AKARI IZAKAYA

AKARI TASTING MENU

59

GRILLED EDAMAME

SOURDOUGH BREAD WITH TOGARASHI BUTTER

SMASH CUCUMBER (V)

FISH SARADA DORESHINGU/ SUNDRY WATERMELON SALAD (V)

GRILL MUSSEL/ GRILL MUSHROOM (V)

GRILL SCALLOP/ TOFU STUYU (V)

BEEF DUMPLING / VEGGIE DUMPLING (V)

CARAMELIZED PORK BELLY / EGGPLANT TERIYAKI (V)

CHICKEN NANBAN/VEGANCHICKEN NANBAN (V)

BEEF TATAKI/ LOTUS RHIZOME (V)

DESSERT

BEST FOR SAKE TASTING

A LA CARTE MENU

49

BUILD YOUR OWN MENU

1 SNACK
1 STARTER
1 MAIN

WINE TASTING + 49/ SAKE TASTING +59

AKARI IZAKAYA

AKARI GRAND MENU

79

GRILLED EDAMAME

SOURDOUGH BREAD WITH TOGARASHI BUTTER

FISH SARADA DORESHINGU/ SUNDRY WATERMELON SALAD (V)

GRILL SCALLOP/ TOFU STUYU (V)

BEEF DUMPLING / VEGGIE DUMPLING (V)

CARAMELIZED PORK BELLY / EGGPLANT TERIYAKI (V)

BEEF TATAKI/ LOTUS RHIZOME (V)

ADD EXTRA
CHICKEN NANBAN +€7
GRILLED MUSSEL +€10
BEEF TATARE +€10

CHOOSE MAIN DISH
CHICKEN TERIYAKI
TRUFFLE STEAK YAKINIKU
TONKATSU WITH CURRY PUREE
TUNA SASHIMI
TOMATO CARRIAGE

MAINDISH UPGRADED
OTORO TUNA BELLY +€12

DESSERT

AKARI IZAKAYA

OTOSHI

EDAMAME - 5

Grilled Japanese soybeans,
tossed with zesty lime juice and a fiery kick of Japanese togarashi

SUNDRY WATERMELON SALAD - 8

Sundried watermelon salad with
special mix, yuzu chilli sauce, ponzu and toasted pine nuts

BREAD WITH TOGARASHI BUTTER - 6

Fresh bake of the day
served with spicy gochujang and togarashi butter

BEEF GYOZA YAKINIKU NO TARE - 7

Crispy beef gyoza drizzled with yakiniku sauce, chilli oil and garlic oil

SMASH CUCUMBER GOMA DARE - 6

Smashed cucumber marinated with
goma sesame dressing, pickled radish and leek

FRIED POTATOES & CHILLI MAYO - 6

Crispy fried potatoes served with spicy chilli mayonnaise



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FISH SARADA DORESHINGU - 18

Fresh fish sashimi with mixed greens, red radish,
finishing with shoyu passion fruit base dressing

TRIFISH TARTARE - 16

Three-fish tartare with teriyaki base dressing
,cucumber, black masago, and crispy seaweed cracker

GRILLED MUSSEL NEGIYU - 14

Grilled mussels with onion oil, pickled radish toasted chieves

GRILLED SCALLOP GYOSHO - 16

Grilled scallop serve with ponzu, banana milk, Chilli oil

EEL ONIGIRI - 9

Onigiri inspired dishes with Seaweed-wrapped rice, grilled
eel, teriyaki sauce, bonito flakes and crispy garlic

6-HOUR PORK BELLY - 14

Slow-braised pork, caramelized soy nectar, veggies

BEEF TATAKI CRUDO - 16

Soy-mirin-marinated beef tataki, crudo sauce,
shiso oil and pickled ambarella

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BEEF TARTARE KURO NINNIKU - 16
Beef tartare, black garlic oil, pine nuts, salmon roe
marinated with honey soysauce peper dressing

CHICKEN NANBAN - 14
Crispy fried chicken, creamy egg sauce
serve with fresh salad.

CHICKEN WINGS YAKINIKU - 12
Yakiniku-marinated chicken wings grilled
serve with mixed pickles and dashi sauce

LOTUS RHIZOME - 12
Fried lotus root, stuffed with karashi and matcha salt.

