



AKATUKI あかつき暁

COVENT GARDEN

JAPANESE CUISINE + SAKE BAR



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At Akatuki, Japanese dining is guided by balance,
craftsmanship and quality ingredients.

From handcrafted sushi to premium wagyu
and simmering hot pots, each dish is thoughtfully
prepared to be shared and savoured.

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APPETISERS

All items are also available à la carte.

Choose any 3 from Classic · £21.80

Choose any 3 from Premium · £39.80

À LA CARTE

Classic Miso Soup

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

(VEG) £4.00

Edamame

Steamed young soybeans, a simple yet delightful appetiser often sprinkled with sea salt or mixed with spicy sauce.

SALTED (VEG) £4.90

SPICY (SPICY · VEG) £4.90

CLASSIC

Okonomiyaki · 3 pcs

Bite-sized Japanese savoury pancakes with octopus and mixed vegetables.

£7.80

Chicken Meatballs · 3 pcs

House-made chicken meatballs, lightly battered and fried until golden and crispy.

£7.30

Takoyaki · 5 pcs

Savoury octopus-filled spheres, perfectly crispy on the outside with a tender centre, topped with flavourful sauce and bonito flakes.

£8.90

Shichimi Flavoured Fried Squid Tentacles

Japanese seven-spice-flavoured crispy squid tentacles.

(SPICY) £9.90

White Fish Tempura · 6 pcs

Lightly battered and deep-fried white fish, offering a perfect crunchy texture.

£9.90

Chicken Karaage

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

£9.90

Chicken Gyoza · 5 pcs

Crispy on the outside and filled with a juicy mixture of minced chicken and vegetables.

£7.80



PREMIUM

Rainbow Dipping Prawns

Crispy breaded prawns served with various mayo dipping sauces.

£13.80

Prawn Tempura · 5 pcs

Lightly battered and deep-fried prawns, offering a perfect crunchy texture.

£13.80

Salmon and Beef Skewer

Grilled salmon wrapped with sliced beef served with house Yakiniku glaze.

£14.80

Tataki

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

BEEF (Medium Rare) 80g £16.20

SALMON £16.20

TUNA £16.20

Seafood Tartare

Salmon, sea bass, tuna, avocado, yuzu pepper, spicy salad dressing and shredded cheese.

(SPICY) £16.20

Kaminari Flame Skewers · 2 pcs

Ribeye steak cubes, courgette, cherry tomato, grilled gravy and gin

£16.20

Lychee Shrimp Blossom · 6 pcs

Deep-fried minced shrimp balls filled with mozzarella cheese and coated in crispy red flour granules, with a crunchy exterior and a juicy, savoury centre.

£16.20

Yellowtail Carpaccio

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

£16.20

Wagyu & Foie Gras on Garlic Bread · 1 pc

10 g foie gras.

£16.90

Eel Tempura · 8 pcs

Lightly battered and deep-fried eel, offering a perfect crunchy texture.

£17.80

Puff Pastry on Seafood Chowder Soup

Rich seafood chowder beneath a golden, flaky puff pastry crust.

£13.90



VEGETARIAN

All items are also available à la carte.

Choose any 3 from Vegetarian · £21.80

Vegetable Gyoza

Crispy on the outside and filled with a juicy mixture of vegetables.

VEG £7.80

Pan-Seared Green Peppers

Blistered green peppers finished with sea salt and citrus.

VEG £7.80

Japanese Fried Tofu with Sweet Chilli Sauce

Crispy on the outside and silky within, served with a sweet chilli sauce.

VEG £7.80

Grilled Aubergine with Vinegared Miso

Grilled aubergine glazed with sweet and tangy vinegared miso.

VEG £7.80

Buttered King Oyster Mushrooms with Sea Salt

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

VEG £7.80

Vegetable Tempura

A selection of vegetables, lightly battered and deep-fried for a crisp texture.

VEG £7.80

HOSOMAKI

6 PCS PER PORTION

Tuna Maki

£9.90

Cucumber Maki

VEG £6.40

Salmon Maki

£7.90

Avocado Maki

VEG £6.40



SHARING SUSHI ROLLS

Sweetheart Tempura Roll

A deep-fried inside-out roll filled with sweet potato.

VEG £14.80

King Oyster Mushroom Tempura Roll

A crunchy sushi roll filled with tempura-fried king oyster mushrooms.

VEG £14.80

Salmon Avocado Uramaki

Inside-out sushi roll filled with salmon and avocado.

