

Aki

WEEKDAY SET LUNCH MENU

MONDAY TO FRIDAY | 12:00 TO 15:30

2 COURSES

€24.00 per person

3 COURSES

€28.00 per person

TO START

SALTED EDAMAME

HAND ROLLS AKI WAYS

Salmon, tuna, avocado

GREEN BEEN TEMPURA

Wasabi mayo

CHICKEN WING SKEWER

Yuzu kosho & kabayaki tare

MAIN COURSE

Choose one

BRAISED ANGUS RIBS WITH YAKINIKU

Pickled Asian pear, baby gem lettuce

GRILLED SALMON WITH GINGER JALAPEÑO SAUCE

Tsuma salad

DUCK BREAST WITH ORANGE MISO

Chives

SERVED WITH GARLIC GOHAN

SWEETS

HOUSE-MADE ICE CREAMS & FRUITS

A 9.5% discretionary service charge will be added to the final bill

Our kitchen handles allergens including gluten, soya, eggs, milk, fish, crustaceans, molluscs, sulphites, sesame, celery, mustard, peanuts, lupin, & tree nuts.

Please inform your server of any allergies.

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CURATED PAIRINGS



WHITE

ETNA BIANCO, GRACI (2024)

Carricante, Catarratto, Mazuelo | Sicily, Italy

150ML | €11.00

SAKE

HEAVENSAKE AZUR JUNMAI GINJO

Régis Camus & Dewazakura Shuzo | Yamagata, Japan

100ML | €12.50

RED

MELQART, MERIDIANA ESTATE (2024)

Cabernet Sauvignon, Merlot | Ta' Qali, Malta

150ML | €12.00



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