



AKATUKI

あかつき暁







## APPETISER

### Edamamme

Steamed young soybeans, a simple yet delightful appetiser often sprinkled with sea salt.

SEA SALTED 4.20 **V**

SPICY 4.20 **S**

### Gyoza Serve 5pcs as a Portion

Crisp on the outside and filled with a juicy mixture, typically of minced meat and vegetables.

CHICKEN 5.80

VEGETABLE 5.80 **V**

### Teriyaki

A dish glazed in a sweet and savoury sauce, highlighting the depth of Japanese flavours.

CHICKEN 7.80

SALMON 8.20

### Tempura

Lightly battered and deep-fried seafood or vegetables, offering a perfect crunchy texture.

MIXED VEG 7.90 **V**

PRAWN 8.90

### Seafood Salad

A delectable combination of fresh seafood, served on a bed of greens and drizzled with a tangy dressing.

SASHIMI 7.90

SALMON AVOCADO 6.90

### Chicken Karaage

Marinated and deep-fried to golden perfection, embodying the essence of Japanese comfort food.

6.90

### Takoyaki

Savoury octopus-filled spheres, perfectly crispy on the outside with a tender centre, topped with flavourful sauces.

7.80

### Seaweed Salad

A refreshing ensemble of assorted seaweeds, dressed in a light vinaigrette, delivering a burst of marine elegance with every bite.

4.90 **V**

### Miso Soup

A warm embrace of fermented soybean goodness, seaweed, and tofu.

2.60

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**V** - VEGETARIAN **S** - SPICY







**Chicken Gyoza** 5.80  
Crispy dumplings filled with a savoury chicken mixture.



## JAPANESE TAPAS

### Tataki

Lightly seared and marinated fish, thinly sliced and served cold, showcasing a contrast in textures and temperatures.

SALMON 11.90 **S**

TUNA 11.90

### Agedashi Tofu with Sweet Chilli Sauce

Delight in the crunchy exterior and silken interior of Agedashi Tofu, elevated with a tempting sweet chili sauce.

6.90 **S**

### Wasabi Prawn Ball

Crunchy prawn balls with a fiery wasabi kick, a delightful blend of heat and sweetness.

8.90

### Buttered King Oyster Mushroom

Succulent king oyster mushrooms sautéed in rich butter, revealing an earthy flavour with a silky finish.

8.90 **S**

### Salmon and Crab Tartare

A delicate mix of fresh salmon and crab, seasoned and presented raw, a celebration of pure oceanic flavours.

9.80

### Beef Roll Stuffed with Enoki Mushroom

Thin slices of beef wrapped around tender enoki mushrooms, offering a harmonious play between meaty and earthy notes.

9.80

### Sea Salted Scallops

Perfectly seared scallops kissed with sea salt, showcasing their natural sweetness and oceanic essence.

12.90

### Yellowtail Carpaccio

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

12.90

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**V** - VEGETARIAN **S** - SPICY







**Yellowtail Carpaccio**

12.90

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



## OMAKASE SET

### Homura Serve 10pcs Nigiri

A curated experience of 10 pieces of nigiri, each meticulously handcrafted to highlight the essence and purity of the fish.

NIGIRI SET 21.90

### Akatuki Serve 3 Kinds of Sashimi, Nigiri and Maki

Presenting three types of sashimi, paired with carefully crafted nigiri and rolled maki, promising a multi-textured experience.

SASHIMI & NIGIRI SET 31.80

### Fuji-san Serve 2 Sets of Mini Donburi with 4 Varieties Each

Dive into mini bowls of delight with two sets of four assorted donburi, a petite but flavourful exploration of rice and toppings.

MINI DON SET 36.00

### Sakura Serve 3pcs of 8 Kinds of Sashimi

An exquisite sashimi journey featuring three pieces each of eight distinct and seasonal fish, offering a taste of the ocean's finest.

SASHIMI SET 39.80

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V - VEGETARIAN S - SPICY





## SASHIMI & NIGIRI

**Sashimi** Serve 3 pcs as a Portion 5.80

**Nigiri** Serve 2 pcs as a Portion 4.80

Choice Of Selection

Salmon

Prawn

Octopus

Tuna

Scallop

Flying Fish Roe

Seabass

Clam

Tamago

Yellowtail

Sweet Prawn

Inari

Eel

Squid

Avocado

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V - VEGETARIAN S - SPICY





## PREMIUM SUSHI ROLL

### Uramaki

Inside out maki roll topping with sesame seeds

SALMON AVOCADO 12.80

TUNA AVOCADO 13.80

### Spicy Uramaki

Inside out maki roll filled with spicy mayo sauce, and topping with sesame seeds and togarashi powder

SALMON 12.80

TUNA 13.80

### Green Forest Roll

Cucumber, asparagus, veg salad, avocado fillings; topped with spring onion, coriander, white sesame.