£14.80

Tuna Avocado Uramaki

Inside-out sushi roll filled with tuna and avocado.

£15.80

Volcano Roll

Uramaki roll filled with avocado and chopped eel, topped with roasted volcano sauce, bonito flakes and tobiko.

£18.80

Rainbow Roll

Filled with asparagus, avocado and cucumber; topped with tuna, salmon, white fish, avocado and tobiko.

£19.90

Aromatic Duck Roll

Uramaki roll filled with crispy aromatic duck and cucumber.

£19.90

Crispy Soft Shell Crab Roll

Futomaki roll filled with crispy deep-fried soft-shell crab, red pickles, cucumber and shiso leaves.

£21.90

Wagyu Ebi Roll

A5 Japanese Wagyu uramaki roll, filled with deep-fried breaded prawns, topped with crispy onion flakes.

£23.90

Akatuki Roll

Purple rice uramaki roll filled with asparagus, fried prawns, minced crab and edible gold leaf.

£28.90

Lobster & Crab Meat Roll

Sushi rice roll filled with crab stick, egg crepe, avocado and lobster meat, topped with tobiko, crispy tempura flakes and chopped spring onions, finished with salad dressing and eel sauce.

£36.00

Black Dragon Roll

Filled with prawn tempura and topped with grilled eel.

£21.90

Dragon Roll

Filled with prawn tempura and avocado; topped with avocado and tobiko.

£19.90



SASHIMI & NIGIRI

Choose any 4 · £30.00

	SASHIMI 3 PCS	NIGIRI 2 PCS
TUNA	£7.80	£7.80
YELLOWTAIL	£7.80	£7.80
SALMON	£7.80	£7.80
SEA BASS	£7.80	£7.80
SEA BREAM	£8.90	£8.90
BOILED & MARINATED SCALLOP	£7.80	£7.80
HOKKIGAI CLAM	£9.90	£9.90
GRILLED WAGYU NIGIRI		£9.00
Wagyu beef, sushi rice, black pepper, salt, horseradish.		
EEL NIGIRI		£9.00



SUSHI SETS

(WASABI CONTAINS MUSTARD)

ADD CAVIAR TO ANY SUSHI SET +£48

SIGNATURE SELECTIONS

SEVEN KINDS OF GRILLED NIGIRI

Wagyu Beef, Salmon, Tuna, Sea Bass, Yellowtail, Eel, Scallops.

£19.80

AKATUKI SASHIMI SET FOR TWO

21 pcs of sashimi.

£56.40

NIGIRI & SASHIMI SET FOR TWO

10 pcs of sashimi and 16 pcs of nigiri.

£65.80

DELUXE SUSHI & SASHIMI SET FOR TWO

18 pcs of sashimi, 10 pcs of nigiri and Akatuki Roll.

£99.00

CLASSIC SUSHI SETS

SALMON SET

£15.60

Salmon Sashimi · 3 pcs
Salmon Nigiri · 3 pcs
Salmon Maki · 6 pcs

TUNA SET

£16.80

Tuna Sashimi · 3 pcs
Tuna Nigiri · 3 pcs
Tuna Maki · 6 pcs

AKA SIGNATURE SET

£18.80

Sashimi · 3 pcs
Tuna / Salmon / White Fish
Nigiri · 3 pcs
Tuna / Salmon / White Fish
California Roll · 4 pcs



CHEF'S SIGNATURES

Yuzu Miso Confit Chicken

Slow-cooked chicken leg paired with yuzu miso sauce and simmered vegetables.

£23.80

Verdant Salmon

Pan-seared salmon with crispy skin, served with creamy green pea sauce.

£25.10

Black Truffle Wagyu Fried Rice

Fragrant jasmine rice wok-tossed with succulent Wagyu beef, mixed vegetables (onion, carrots and green peas), egg, and infused with the rich, earthy elegance of black truffle.

£28.30

Yuzu Saikyo Cod

Black cod marinated in yuzu and white miso sauce, delicately grilled.

£28.50

Shizuku Scallops

butter seared scallops topped with pesto infused mayo sause and seasonal veggies.

£29.50

Plum-Glazed Seared Duck

Pan-seared duck breast served with a sweet plum glaze.

£30.70

Wasabi-Infused Lobster

Butter-seared half lobster with a refined wasabi and honey sauce.

£39.90

Japanese Wagyu beef Tsukune

Minced Wagyu beef meat balls served with tomato flavored curry sauce.

£38.80

Chef's Special Caviar Roasted Seaweed Taco

Crispy roasted seaweed taco filled with sushi rice, tender crab meat and avocado, topped with artichoke chips, radish sprouts and premium caviar.

