



Christmas Menu

£ 5 6 . 8 0
P E R P E R S O N

S T A R T E R S & S O U P S

C H O O S E O N E

King Prawn Cocktail

king prawn, caviar, potato, onion, sea salt, black pepper, cajun spices

Salmon Parfait

fresh salmon, cream, milk, sea salt, white rice vinegar, lime juice

Akatuki Hana Sushi

sushi rice, fresh salmon, tuna, sea bass (flower-shaped, temari & nigiri style)

Akatuki Signature Sashimi

fresh salmon, tuna, kombu-cured sea bass

Miso Glazed Aubergine (V)

grilled Japanese aubergine, sweet savoury miso glaze

Vegetarian Volcano Roll (2 pcs) (V)

sushi rice, avocado, asparagus, special volcano sauce

Rich Tomato Velouté (V)

ripe tomatoes, sweet onions, potatoes, celery

Creamy Seafood Chowder

fresh salmon, white fish, onions (optional puff pastry lid)

M A I N S

C H O O S E O N E

Japanese Miso Roasted Lamb Cutlet

tender lamb cutlets, savoury bouillon, miso glaze, seasonal vegetables

Kombu Dashi Poached Sea Bass (180g)

fresh sea bass fillet, Japanese yam puree, sea lettuce powder

Pan-Seared Foie Gras & Red Wine Ribeye Steak (+ £12)

seared foie gras (80g), premium ribeye steak (120g), rich red wine jus

Classic Christmas Roast Turkey Breast

sliced turkey breast, butter-roasted chestnuts

Japanese Vegetable Curry Stew (V)

vegetarian curry sauce, potatoes, aubergine, carrots, courgette, king oyster mushroom

Garlic Butter Roasted Pumpkin (V)

plant-based butter, roasted chestnut pumpkin, minced garlic

R I C E

C H O O S E O N E

Black Truffle & Wagyu Fried Rice (+ £6)

black truffle sauce, Wagyu beef, egg, onion, green peas, carrots

Black Truffle Mushroom Fried Rice (V)

black truffle sauce, mixed mushrooms, egg, onion, green peas, carrots

D E S S E R T S

C H O O S E O N E

Artisanal Matcha Ice Cream

rich and creamy with the delicate bitterness of Uji matcha

Traditional Japanese Dorayaki

soft and fluffy pancakes filled with sweet red bean/ strawberry paste

(V) Suitable for Vegetarians

AKATUKI COVENT GARDEN