12.80 **V**

### California Roll

Crab stick, avocado, tamago filling; topped with tobiko.

12.80

### Crispy Taco Roll

Prawn tempura, cucumber filling; topped with spicy mayo.

14.80 **S**

### Rainbow Roll

Asparagus, avocado, cucumber filling; topped with tuna, salmon, yellowtail or seabass, and avocado.

15.80

### Green Dragon Roll

Prawn tempura, avocado, asparagus filling; topped with avocado and tobiko.

15.80

### Black Dragon Roll

Prawn tempura filling; topped with grilled eel.

16.80

### Volcano Roll

Filling with cucumber, avocado, asparagus, and chopped eel, tobiko, dried fish flakes on top

16.80

### Muswell Hill Roll

Crab stick, avocado filling; topped with avocado and salmon.

18.80

### Akatuki Roll

Avocado, cucumber, asparagus filling; topped with Japanese wagyu (A5).

21.80

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**V** - VEGETARIAN **S** - SPICY







Green Dragon Roll

15.8



## MONOMAKI



Serve 6pcs as a portion

Avocado	3.50	Kingcrab Stick	4.50
Cucumber	3.50	Salmon	4.50
Pickle Radish	3.50	Tuna	5.00
Tamago	4.00		

## HOMURA (BURNING) STONE

**Teriyaki Chicken** 19.80

Tender chicken pieces seared to perfection on the burning stone, then glazed with teriyaki sauce, bringing forth a delightful contrast.

**Royale Seafood** 26.80

Choice seafood lightly seared on the Homura stone, enhancing its natural flavours.

**Premium Ribeye** 28.80

A luxurious cut of ribeye, meeting the heat of the burning stone to accentuate its marbling, resulting in bites that are both flavourful and melt-in-the-mouth.

**Japanese Wagyu** 68.80

The epitome of beef luxury, the Wagyu is transformed on the Homura stone, enhancing its rich marbling and buttery texture, creating a transcendent culinary experience.

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V - VEGETARIAN S - SPICY







Premium Ribeye

28.80





*SUKIYAKI - JAPANESE HOT POT*

Royale Seafood Pot

26.80



Premium Ribeye Pot

22.80

Garden Pot

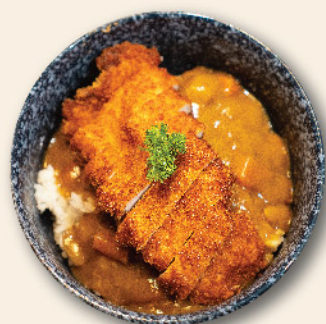
18.80 

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 - VEGETARIAN  - SPICY



# DONBURI



**Katsu Curry**

## Katsu Curry

Crispy breaded cutlet bathed in a rich and aromatic curry sauce over rice.



**Grilled Eel Don**

## Teriyaki Don

Succulent meat or fish glazed in sweet teriyaki sauce atop a bed of seasoned rice.

## Premium Gyu Don

Thin slices of premium beef simmered in a sweet-savoury sauce, nestled on rice.

## Grilled Eel Don

Flavour-packed eel, grilled to perfection and layered over warm rice.

## Chirashi Don\*

An assortment of fresh sashimi slices elegantly spread over vinegared rice.

## Premium Volcano Don

A spicy, flavourful eruption of choice ingredients, harmoniously combined atop a rice base.



