



New Year's Eve Dinner

€95 PER PERSON | €85 PER PERSON (EARLY SEATING AT 18:30)



AMUSE BOUCHE

CRAB CONE

Nori Sheet - Crab Meat - Wakame - Tobiko

FIRST COURSE

OYSTER

Ponzu Dressing - Umibudo

SEA URCHIN NIGIRI

TUNA HAM

Kombu Dry Aged - Japanese Mustard - Wasabi

WAGYU TARTARE

Ponzu Relish - Cured Egg Yolk Shavings - Black Ink Aioli



SECOND COURSE

MINI TACOS

Local Prawns - Hijiki - Jalapenos - Guacamole

BLACK BAO BUN

Wasabi Battered Halibut - Asian Slaw - Avocado Yoghurt

SHIITAKE SALAD

Goma Dressing - Garlic Chips - Toasted Sesame Seeds

USDA BEEF

Crispy Rice Croquette - Truffle Shavings

PALATE CLEANSER

CUCUMBER - MINT - TANQUERAY GIN SORBET

MAIN COURSE

choice of

AKI'S SURF & TURF

Wagyu Beef Tenderloin - Canadian Lobster - Miso Butter - Mangetout - Truffle Mash

BLACK COD

Ponzu Dashi Stock - Asparagus - Wok Fried Shiitake Mushrooms



FLAMED WASABI BATTERED TOFU

Miso Roasted Cauliflower - Romanesco Salsa - Purple Potato Crisps - Szechuan Peppers



DESSERT

choice of

CHOCOLATE CLAY POT

Valrhona Dark Chocolate - Kahlua & Nikka Caramel Sauce - Madagascar Vanilla - Almond Macaroon

PASSION FRUIT MOLTEN LAVA

Fresh Passion Fruit - Mango Sorbet - Calvados



AKI
秋津

50% Deposit is required upon booking to reserve your seat