with rich flavour	
Premium Scottish Ribeye (200g)	32.80
Marbled Scottish ribeye, grilled to release its rich flavours	
A5 Japanese Wagyu Ribeye (150g)	86.80
Luxurious A5 Japanese Wagyu ribeye, renowned for its buttery texture and marbling	

MAIN

Teriyaki Confit Chicken ^{G SOY}	23.80
Slow-cooked chicken leg paired with teriyaki sauce and simmered vegetables	
Verdant Salmon ^{F D}	25.10
Pan-seared skin-on salmon served with creamy green peas sauce	
Black Truffle Wagyu Fried Rice ^{G E SOY}	28.30
Fragrant jasmine rice wok-tossed with succulent Wagyu beef and infused with the rich, earthy elegance of black truffle	
Yuzu Saikyo Cod ^{F SOY D}	28.50
Black cod marinated in yuzu and white miso sauce, delicately grilled	
Scallops Shizuku ^{MO D}	29.50
Seared scallops with butter and balsamic vinegar, seasoned with salt and black pepper	
Plum-Glazed Seared Duck	30.70
Pan-seared duck breast served with a sweet plum glaze	
Wasabi-Infused Lobster ^{G E C M}	39.90
Butter-seared half lobster with a refined wasabi and honey sauce	
Exclusive Wagyu Hot Pot (80g) ^{G E SOY}	39.90
A single-serve hot pot with premium wagyu and seasonal vegetables	
Signature Beef Hot Pot ^{G E SOY}	23.80
A single-serve hot pot featuring tender beef and fresh vegetables	

DONBURI

Deluxe Mushroom Don ^{V F D SOY}	15.20
A mix of sautéed mushrooms in butter sauce	
Vegetarian Eel Don ^{V G SOY}	16.50
"Eel don" inspired grilled aubergine glazed with sweet soy sauce, served over steamed rice	
Chicken Katsu Curry Don ^{G E}	17.50
Crispy breaded chicken cutlet served on rice with hearty Japanese curry sauce	
Scottish Beef Cubes Don ^{G E SOY}	18.60
Tender Scottish beef cubes grilled to perfection with a rich savory sauce over rice	
Grilled Eel Don ^{F G E SOY}	26.20
A whole grilled eel glazed with sweet soy sauce and a dash of sansho	
Premium Foie Gras Don ^{G SOY}	36.60
A decadent rice bowl featuring melt-in-your-mouth foie gras	
Lobster Mapo Tofu Don ^{G C SOY}	36.80
Spicy Sichuan-style tofu and lobster served over rice for a bold fusion dish	
Volcano Don ^{F G E M SOY}	21.90
A hearty donburi with fresh salmon, a pasteurised egg, fried onions and tobiko	
Ikura Don ^F	24.10
Vinegared rice with salmon roe and your choice of salmon, tuna, or both	
Chirashi Don ^{F C}	25.10
An assortment of fresh sashimi slices elegantly spread over vinegared rice	

NOODLES

Creamy Mushroom Udon ^{F G M C}	21.80
Rich, creamy udon noodles with mushrooms, topped with prawn and salmon roe	
Creamy Seafood Curry Udon Soup ^{F C M G E MO}	21.80
Thick udon noodles in a rich, creamy Japanese curry broth with mixed seafood	
Teppan Yakisoba	
SEAFOOD ^{G C MO SOY}	Stir-fried Japanese noodles with scallops, mussels, and prawns 19.80
CHICKEN ^{G SOY}	Stir-fried udon noodles with tender chicken and vegetables served sizzling on a teppan grill 17.50
VEGETABLE ^{V G SOY}	Stir-fried Japanese noodles with seasonal vegetables 14.90
Teppan Udon	
SEAFOOD ^{G C MO SOY}	Stir-fried Japanese noodles with scallops, mussels, and prawns 19.80
CHICKEN ^{G SOY}	Stir-fried udon noodles with tender chicken and vegetables served sizzling on a teppan grill 17.50
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FRIED RICE

Per Person

Spicy Rice ^E	4.50
Egg Fried Rice ^E	4.00
Vegetable Fried Rice ^E	5.00

SIDE

Steamed Rice ^V	3.50
Salad ^{V G}	3.50
Buttered Broccoli ^{V D}	3.50
Yakisoba ^{G SOY}	5.00

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