**Chirashi Don**

CHICKEN 11.80 **S**  
 VEG TEMPURA 10.80 **S V**

CHICKEN 11.80  
 SALMON 12.80

13.80

15.80

16.80

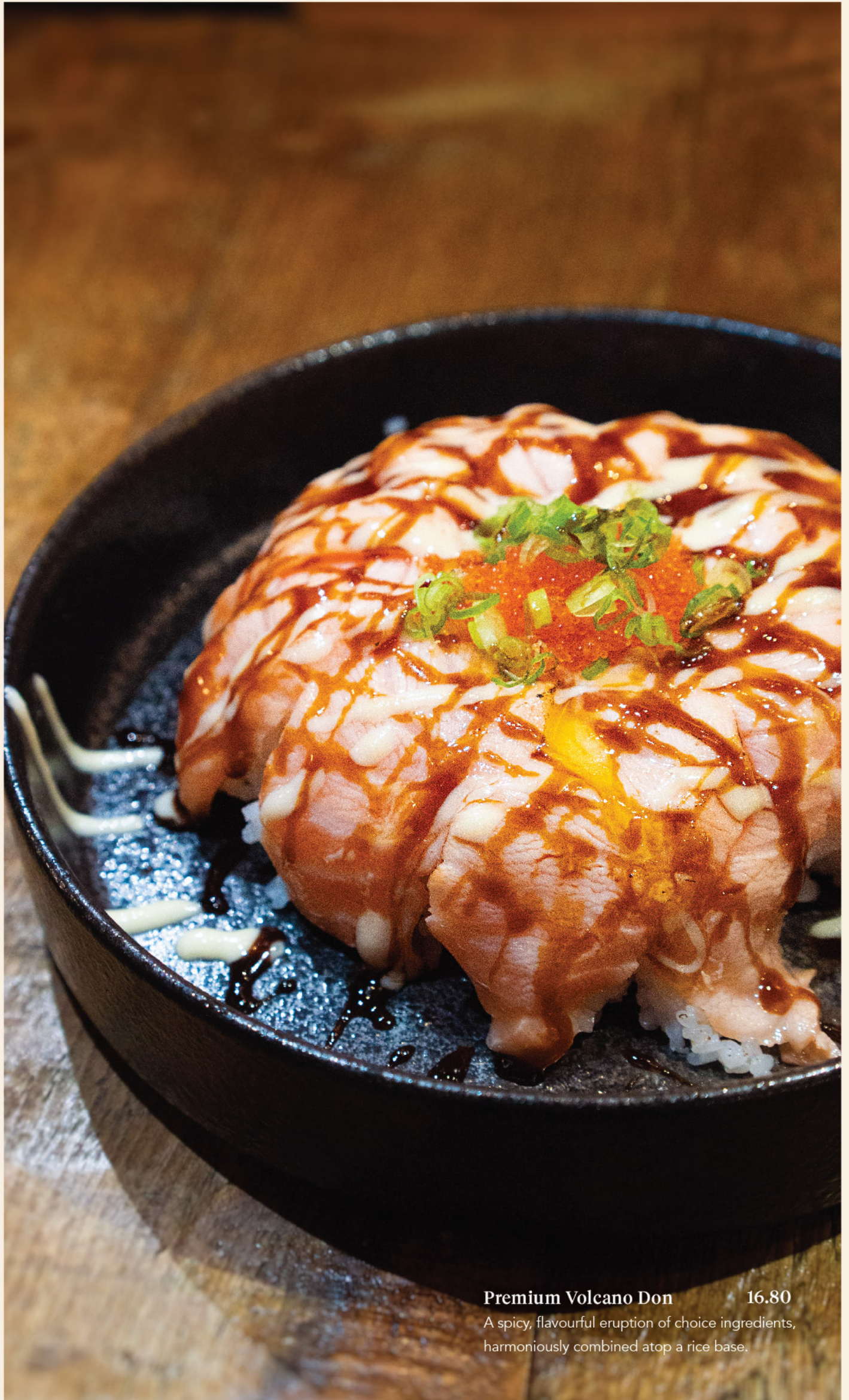
16.80

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**V** - VEGETARIAN **S** - SPICY







**Premium Volcano Don 16.80**

A spicy, flavourful eruption of choice ingredients, harmoniously combined atop a rice base.



## STIR-FRIED UDON OR YAKISOBA

### Vegetarian

A vibrant mix of fresh vegetables stir-fried with Udon or Yakisoba noodles, seasoned for a hearty, plant-based delight.

10.80 **V**

### Chicken

Juicy chicken pieces tossed with Udon or Yakisoba noodles, perfectly seasoned for a savoury, filling meal.

10.80

### Seafood

A medley of fresh seafood combined with Udon or Yakisoba noodles, delivering an oceanic burst of flavours in every bite.

12.80

## EXTRA

### Steamed Rice

3.00

## DESSERT

### Goma Ice Cream

Nutty black sesame ice cream with a distinct richness.

4.60

### Matcha Ice Cream

Velvety ice cream with a vibrant matcha kick.

4.80

### Homemade Cheesecake

A decadent symphony of creamy indulgence, crafted with love.

5.00

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