



# AKINA

CONTEMPORARY JAPANESE RESTAURANT & BAR



From a *faraway* land where  
two cultures collide.  
*An explosion* that gave birth  
to a culinary gold mine.

## Share

Edamame with Salt or Sweet & Spicy  
Sesame Cucumbers, Shiso Salt, Puffed Quinoa  
Guacamole, Fried Corn, Lime, Nori & Plantain Crisps ✿  
Fried Potato Terrine, Shichimi, Red Yuzu Chilli Sauce  
Salt & Pepper Squid, Green Chilli & Lime

## Deluxe Share

Crispy Rice Cake, Spicy Tuna, Togarashi, Avocado  
Pumpkin & Cheese Okonomiyaki, Cabbage,  
Golden Curry, Yoghurt ✿  
Prawn Toast Okonomiyaki, Wasabi Mayo, Bbq Sauce,  
Dried Bonito  
Korean Fried Chicken, Fermented Sweet Chilli,  
Cucumber Pickle  
Tuna Pizza, Tomato Salsa, Fresh Truffle ✿  
add a tin of Osetra caviar & condiments (30g)

## Nori Taquitos

Spicy Eggplant, Tomato Salsa, Seaweed Aioli ✿  
Seared Salmon Belly, Wasabi Mayo, Mango Salsa  
Mixed Ceviche, Green Jalapeño Relish, Coriander ✿  
Chilli Garlic Chicken, Pineapple, Spring Onion

## Salads

Spinach & Soba Noodle, Parmesan, Dried Miso,  
Truffle Goma ✿  
Seaweed, Green Mango and Apple Salad,  
Pepper Leaf, Sesame  
Wafu Cabbage, Choko, Grape, Crispy Onions,  
Miso Mustard Cream  
Lobster & Tomato Salad, Endive, Avocado,  
Spicy Yuzu Dressing  
Crispy Shiitake Salad, Enoki, Arugula,  
Yuzu Truffle Vinaigrette ✿

## Cold Plates

White Fish Ceviche, Coconut & Lime, Crisp Plantain  
Lobster Ceviche, Pomelo, Jalapeño, Tomato,  
Prawn Cracker  
Raw Hamachi, Black Sesame, Yuzu Truffle Dressing  
Chutoro Tiradito, Wasabi Pea, Radish, Avocado,  
Sweet Ginger Vinegar  
Tuna Tartare, Choko, Edamame, Yellow Chilli,  
Seaweed  
Salmon & Green Apple Tartare, Cucumber,  
Spicy Yuzu Dressing  
Seared Salmon, Shiso, Ginger Ponzu, Wasabi Tobiko  
Warayaki Seared Tuna, Chilli Oil, Fried Garlic,  
Bonito Vinegar ✿

✿ Akina's Favourites

Allow us to fulfill your needs, please let one of our experience curators know if you have any special dietary requirements or food intolerances.

---

---

## Tempura

Long Bean Tempura, Seaweed Aioli, Lemon 🌸

Local Vegetable Tempura Selection,  
Daikon Vinegar, Umami Salt

Rock Shrimp Tempura, Red Yuzu Kosho,  
Green Pea Wasabi

Double Tempura Prawn, Spicy Tartare,  
Shiso & Nori Wrap 🌸

## Skewer & Gyoza

Tofu, Mushroom & Kimchi Dumplings, Fried Garlic

Prawn & Scallop Dumplings, Roasted Chilli Dressing

Pork & Cabbage Gyoza, Chives, Pickled Ginger Vinegar 🌸

Asparagus Skewer, Sweet Soy, Sesame, Rice Crumb

Octopus Kushiyaki, Peruvian Pepper, Bonito, Lime

Tokyo Wing Yakitori, Togarashi, Yuzu Chilli 🌸

Chicken Thigh Yakitori, Tare, Spring Onion

## Robata Grill

Robatayaki and Warayaki are long lasting Japanese traditions where food is cooked in hot charcoal and straw fire cooking techniques. By using coal and straw, we create a higher burning temperature allowing food to be seared to perfection.