£68.80



Caviar and Black Truffle Linguine with Wagyu Steak

Black truffle Linguine topped with tender Wagyu steak and savoury caviar, bringing together rich land-and-sea flavours.

£28.30



Pan-Seared Ribeye Steak & Foie Gras with Red Wine Caramelised Onions

Premium pan-seared ribeye crowned with buttery foie gras and complemented by rich red wine caramelised onions.

£36.60

HOT POT

Exclusive Wagyu Hot Pot (80g)

A single-serve hot pot with premium wagyu and seasonal vegetables.

£39.90

Signature Beef Hot Pot

A single-serve hot pot featuring tender beef and fresh vegetables.

£23.80

Sea Bass Hot Pot

A single-serve hot pot with sliced fresh sea bass and seasonal vegetables.

£23.80



DONBURI

Deluxe Mushroom Don

A mix of sautéed mushrooms in butter sauce.

VEG £15.20

Vegetarian Eel Don

"Eel don"-inspired grilled aubergine glazed with sweet soy sauce, served over steamed rice.

VEG £16.50

Chicken Katsu Curry Don

Crispy breaded chicken cutlet served on rice with hearty Japanese curry sauce.

£17.50

Scottish Beef Cubes Don

Tender Scottish beef cubes grilled to perfection with a rich savoury sauce over rice.

£18.60

Premium Foie Gras Don

A decadent rice bowl featuring melt-in-your-mouth foie gras and tender king oyster mushrooms.

£36.60

Lobster Mapo Tofu Don

Spicy Sichuan-style tofu and lobster served with rice for a bold fusion dish.

SPICY £36.80

Ikura Don

Vinegared rice with salmon roe and your choice of salmon, tuna or both.

£24.10

Chirashi Don

An assortment of fresh sashimi slices elegantly arranged over vinegared rice and topped with ikura.

£25.10

Poke bowl

Rice bowl with your choice of salmon or tuna, topped with avocado, edamame beans and mango, and served with sushi soy sauce.

£18.80

Grilled Eel Don

A whole grilled eel glazed with sweet soy sauce and a dash of sansho.

