COVENT GARDEN

AKATUKI あかつき暁

JAPANESE CUISINE + SAKE BAR

前菜 APPETISER

Edamam 4.90
SALTED Lightly salted, steamed edamame.
V GF SOYA
SPICY Steamed edamame with a spicy kick.
V GF SOYA

Gyoza
VEGETABLE Pan-fried dumplings filled with seasoned vegetables. 6.80
V S C SOYA
CHICKEN Pan-fried dumplings with a juicy chicken filling. 7.80
S C SOYA

Japanese Fried Tofu 7.90
Crispy tofu with teriyaki, sweet chili sauce, and bonito flakes.
C SOYA

Lychee Shrimp Blossom 16.80
Shrimp paste and cheese with crispy red rice.
M C

Kaminari Flame Skewers 14.80
Ribeye, beef tongue, pineapple, and gin.
GF

Shiso Plum Bites 5.00
Plum wine marinated tomatoes with shiso.
V GF

Nanban Eel Refresh 8.80
Eel, cucumber, and seaweed in tangy nanban sauce.
SOYA

Seasoned Burdock 6.80
Shredded burdock in sesame glaze.
V S N SOYA

White Miso Spinach Rolls 5.80
Spinach wrapped in white miso sauce.
V E SOYA

Umami of the Sea 18.90
Sea urchin, shrimp sashimi, and tamago tofu in soy dashi.
SOYA

Mori Salmon 9.80
Dill-marinated salmon.
GF

Seafood Tartare 13.80
Mixed sashimi with spicy dressing and parmesan.
M

Shizukesa Eel 10.80
Smoked eel served with pickled turnip and wild vegetables.

Sake-Infused Mussels 11.80
Mussels cooked in aromatic sake and ginger.
GF

Fresh Garden Trio 6.80
Sesame burdock, miso spinach, and crispy tofu.
V SOYA

Oriental Bites 6.80
Creamy potato balls, dill-cured salmon, and sweet braised taro.
M SOYA

Tataki
SALMON 12.50
TUNA 13.90
Lightly seared and marinated fish, thinly sliced and served cold, showcasing a contrast in textures and temperatures.
SOYA

Yellowtail Carpaccio 16.80
Thinly sliced yellowtail sashimi, garnished and served cold, offering a melt-in-the-mouth experience of freshness.
GF

主菜 MAIN COURSE
(ALL MAINS INCLUDE A SIDE)

Verdant Salmon 22.80
Pan-seared skin-on salmon served with creamy green peas.
M SOYA

Yuzu Saikyo Cod 25.90
Silver cod marinated in yuzu and white miso, delicately grilled.
E SOYA

Scallops Shizuku 26.80
Seared scallops with butter and balsamic vinegar, seasoned with salt and black pepper.

Teriyaki Confit Chicken 19.80
Slow-cooked chicken leg paired with teriyaki sauce and simmered vegetables.
M SOYA

Soy-Braised Kakuni 20.90
Succulent pork belly in a delicate soy and mirin glaze.
M SOYA

Wasabi-Infused Lobster 38.90
Butter-seared half lobster with a refined wasabi and honey sauce.
M SOYA

Exclusive Wagyu Hot Pot 36.80
A single-serve hot pot with premium wagyu and seasonal vegetables.
SOYA

Signature Beef Hot Pot 19.80
A single-serve hot pot featuring tender beef and fresh vegetables.

Plum-Glazed Seared Duck 24.80
Pan-seared duck breast served with a sweet plum glaze.
M GF

Garden Medley Pot 15.80
A comforting blend of pumpkin, potato, carrot, and mushrooms.
V SOYA

Garden Wrap 16.80
Filled with plant-based tuna and fresh vegetables, topped with vegan tobiko for a perfect finishing touch.
V C SOYA

Please choose a side.

Steamed Rice V	3.00	Salad V	3.00
Fried Rice V	3.00	Seasoned Vegetables V	3.00
Spicy Rice V	3.00	Yakisoba V	5.00
Butter Mashed Potatoes V GF	5.00		

スープ SOUP

Garden Dashi Miso Soup 3.50
A vibrant mix of fresh veggies in a rich dashi miso broth.
SOYA

Heritage Miso Soup 3.00
Classic miso soup with deep, traditional flavours.
SOYA

SPICY V VEGETARIAN S SESAME E EGG N NUT M MILK MOLLUSCS MG MANGO GF GLUTEN FREE SOYA SOYA; CAN BE REMOVED. C CEREALS CONTAINING GLUTEN.

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.

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揚げ物 FRIED FOOD

Prawns Tempura (C) — 11.50

Eel Tempura (C) (SOYA) — 17.80

Vegetable Tempura (V) (C) (SOYA) — 9.50

Musroon Tempura (V) (C) (SOYA) — 9.80

Parsnip Tempura (V) (C) — 9.80

Crispy Chicken Wings (S) (C) (SOYA) — 11.60
Crispy, golden chicken wings with bold seasoning.

Chicken Karaage (C) — 9.90
Juicy, marinated chicken fried to perfection.