### VEG

Smoked Eggplant, Sweet Miso, Cucumber, Coriander

Burnt Vine Tomatoes, Silken Tofu, Onion Dressing

Baked Potato, Truffle, Yuzu Cream, Smoked Garlic 🌸

King Oyster Mushrooms, Young Pepper Teriyaki

### SEAFOOD

Hokkaido Scallops, Ponzu Brown Butter, Smoked Potato

King Prawns, Chipotle Cream, Steamed Bread

Coal Fired Black Cod, Yuzu Miso, Red Onion Pickle 🌸

Bbq Chilean Sea Bass, Black Pepper, Soy Butter Sauce 🌸

### MEAT & POULTRY

Warayaki Grilled Baby Chicken, Miso Corn Sauce 🌸

Marinated Lamb Chops, Korean Spices,  
Sesame Cucumber 🌸

Glazed Chashu Pork Belly, Mint Cucumber Salsa,  
Pork Skin Puff

🌸 Akina's Favourites

Allow us to fulfill your needs, please let one of our experience curators know if you have any special dietary requirements or food intolerances.

---

## Claypot

Mixed Mushroom Rice, Truffle Butter,  
Mushroom Dashi

Hand-Picked Whole Mud Crab Rice, Yuzu  
Pepper, Spinach, Spring Onion Relish

Smoked Duck Rice, Crisp Confit Leg, Shiitake,  
Puffed Rice, Plum Soy ✿

Soy Braised Pork Noodle, Black Vinegar,  
Sesame Greens, Peanuts

## Soup & Noodle

Spicy Seafood Soup, Korean Chilli Oil, Kimchi

Chilled Buckwheat Noodles, Soy Dashi, Wasabi,  
Green Onion

Crab Udon Noodles, Dashi Butter, Black Pepper,  
Parmesan ✿

Black Sesame Tantanmen Noodle, Numbing  
Eggplant, Fried Garlic

Coconut Curry Ramen, Hot & Sour Chicken,  
Nori, Egg ✿

## Sides

Steamed Rice

Miso Soup with Tofu, Spring Onion, Wakame

Broccoli, Jalapeño Salsa, Sesame

## Chefs Selections / Moriawase

Traditional Nigiri Selection 5 pcs / 8 pcs

New Style Nigiri Selection 5 pcs / 8 pcs

Sashimi Selection 3 selections / 5 selections

Millionaire Sushi Platter

3 x Nigiri | 3 x Sashimi | 2 x Maki

Billionaire Sushi Platter

4 x Nigiri | 4 x Sashimi | 3 x Maki

Ceviche Selection

## Traditional Nigiri (2pcs) / Sashimi (3pcs)

Akami / Tuna

Chutoro / Fatty Tuna

Otoro / Very Fatty Tuna

Sake / Salmon

Hamachi / Yellowtail

Ebi / Prawn

Hotate / Hokkaido Scallop

Unagi / Eel

Tamago / Egg

Avocado

✿ Akina's Favourites

Allow us to fulfill your needs, please let one of our experience curators know if you have any special dietary requirements or food intolerances.

## New Style Nigiri (2pc)

Avocado – Yuzu, Togarashi

Tamago – Pineapple XO

Mango – Wasabi Pea, Cucumber

Asparagus – Spicy Yuzu, Parmesan

Tomato – Salsa Fresca, Smoked Chilli

Miso eggplant – Peanuts, Fried Garlic

Akami – Green Salsa, Quinoa

Otoro – Tomato Salsa, Caviar

Chutoro – Crispy Garlic Rice, Truffle ❁

Hamachi – Daikon, Mango Pickle

Salmon – Seared Chilli Aioli, Red Onion ❁

Seared Prawn – Smoked Pork, Wasabi ❁

Duck Breast – Teriyaki, Mandarin

## Maki Rolls

### Cucumber Cream Cheese Gunkan

cucumber skin, garlic cream cheese, pickled onion, fried potato

### Avocado Tempura Wasabi Roll

tempura avocado, wasabi mayo, cucumber, spring onion, shiso, seaweed furikake

### Spicy Cucumber Kimchi Roll ❁

cucumber kimchi, silken tofu, sesame, fermented chilli mayo

### O.G Roll

carrot, cucumber, avocado sesame, shiso, goma dressing

### Tofu Katsu Miso Roll ❁

panko crumbed tofu, yuzu miso, shiso, pickled pumpkin, cucumber

### Nikkei Ceviche Roll

mixed marinated fish, avocado, jalapeños, tomato salsa, salmon roe

### Deviled Tuna Roll ❁

spicy tuna mayo, tuna belly, cucumber, togarashi, fermented chilli

### Lobster Roll

poached lobster, avocado, kewpie mayo, wasabi tobiko, puffed quinoa

### Dynamite Crab

picked crab, avocado, spicy mayo, tobiko, togarashi, squid ink tempura crumbs

### Panko Tuna Belly Roll ❁

avocado, fatty tuna, kewpie, Japanese bbq, bonito flakes, spring onion, pickled cucumber

### Truffle Rock Shrimp Roll ❁

sweet shrimp ceviche, avocado, cucumber, ock shrimp tempura, truffle aioli, furikake

### Chicken Katsu Mango Roll

panko crumbed chicken, Japanese bbq, wasabi kewpie, mango, togarashi

❁ Akina's Favourites

Allow us to fulfill your needs, please let one of our experience curators know if you have any special dietary requirements or food intolerances.



