

AKARI IZAKAYA

VEGGIE TASTING MENU

59

HOUSE DUAL VEGAN SNACKS
“WHITEFISH” KOHRABI CRUDO
WATERMELON “TUNA TATAKI”
ROASTED VEGGIE
VEGAN “CHICKEN” KAARAGE
GRILLED ASPARAGUS

CHOOSE MAIN DISH
“UNAGI” EGGPLANT
VEGGIE OKONOMIYAKI

DESSERT

WINE PAIRING - 59
SAKE PAIRING - 69
0 ALKO PAIRING - 45

AKARI IZAKAYA

AKARI GRAND MENU

69

HOUSE DUAL SNACKS

EEL STEAM EGG CUSTARD

GRILLED WATERMELON "TUNA"

COLD FISH DISH

ROASTED VEGGIE

CARAMELIZED PORK BELLY

ADD EXTRA

OYSTER NO2 +€5

CHICKEN KAARAGE +€7

GRILLED SCALLOP +€10

SPICY BEEF TATARE +€10

CHOOSE MAIN DISH

CHARSIU IBERICO PORK NECK

TRIO SASHIMI SET

TENDERLOIN BEEF TATAKI

MAINDISH UPGRADED

OTORO TUNA BELLY +€12

DESSERT

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CURATED BITES

EDAMAME - 5

Grilled Japanese soybeans, flake sea salt.

KIMCHI - 5

House-fermented cabbage, ginger, Korean chili

GOHAN & TOASTED NORI - 5

Steamed short-grain rice, hearth-roasted seaweed

OYSTER NO2 - 6

Fresh oyster, Akari signature reduction, yuzu

ALLIUM & FROMAGE MILK BREAD - 7

Garlic-lacquered bread, whipped cream cheese yogurt

DUMPLING BEEF - 7

Beef filled dumplings, smoky gochugaru jus

HOUSE GOMA DOFU - 7

Artisanal sesame tofu, sweet-infused dashi

AKARI IZAKAYA

SEASONAL PETIT COLLECTION

KOUSHIN SASHIMI - 10

Compressed watermelon, yuzu kosho, shiso, kombu-citrus

FOREST-CHARRED ASPARAGUS - 10

Seasonal spears, truffle-mushroom velvet

SUN-KISSED CAULIFLOWER - 10

Wok-fired florets, yuzu-chili reduction, toasted nori

NORI MOSAIC TACOS - 12

Tri-fish tartare, genmaicha, kimchi-mayo

GOCHUJANG CRIMSON CHICKEN - 14

Crisp thigh, sweet fermented chili glaze, wild garlic mayo

*vegan option available

6-HOUR LACQUERED BELLY - 14

Slow-braised pork, caramelized soy nectar, summer veggies

SCALLOP & SEA ASTER- 16

Grilled scallop, sea aster, djon-ponzu

TROPICAL WHITE FISH - 18

Japanese buri crudo, mango-citrus, pickled ambarella

AKARI SIGNATURE TARTARE - 18

Hand-cut beef, cured yolk, pine nut, Asian pear

AKARI IZAKAYA

SEASONAL LAND & SEA

KABAYAKI MISO EGGPLANT - 21

Flame-grilled eggplant, vegan unagi nectar, summer veggies

IBERICO "CHAR SIU" PRESA - 26

Slow-roasted pork neck, house kimchi, truffle-umami reduction

CHILLY TENDERLOIN TATAKI - 28

Seared prime tenderloin, Asian chimichurri, toasted chili coconut, lime
caviart

BLUE FIN TUNA SASHIMI - 29

Pristine akami cut, house soy, shiso, pickle daikon, horse radish
+Otoro upgraded + €10

D E S E R T

SALTED MISO BRÛLÉE -10

White miso custard, brittle umami-sugar crust

SPICY CHERRY-RHUBARB SORBET - 10

Chilled vegan sorbet, fiery accents, chunky rhubarb compote

BUBBLES

GL/BTL

BUBBLE ATTRACTION ROSÉ CAVA (SPAIN)

11 / 55

Semi-dry with bright red fruit notes.

GISSELBRECHT CRÉMANT D'ALSACE (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.