EGGPLANT TERIYAKI - 16
Grilled and fried eggplant serve together as companion
finishing with teriyaki coated and togarashi

TOFU STUYU - 12
Crispy fried tofu, spicy soy sauce, unagi sauce
and toasted rice powder

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MAIN

CHICKEN TERIYAKI - 21
Grilled teriyaki chicken, teriyaki mushrooms,
Japanese pickles, umeboshi and steamed rice

TRUFFLE TENDER STEAK YAKINIKU - 29
Tender loin steak, truffle cream, mango soy sauce andlotus root
crisps, served with rice, fried potatoesor salad

TONKATSU WITH CURRY PUREE - 24
Crispy breaded tonkatsu pork cutlet, smooth curry purée
serve with steamed rice and dashi pork sauce

TUNA SASHIMI - 29
Fresh bluefin tuna sashimi, house soy, shiso,
pickle daikon, horse radish serve with wasabi seaweed and
rice.

TOMATO CARRIAGE - 21
Steamed tomato stuffed with silken tofu, mushrooms and shiso,
served with teriyaki mushrooms, and side pickle.

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DESSERT

MOCHI ICE CREAM - 9
Mochi ice cream with fresh seasonal fruits and maple syrup

ANMITSU FRUIT BOWL - 10
Japanese jelly with fresh fruits, red bean or taro paste, and strawberry or raspberry syrup

DORAYAKI ICE CREAM - 10
Japanese dorayaki pancake topped with a scoop of ice cream

HANGOVER FOOD

MINI RAMEN - 14
Mini ramen with your choice of filling

MISO SCALLOP SOUP - 10
Japanese miso soup with a grilled scallop

DASHI STITAKE SOUP - 8
Japanese dashi broth with shiitakemushrooms and seaweed

灯

居酒屋

秋のメニュー

BUBBLES

GL/BTL



WOLFBERGER CRÉMANT BRUT (FRANCE) — 14 / 85
Fruit-forward with elegant bubbles and a crisp finish.



ROGER GOULART ORGANIC RESERVA CAVA (SPAIN) — 16 / 95
A brisk and fruity organic blend.



PIPER-HEIDSIECK CHAMPAGNE BRUT (FRANCE) — 150
Yellow apple notes, light peach, citrus, brioche & mineral

WHITE

12CL/BTL



LAROCHE CHARDONNAY L.C. (FRANCE) — 14 / 70
Bright golden yellow with expressive citrus and stone fruit.



KUNGFU GIRL RIESLING (COLUMBIA VALLEY) — 15 / 80
Dry, acidic, lemon notes, green apple notes, honey melon notes, gooseberry notes, light petrol notes, hint of mineral



NANIT ORANGE WINE (SPAIN) — 16.5 / 90
Full-bodied with notes of honey, citrus, and orange peel.



JAUJAU 1ER WHITE IGP CÔTES CATALANES (FRANCE) — 100
Pale yellow, dry, acidic, pear notes, flowery, minerally



CH. DE MALIGNY L'HOMME MORT 1ER CRU (FRANCE) — 120
Premium Chablis; complex, mineral-driven, and sophisticated.

RED

GL/BTL



TARAPACÁ RESERVA CABERNET SAUVIGNON SYRAH (CHILE) — 11 / 55
Richly red, medium-bodied, tannic, cherry notes, blackberry notes, blackcurrant notes, hint of paprika, light black pepper notes



VIVA VALENTINA IL CLASSICO ORGANIC (ITALY) — 13 / 70
Dark red, full-bodied, medium tannic, blackberry jam notes, raspberry notes, hint of plum, light notes of milk chocolate



SEGREDOS DE SÃO MIGUEL (PORTUGAL) — 90
Ruby-red, full-bodied, medium tannic, blackberry notes, dark cherry notes, light vanilla notes, hint of cocoa

BEER & 0 ALKO

ASAHI SUPER DRY	9
SAPPORO	9
KIRIN ICHIBAN	9
KOREAN LAGER CASS	9
WINE 0 (RED/WHITE/SPARKLING)	10
BEER 0	7
JAPANESE SOFT DRINK	7
COKE/SPRITE	4.5

