

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. V S C SOYA 6.80
CHICKEN	Pan-fried dumplings with a juicy chicken filling. S C SOYA 7.80
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.	
M 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.	
M 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	12.50
SALMON	
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.	
M	
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
Musroom 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.	

寿司

SUSHI

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.	
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 1pc 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	

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