

aziko

JAPANESE

M E N U

FOR SHARING

Spicy Rock Shrimp Battered shrimps rolled in our spicy mayo	6.9
Prawn Tempura 5 pcs Battered Prawns served with tempura sauce on the side	6
Veggie Tempura Eggplant, enoki mushroom, red capsicum, white onion, sweet potato, asparagus and tempura sauce	4.9
Crispy Baby Squid (d) Golden crispy squid beautifully tossed with flour and lightly fried.	6.9
Chicken Karaage Crunchy deep fried marinated chicken thigh served with yuzu aioli and karaage sauce.	4.9
Edamame (v) (g) Japanese soy beans with rock salt.	2.9
Spicy Edamame (v) (g) Sautéed Japanese soy beans with a chilli garlic sauce.	3.5
Crispy Tuna Rice Tuna served on crispy rice garnished with green chilli	4.9
Tuna Tacos 3 pcs Gyoza dough shells with diced fresh raw tuna, a dash of red onion mixed with yuzu ponzu sauce and topped with avocado cream	6
Spicy Salmon taco 3 pcs Salmon tartare with Peruvian ají amarillo chili, yuzu ponzu sauce, avocado, onion, fresh coriander and truffle oil.	6.5
Black Cod Gyoza 5pcs Mizo glazed dumplings, filled with black cod mixed with vegetables and wrapped in a thin dough.	4.9
Shrimp Gyoza 5 pcs Dumplings filled with minced shrimp mixed with vegetables & wrapped in a thin dough.	4.9
New York Strip Gyoza 5 pcs Dumplings filled with minced beef mixed with vegetables & wrapped in a thin dough.	4.9
Chicken Gyoza 5 pcs Dumplings filled with minced chicken mixed with vegetables & wrapped in a thin dough.	4.5
Vegetable Gyoza 5 pcs (v) Dumplings filled with mixed mushrooms, vegetables with a roasted capsicum sauce and wrapped in a thin dough.	3.9
Corn on the Cob (v) (g) Grilled Corn with Japanese mixed spices and miso sauce.	4.5
Mixed Gyoza 6 pcs 2 of each Prawn, Beef, Chicken.	5.5
Beef Taco Braised Beef with Gochujang and Sesame Oil, Served on a bed of cubed Avocado and Tomato.	6

SALADS

- Crispy Chicken Salad** 6.9
It's a perfect blend of chicken breast with Napa, red cabbage, lettuce and crispy wonton flakes. Topped with spring onion, chives & tossed with a plum vinaigrette.
- Crab Salad** 6
Smooth blend of crab meat with baby leaves, cucumber, avocado, beetroot & cherry tomatoes tossed with yuzu honey sauce.
- Mix Green Salad (v) (g)** 4.9
Mixed lettuce with shredded avocado and green apple, tossed with our ponzu and miso dressing.
- Cucumber Sunomono (v)** 1.9
Cucumber shavings tossed with our delicious amazu, ponzu & sunbaizu sauce.
- Hotto Papaya Salad (v)** 5.9
Thin cuts of papaya, carrot, spring onion, lemon, lemon juice, cherry tomato and coriander tossed with our homemade dressing.
- Hiyashi Wakame Salad** 4.5
Very refreshing and healthy seaweed salad, mixed with green apples and a tangy sweet and savoury dressing.

AKIKO BOPS & BOWLS

- Short Rib Bop (d)** 12
Rice infused with sesame oil, served HOT in a traditional Japanese stone handmade bowl and mixed with garlic spinach, sichimi togarashi, spring onion, sesame seeds and Bop sauce.
- Mushroom Bop (d)** 10.9
Rice infused with earthy fresh enoki, served HOT in a traditional Japanese stone handmade bowl and mixed with shimeji, shiitake, button mushrooms, umami sauce, oysters sauce, Parmesan cheese and Bop sauce enhanced with Truffle oil.
- Salmon Teriyaki Rice** 6.9
Grilled salmon with teriyaki sauce, sesame seeds, spring onion and seaweed (nori) with garlic fried rice.
- Beef Fillet Teriyaki Rice Bowl** 6.9
Pan Roasted Teriyaki tenderloin fillet served with Spring Onion, Bell Pepper and Garlic Fried Rice.
- Cottage Cheese Teriyaki Rice Bowl** 5.5
Golden Brown Fried Teriyaki Cottage Cheese served with Spring Onion, Bell Pepper and Garlic Fried Rice.
- Vegetable Fried Rice (v)** 3.5
Mixed vegetables with fried rice & seaweed.
- Garlic Rice Bowl (v)** 2.9
Fried rice with garlic and spring onion.