NEW YORK WHISKY SOUR MOCKTAIL — 12
0% whisky, veg foam, white miso, peach, yuzu, 0% red wine

YUZU HIGHBALL MOCKTAIL — 12
Yuzu sauce, 0% sparkling wine, kumquat

MEZCAL SUGARCANE MOCKTAIL — 12
0% Mezcal, sugarcane, pineapple, salted plum sugar

RICH & FULL-BODIED SAKE 8CL



NINKI-ICHI NIGORI (NIGORI JUNMAI GINJO)
Unfiltered and cloudy; notes of peach and melon.
9



AMABUKI KIMOTO OMACHI (JUNMAI DAIGINJO)
Traditional Kimoto method with Rhododendron yeast.
13



IZUMIBASHI KUROTOMBO (JUNMAI KIMOTO)
A rich, dry kimoto with creamy texture, nutty and chocolatey notes, and pronounced umami
14



IZUMIBASHI BLUE KUROTOMBO (JUNMAI GINJO)
Sky Blue Black Dragonfly: A Kimoto-style sake aged for 2 years at low temperatures.
16

AMABUKI YAMAHAI MARIGOLD (YAMAHAI JUNMAI)
Brewed with Marigold wildflower yeast; floral and powerful.
10



NINKI-ICHI TARU (JUNMAI GINJO)
Cedar Cask Aged: Traditional sake aged in Yoshino cedar barrels.
13



IZUMIBASHI JUNMAI KIMOTO 2015
a mature, rich Junmai Kimoto with creamy texture, deep umami, and nutty, chocolatey notes, matured since 2015
15



LIGHT, FRESH & AROMATIC SAKE 8CL



AMABUKI APPLE (JUNMAI DAIGINJO)
Brewed with Apple Blossom yeast; crisp green apple.
12

MASUIZUMI X ERI (JUNMAI GINJO)
Low-alcohol (12%) "Pero" style for a delicate feel.
11



AMABUKI GINNOKURENAI ROSÉ (SAKE JUNMAI)
Pink hue from Black Purple Rice; notes of raspberry.
13



DRY & REFRESHING SAKE 8CL



NINKI-ICHI GOLD (JUNMAI DAIGINJO)
Highly polished rice for a refined, clean profile.
11



NINKI-ICHI GREEN JUNMAI GINJO (ORGANIC)
Brewed in traditional wooden tanks using organic, 60%-milled rice; a refreshing, perfectly balanced sweet-and-dry sake
13

AMABUKI SUPER DRY (JUNMAI DAIGINJO)
Extremely dry (+12 SMV) with Begonia flower yeast.
12



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SPARKLING & SPECIALTY SAKE 8CL



CHOYA UME SALUTE SPARKLING

Slightly sparkling, sweet, ume flavor

8



TENZAN SUDASHI SHU

Infused with Sudachi citrus for refreshing acidity.

11



NINKI-ICHI YUZUSHU

Refreshing yuzu flavor and clean shochu makes well-balance liqueur

12

AMABUKI BLOOD ORANGE

Bold, citrus-forward infusion with 9% alcohol.

10



CHOYA UME EXTRA YEARS

Umeshu with real plum

11



OTHERS

GINSENG LIQUOR 50

Korean liquor with ginseng (375ml)

TOKI SUNTORY WHISKY 8

Blended Japanese Whisky (43%) 4cl shot

MIO SPARKLING SAKE 18

Light sparkling sake 5% (300ml)

灯
居酒屋
秋のメニュー

AKARI IZAKAYA

COCKTAILS

YUZU MONSOON - 14
Sake, Yuzushu, fresh yuzu, soda

MELON SUMMER - 15
Homemade Cantaloupe liqueur, tequila, pandan, lime leaf

UMAMI HIGHBALL- 16
White miso, Japanese whisky, Mandarin

UMEBOSHI SOUR - 16
Umeshu, Sake, salted plum, orange bitters

NEKO REMEDY - 15
Gin, Umeshu, Green Chartreuse, shiso, cucumber

VELVET MATCHA COCO - 16
Rum, Malibu, coconut water, coconut cream, matcha

THE NIGORITINI - 16
Nigori Sake, White Vermouth, Campari