CHAMPAGNE AYALA BRUT MAJEUR (FRANCE)

100

Notes of citrus, flowers, and white fruits; precise and fruity.

PIPER-HEIDSIECK CHAMPAGNE BRUT (FRANCE)

150

Yellow apple notes, light peach, citrus, brioche & mineral

WHITE

12CL/BTL

FAMIGLIA BIANCHI CHARDONNAY 2019 (ARGENTINA)

12 / 55

Citrus notes, light spice notes, yellow plum notes, apple notes

LE CAILLOU BLANC CÔTES-DU-RHÔNE (FRANCE)

13.5/65

Expressive and lively with aromas of roasted pineapple and white peach, finishing with zesty citrus and delicate minerality.

LAROCHE CHARDONNAY L.C. (FRANCE)

14 / 70

Bright golden yellow with expressive citrus and stone fruit.

MARTÍN CÓDAX MARIETA ALBARIÑO (SPAIN)

15 / 80

Semi-dry; luscious scents of ripe pear, apple, and melon.

KORRELL RIESLING VOM TONMERGEL (GERMANY)

15 / 80

Dry, acidic, lemon notes, green apple notes, honey melon notes, gooseberry notes, light petrol notes, hint of mineral

CHÂTEAU DE JAU ORANGE (FRANCE)

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

OGIER 100% GRENACHE (FRANCE)

13 / 70

Deep red fruit flavors with an elegant, balanced structure.

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)	9
Unfiltered and cloudy; notes of peach and melon.	
AMABUKI YAMAHAI MARIGOLD (YAMAHAI JUNMAI)	10
Brewed with Marigold wildflower yeast; floral and powerful.	
AMABUKI KIMOTO OMACHI (JUNMAI DAIGINJO)	13
Traditional Kimoto method with Rhododendron yeast.	
NINKI-ICHI TARU (JUNMAI GINJO)	13
Cedar Cask Aged: Traditional sake aged in Yoshino cedar barrels.	
NIIDA SHIZENSHU GINJO (SHIZENSHU JUNMAI)	14
Natural Brew: Made with organic rice and natural yeast; complex and robust.	
AMADARE ISHI WO UGATSU (KIJOSHU)	15
Kijoshu 3rd re-brew: Exceptional sweetness (-20 SMV) with notes of dates, vanilla, and maple syrup.	
IZUMIBASHI BLUE KUROTOMBO (JUNMAI GINJO)	16
Sky Blue Black Dragonfly: A Kimoto-style sake aged for 2 years at low temperatures.	
LIGHT, FRESH & AROMATIC SAKE	8CL
MASUIZUMI X ERI (JUNMAI GINJO)	11
Low-alcohol (12%) "Pero" style for a delicate feel.	
AMABUKI APPLE (JUNMAI DAIGINJO)	12
Brewed with Apple Blossom yeast; crisp green apple.	
AMABUKI GINNOKURENAI ROSÉ (SAKE JUNMAI)	13
Pink hue from Black Purple Rice; notes of raspberry.	
DRY & REFRESHING SAKE	8CL
NINKI-ICHI GOLD (JUNMAI DAIGINJO)	11
Highly polished rice for a refined, clean profile.	
AMABUKI SUPER DRY (JUNMAI DAIGINJO)	12
Extremely dry (+12 SMV) with Begonia flower yeast.	

SPARKLING & SPECIALTY SAKE	8 CL
CHOYA UME SALUTE SPARKLING	8
Slightly sparkling, sweet, ume flavor	
AMABUKI BLOOD ORANGE	10
Bold, citrus-forward infusion with 9% alcohol.	
TENZAN SUDASHI SHU	11
Infused with Sudachi citrus for refreshing acidity.	
NAKANO UMESHU	11
Umeshu with notes of apricot	
CHOYA UME EXTRA YEARS	11
Umeshu with real plum	
NINKI-ICHI SPARKLING RED	12
Bottle-fermented; notes of strawberry and cherry.	
NINKI-ICHI YUZUSHU	12
Refreshing yuzu flavor and clean shochu makes well-balance liqueur	

OTHERS

SOJU	25
Please ask staff for available flavors (360ml)	
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)	