

Aki

SHOKUNIN BRUNCH

€45 per person

STARTERS

Choose 1 per person

EDAMAME

Yuzu Salt

PORK GYOZA

Peanut, Ginger Sesame Sauce

SEABREAM TIRADITO

Apple Cucumber Salsa,
Lemongrass, Ginger Soy Dressing

CHICKEN TACOS

Avocado, Yuzu Kosho,
Shiso, Crispy Onion

BEEF BAO

Sugar Loaf, Tonkatsu Sauce

DUCK SPRING ROLL

Satsuma Teriyaki Sauce



CHEF'S SUSHI EXPERIENCE

Unlimited

EBITEN ROLL

Prawn Tempura, Avocado,
Cucumber

FLAMED BEEF ROLL

Avocado, Crispy Shallot,
Shallot, Shiso, Yakiniku Sauce

ASPARAGUS YAMA GOBO ROLL

Gochujang, Honey Glaze,
Toasted Sesame, Lime

SURF AND TURF ROLL

Wasabi Prawn, Chicken
Fuji Apple, Teriyaki Sauce, Chives

SPICY MALTESE BLUE FIN TUNA

Sugar Loaf, Tonkatsu Sauce

CRISPY RICE WITH SALMON ROLL

Avocado, Yuzu Kosho,
Shiso, Crispy Onion



SIDES

Vegetable Gohan Rice | Japanese Fries | Tokyo Sweet Corn On The Cob

Sundays from 12pm - 4pm

€1.50 per unconsumed item | Whole table needs to participate | A maximum of
2 plates per person can be ordered per round

Aki

BUBBLE PACKAGE

90 minutes

CHAMPAGNE PACKAGE

€69.50 pp

Champagne, Pink Prosecco, Aki Cocktail Selections & Mocktails



PINK PROSECCO PACKAGE

€55.50 pp

Pink Prosecco, Aki Cocktail Selections & Mocktails



Cocktails

Kawaii

Strawberry Gin | Raspberry Puree | Grapefruit and Yuzu |
Pineapple Juice | Plum Bitters

Geisha

Vanilla Vodka | Aloe Vera Juice | Lychee Juice | Jasmin |
Fresh Ginger Juice | Matcha Foam

Sushi

Sake | Etsu Double Orange Gin | Anzushu, Japanese Apricot Liquor |
Mirin | Passion Fruit | Rice & Ginger Foam

Aperol Spritz

Aperol | Prosecco | Soda Water

Royal Bellini

Champagne | Peach