£26.20



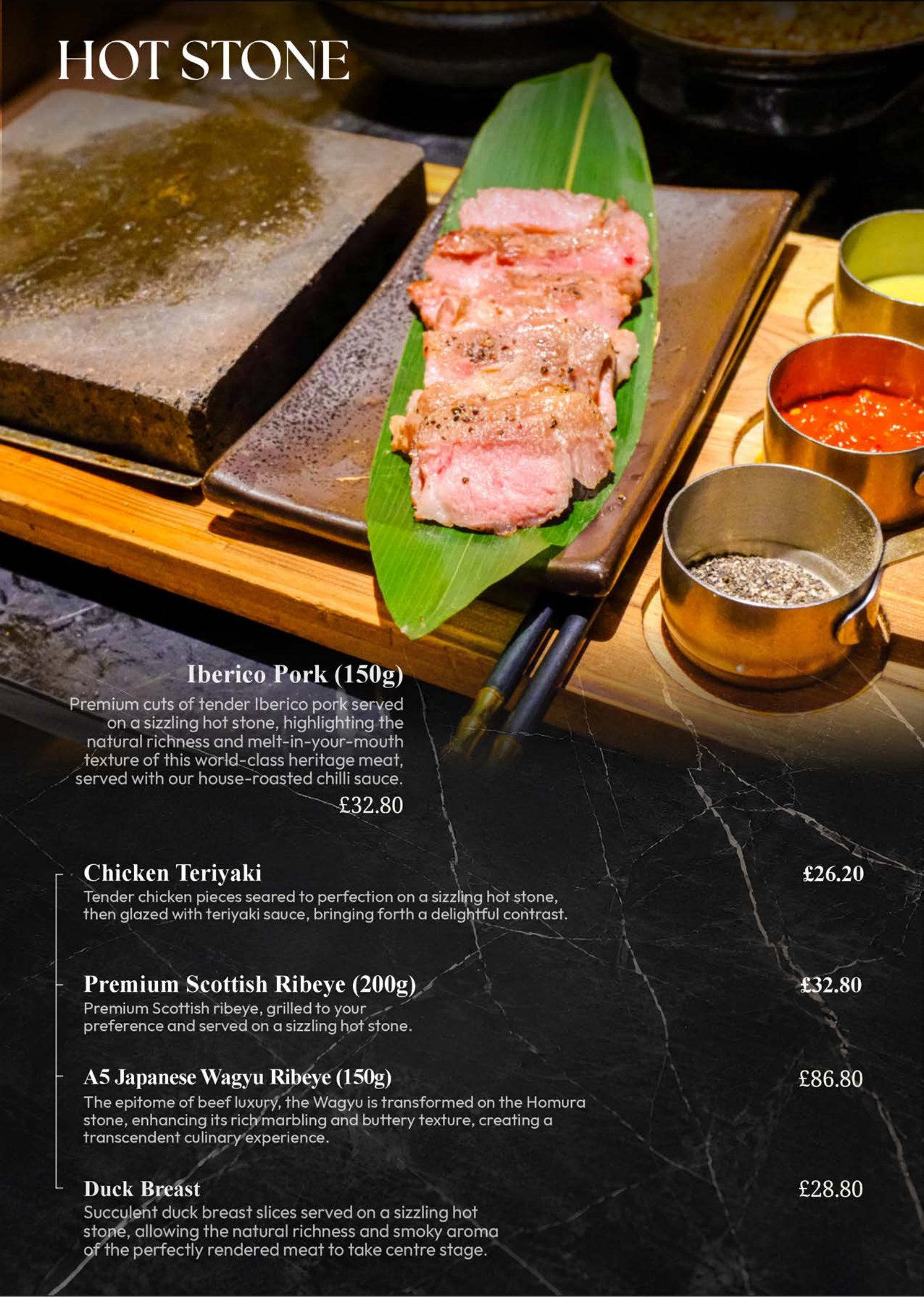
Volcano Don

A hearty donburi with fresh salmon, a pasteurised egg, fried onions and tobiko, topped with bonito flakes.

£21.90



HOT STONE

A close-up photograph of a sizzling hot stone grill. A large, rectangular, dark grey stone is placed on a wooden base. On the stone, several slices of Iberico pork are cooking, showing a pinkish-red interior and a seared exterior. To the right of the stone, there are three small metal pots containing different sauces: a green one, a red one, and a black one. A pair of chopsticks is visible near the stone. The background is dark and out of focus.

Iberico Pork (150g)

Premium cuts of tender Iberico pork served on a sizzling hot stone, highlighting the natural richness and melt-in-your-mouth texture of this world-class heritage meat, served with our house-roasted chilli sauce.

£32.80

Chicken Teriyaki

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

£26.20

Premium Scottish Ribeye (200g)

Premium Scottish ribeye, grilled to your preference and served on a sizzling hot stone.

£32.80

A5 Japanese Wagyu Ribeye (150g)

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.

£86.80

Duck Breast

Succulent duck breast slices served on a sizzling hot stone, allowing the natural richness and smoky aroma of the perfectly rendered meat to take centre stage.

£28.80

NOODLES & FRIED RICE

NOODLES

Chicken Yakisoba

Stir-fried Japanese noodles with tender chicken and vegetables.

£17.50

Vegetable Yakisoba

Stir-fried Japanese noodles with seasonal vegetables.

VEG £14.90

Seafood Udon

Stir-fried udon noodles with scallops, mussels and prawns.

£19.80

Chicken Udon

Stir-fried udon noodles with tender chicken and vegetables.

£17.50

Vegetable Udon

Stir-fried udon noodles with seasonal vegetables.

VEG £14.90

Japanese-Style Spicy Dan Dan Noodles

Chewy ramen noodles tossed in a rich, aromatic sesame and chilli sauce, topped with savoury spiced minced beef, crushed peanuts and a hint of Sichuan pepper.

SPICY

£21.80





Seafood Yakisoba

Stir-fried Japanese noodles with scallops, mussels and prawns.

£19.80

FRIED RICE (PER PERSON)

Spicy Rice

(SPICY) £4.50

Egg Fried Rice

£4.00

Vegetable Fried Rice

£5.00

SIDES

Steamed Rice

(VEG) £3.50

Salad

(VEG) £3.50

Seasonal Vegetable

(VEG) £3.50

Plain Yakisoba

£5.00

Plain Udon

£5.00



Creamy Mushroom Udon £21.80

Rich, creamy udon noodles with mushrooms,
topped with shrimp and ikura.





PLEASE NOTE

Please inform a member of staff of any allergies or dietary requirements before ordering. While we take care in preparation, we cannot guarantee that any dish is completely free from allergens.

Images are for reference only; actual presentation may vary.

A discretionary 10% service charge will be added to your bill.