AKIKO NOODLES

- Sirloin** 6.9
Beef strips with mixed vegetables and yakisoba sauce, tossed with noodles.
- Prawn** 6.9
Prawns with mixed vegetables and yakisoba sauce tossed with noodles.
- Chicken** 6.9
Chicken with mixed vegetables and yakisoba sauce tossed with noodles.
- The Mix Noodles** 6.9
Beef, prawn and chicken with mixed vegetables and yakisoba sauce tossed with noodles.
- Vegetable (v)** 5.5
Mixed vegetables and yakisoba sauce tossed with noodles.

ROBATA / MAINS

All served with an option of one side dish: steamed rice or wasabi mash potatoes or miso salad.

Beef Skewers

12

Grilled and marinated with Peruvian panca chili tenderloin beef on skewers, corn with special chili sauce on the side.

Yakitori

8

Marinated chicken thighs, mixed capsicums, white onion served on bamboo skewers with mix green salad.

Ebi No Shioyaki

7.5

Three skewers of grilled prawns with semi sweet & sour sesame sauce

Lamb chops

12

Four chargrilled French trimmed lamb chops marinated with mixed Japanese spices.

USDA Ribeye

21

300 g of thinly sliced succulent meat served with Japanese sesame sauce, in-house made teriyaki sauce & rock salt.

Teriyaki Salmon

9.9

Marinated salmon with In-house made teriyaki sauce.

Miso Black Cod (g)

15.9

Marinated in saikyo miso and grilled to perfection.

SIDES

Wasabi Mash potato (d)

1.2

Steamed Rice

1

Miso Salad

1.5

(v) Vegetarian / (g) Gluten Free / (d) Dairy

*prices exclude 5% VAT

TIRADITOS & CEVICHE

Usuzukuri Salmon

6.5

Thinly sliced fresh salmon with a chilli onion ponzu sauce.

Usuzukuri Omakase

5.5

Thinly sliced fresh fish of the day, accompanied with a truffle garlic ponzu sauce and drizzled with truffle oil.

Beef Tataki

6.9

Sliced of seared tenderloin beef with white radish, yuzu ponzu sauce and truffle oil.

Ceviche (g)

7.5

Fresh red snapper cured in lime juice with Peruvian aji amarillo chili pepper, tiger milk sauce, red onion, red chili pepper, fresh coriander and sweet potato.

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MAKI SUSHI | 8 pcs

Classic Salmon Maki	6.5
Salmon, Avocado, Sesame seeds, ginger, wasabi, soy sauce.	
Classic Tuna Maki	6.5
Tuna, Avocado, Sesame seeds, ginger, wasabi, soy sauce.	
Akiko Roll	6.9
Shrimp, spicy kanikama, kingfish, avocado, cucumber, teriyaki sauce and dashi mayo.	
Ika Maki (d)	6.9
Shrimp tempura, cucumber, sesame seeds, fried baby squid and chalaca sause.	
Oki Maki	6.9
Salmon, pickled radish, cucumber, kanikama, tobiko, teriyaki sauce and mayo.	
California Roll	5.9
Crab meat, avocado, cucumber, sesame seeds, tobiko and Japanese mayo.	
Lima Roll	6.9
Shrimp, cucumber, salmon, teriyaki sauce and lime.	
Spicy Tuna Roll	6.9
Spicy tuna, sesame seeds with a hint of truffle and homemade spicy truffle mayo.	
Crunchy Corn Roll	5.9
Fried corn, avocado, cucumber and spicy mayo.	
Teritruffle Roll (d)	6.9
Shrimp, cream cheese, avocado and teritruffle sauce.	
Rainbow Roll	7.5
California roll, crab stick, salmon, tuna, kingfish and avocado.	
Baked Shrimp Roll	7.5
Shrimp Tempura, Crab Stick, Avocado and Cucumber. Topped with Spicy Mayo, Shrimp Salsa and Torched to give a Smokey flavour.	
Vegetable Roll (v) (g)	4.9
Asparagus, cucumber, negi, yamagobo, avocado and mixed herbs.	
Yasai Maki	5.9
Green bean tempura, cucumber and avocado with spicy mayo.	
Unagi Roll (No gluten free)	7.5
Smoked Eel, Avocado, Cucumber, Unagi sauce and Sesame seeds.	