麺 NOODLES

Aubergine Noodles in Veg Broth — 12.80
Light vegetable broth with tender aubergine and delicate noodles.
(V) (C) (SOYA)

Creamy Truffle Udon — 19.80
A rich, creamy udon with truffle, topped with salmon roe and black truffle.
(M) (C)

Teppan Yakisoba

SEAFOOD — Stir-fried Japanese noodles with scallops, mussels, and prawns. — 18.90
(C) (SOYA)

VEGETABLE — Stir-fried Japanese noodles with seasonal vegetables. — 13.90
(V) (C) (SOYA)

丼 DONBURI

Deluxe Mushroom Donburi — 13.80
A mix of sautéed mushrooms in light soy, mirin, and sesame oil.
(E) (SOYA)

Grilled Eel Donburi — 23.80
A whole grilled eel glazed with sweet soy sauce, topped with shredded egg and a dash of sansho.
(E) (SOYA)

Scottish Beef Cubes Donburi — 16.90
Tender Scottish beef cubes grilled to perfection, paired with onions, leeks, and a rich savory sauce over rice.
(E) (SOYA)

Volcano Donburi — 19.90
A hearty donburi with melted cheese, fresh salmon, a pasteurised egg, fried onions, and tobiko. cheese
(E) (M) (SOYA)

Chirashi Donburi — 22.80
An assortment of fresh sashimi slices elegantly spread over vinegared rice.

Ikura Don — 21.90
Vinegared rice with salmon roe and your choice of salmon, tuna, or both.and plenty of fresh salmon.

石焼 ISHI-YAKI

TEPPAN ISHI-YAKI CAN BE MADE GLUTEN-FREE. PLEASE SPECIFY WHEN ORDERING. SERVED WITH BUTTER, BLACK PEPPER, AND SEA SALT.

Duck Breast (GF) — 26.80
Tender duck breast, seared to perfection with rich flavour.

Premium Scottish Sirloin (GF) — 26.80
Juicy Scottish sirloin, cooked to your liking with a full-bodied taste.

Premium Scottish Ribeye (GF) — 29.80
Marbled Scottish ribeye, grilled to release its rich flavours.

Premium Scottish Fillet Steak (GF) — 32.90
Lean, tender Scottish fillet steak with a melt-in-the-mouth texture.

Collection British Wagyu Beef Sirloin (GF) — 52.80
Premium British Wagyu beef sirloin with fine marbling and tenderness.

A5 Japanese Wagyu Ribeye (GF) — 78.90
Luxurious A5 Japanese Wagyu ribeye, renowned for its buttery texture and marbling.

寿司 SUSHI

Sashimi Served as 3 pcs.

Salmon	6.60	Blue Fin Tuna	7.80
Blue Fin Toro	12.90	Tai Sea Bream	8.90
Seabass	7.80	Hamachi	7.80
Peony Shrimp 1 pc	12.90	Squid	6.80

Sushi Roll Serve 6 pcs as a Portion.

Tuna Maki	7.90	Spring Onion Maki (V)	5.80
Salmon Maki	6.50	Avocado Maki (V)	5.80

Volcano Roll 8 pcs (E) (M) (GF) (SOYA) — 16.90
Avocado and eel, topped with tobiko, dried fish flakes, crispy fried onions, and our signature volcano sauce.

Tropical Tempura Roll 8 pcs (E) (C) (MG) — 16.60
Crispy shrimp tempura and asparagus tempura, topped with mango slices.

Akatuki Roll 8 pcs (E) (C) (SOYA) — 19.80
Prawn tempura, grilled eel, and avocado with a rich, smoky flavour.

Parsnip Bliss Roll 10 pcs — 14.80
Tempura parsnip and creamy cheese, paired with crab stick and avocado for a rich, satisfying flavour.

Rainbow Roll 8 pcs — 18.90
Asparagus, avocado, cucumber, topped with assorted fish and crab sticks.

Wagyu Ebi Roll 8 pcs — 21.90
Tender breaded shrimp and asparagus, topped with seared Wagyu beef.

Green Harmony Roll 8 pcs (V) — 16.80
A refreshing blend of avocado, cucumber, asparagus, and sweet corn.

Tropical Sunset Roll 8 pcs (V) (MG) — 15.90
Sweet mango paired with avocado and plant-based tuna.

Golden Parsnip Roll 10 pcs (V) (C) (SOYA) — 14.80
Crispy tempura parsnip, vegan cheese, and creamy avocado.

Sushi Set

Akatuki Sashimi Set — 25.60/pp
7 Kinds of Sashimi

Nigiri & Sashimi Set — 28.80/pp
4 Kinds of Sashimi & 10 Kinds of Nigiri

Deluxe Sushi & Sashimi Set — 45.00/pp
6 Kinds of Sashimi, 5 Kinds of Nigiri, and your choice of Akatuki Roll or Parsnip Bliss Roll.

Vegan Sushi Set

Akatuki Set (for 2-4 PPL) — 42.80
Green Harmony Roll, Tropical Sunset Roll & Golden Parsnip Roll

SPICY (V) VEGETARIAN (S) SESAME (E) EGG (N) NUT (M) MILK (MOLLUSCS) (MG) MANGO (GF) GLUTEN FREE (SOYA) SOYA; CAN BE REMOVED. (C) CEREALS CONTAINING GLUTEN.

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