TRADITIONAL

(g) ask for gluten free soy sauce

SASHIMI BITES | 3 Pcs.

Mackerel	3.9
Unagi (no gluten free)	3.9
Scallop	4.9
Prawn	3.9
Tuna	3.9
Salmon	3.9
Red Snapper	3.9
Sea Bream	3.9

NIGIRI BITES | 2 Pcs.

Mackerel	3.5
Unagi (no gluten free)	3.5
Scallop	4.5
Prawn	3.5
Tuna	3.5
Salmon	3.5
Red Snapper	3.5
Sea Bream	3.5

HOSOMAKIS (thin rolls) | 6 pcs.

Tekka Maki (Tuna)	4.9
Shake Maki (Salmon)	4.9
Kappa Maki (cucumber)	2.9
Oshinko (Takuan – Radish)	2.9
Avocado Maki	3.5

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AKIKO'S SIGNATURES NIGIRIS

ABURI NIGIRIS | 2pcs. Torched

Aburi Shiromi

4.5

Sea bream, acevi sauce, sweet potato, red chili pepper and fresh coriander.

Aburi Maguro

5.5

Tuna, foie-gras, tare sauce and spring onion.

Aburi Shake

4.5

Salmon, black tobiko, lime and teriyaki sauce.

Aburi Hotate

4.5

Hokkaido scallop, teritruffle sauce, orange tobiko and spring onion.

Aburi Niku

4.9

Tenderloin beef, anticucho sauce and chimichurri.

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YOUR CHOICE

Sashimi | 9 pcs.

Mackerel	9.9
Salmon	9.9
Tuna	9.9
Prawn	9.9
Red Snapper	9.9
Sea Bream	9.9
Scallop	12.5
Unagi (no gluten free)	9.9

Nigiri | 10 pcs.

Mackerel	12.9
Salmon	12.9
Tuna	15
Prawn	12.9
Red Snapper	12.9
Sea Bream	12.9
Scallop	15
Unagi (no gluten free)	15

OMAKASE PLATTERS (CHEF'S CHOICE)

Sashimi / 15 Pcs. Variety of Sashimi	16.5
Nigiri / 10 Pcs. Variety of Nigiris	12.9
Aburi Nigiri / 10 Pcs Variety of Aburi nigiris	20.5

OKONOMI PLATTERS (GUEST'S CHOICE)

Nimaki 5 Different nigiri of your choice (2 each) & any maki sushi.	17.9
Miss Akiko Platter 5 different Aburi nigiris of your choice (2 each) & any maki sushi.	25.9
Nishimi 5 Different nigiri of your choice (2 each) & 2 sashimi	19.9
Tomodachi Any 5 different Maki Sushi (8 each) of your choice	29
Hosoplatter 5 Differents hosomakis (6 each) of your choice.	16

DESSERTS (d)

Salted Caramel Brownie

4.9

Our home made super rich Dark Brownie drizzled with Salted Caramel & Chocolate Sauce topped with a scoop of Vanilla Ice Cream.

Passion fruit Cheesecake

4.5

Desirable creamy and delicious passion fruit cheesecake.

(v) Vegetarian / (g) Gluten Free / (d) Dairy

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AKIKO BAR MENU

SIGNATURE DRINKS

NAGOYA	3.5
Soda, Mint, Grenadine, Dragon Fruit, Basil	
OSAKA	3.5
Hibiscus Extract, Peach Puree, Sugar Syrup, Water	
AKIKO	3.5
Soda, Lemon Juice, Mango Puree, Mint, Dragon Fruit	
KYOTO	3.5
Green Tea, Apple Syrup, Fresh Green Apple, Fresh red Apple	

MOJITOS

Classic	2.5
Passion Fruit	2.5
Strawberry	2.5
Chilli	2.5

MOCKTAILS

Passion Mint	2.5
Saba Mabungo	2.5

SODAS

Cola	1.5
Cola Zero	1.5
Soda	1.3
VOSS Still Water <small>375 ml</small>	1.6
VOSS Sparkling Water <small>375 ml</small>	1.7
Red Bull	2.8
Red Bull Sugar Free	2.8

FRESH JUICES

Orange	2.2
Passion	2.2
Lemonade	2.2

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