Vegetarian

## Share

- Edamame with Salt or Sweet & Spicy
- Sesame Cucumbers, Shiso Salt, Puffed Quinoa
- Guacamole, Fried Corn, Lime, Nori & Plantain 🌸
- Crisps Fried Potato Terrine, Shichimi, Red Yuzu Chilli Sauce 🌸
- Korean Fried Cauliflower, Fermented Sweet Chilli, Cucumber Pickle
- Avocado Pizza, Tomato Salsa, Fresh Truffle 🌸
- Spicy Eggplant Taquitos, Tomato Salsa, Seaweed Aioli 🌸
- Tofu, Mushroom & Kimchi Dumplings, Fried Garlic 🌸
- Green Bean Tempura, Seaweed Aioli, Lemon 🌸
- Local Vegetable Tempura Selection with Daikon Vinegar, Umami Salt

## Salads

- Spinach & Soba Noodle, Parmesan, Dried Miso, Truffle Goma 🌸
- Seaweed, Green Mango and Apple Salad, Pepper Leaf, Sesame
- Wafu Cabbage, Choko, Grape, Crispy Onions, Miso Mustard Cream
- Tomato & Endive Salad, Avocado, Spicy Yuzu Dressing
- Crispy Shitake Salad, Enoki, Arugula, Yuzu Truffle Vinaigrette 🌸

## Robata Grill

- Asparagus Skewer, Sweet Soy, Sesame, Rice Crumb
- Smoked Eggplant, Sweet Miso, Cucumber, Coriander
- Burnt Vine Tomatoes, Silken Tofu, Onion Dressing 🌸
- Baked Potato, Truffle, Yuzu Cream, Smoked Garlic 🌸
- King Oyster Mushrooms, Young Pepper Teriyaki

## Claypot / Soup / Noodle

- Mixed Mushroom Rice, Truffle Butter, Mushroom Dashi 🌸
- Spring Onion & Spinach Rice, Yuzu Pepper, Spring Onion Relish
- Chilled Buckwheat Noodles, Soy Dashi, Wasabi, Green Onion
- Black Sesame Tantanmen Noodle, Numbing Eggplant, Fried Garlic 🌸
- Coconut Curry Ramen, Red Larb Shiitake, Shallot, Nori

## Sides

- Steamed Rice
- Broccoli, Jalapeño Salsa, Sesame

🌸 Akina's Favourites

Allow us to fulfill your needs, please let one of our experience curators know if you have any special dietary requirements or food intolerances.



---

---

## Nigiri (2pcs)

Avocado Nigiri – Yuzu, Togarashi

Mango Nigiri – Wasabi Pea, Cucumber

Asparagus – Spicy Yuzu, Parmesan

Tomato – Salsa Fresca, Smoked Chilli

Miso eggplant – Peanuts, Fried Garlic

**Billionaire Sushi Platter**

4 x Nigiri | 4 x Maki

## Maki Sushi

**Cucumber Cream Cheese Gunkan**

cucumber skin, garlic cream cheese, pickled onion, fried potato

**Avocado Tempura Wasabi Roll**

tempura avocado, wasabi mayo, cucumber, spring onion, shiso, seaweed furikake

**Spicy Cucumber Kimchi Roll** 🌸

cucumber kimchi, silken tofu, sesame, fermented chilli mayo

**O.G Roll** 🌸

carrot, cucumber, avocado sesame, shiso, goma dressing

**Tofu Katsu Miso Roll** 🌸

panko crumbed tofu, yuzu miso, shiso, pickled pumpkin, cucumber

🌸 Akina's Favourites

Allow us to fulfill your needs, please let one of our experience curators know if you have any special dietary requirements or food intolerances.

---



Dezāto

---

---

## Desserts

### Grand Platter

a luxurious selections of Akina's favourite desserts

### Ice Cream & Sorbet Selection

#### Miso Cappucino

miso crème brulee, candied pecans,  
miso butterscotch, salted caramel, aerated coffee

#### Coconut Chawanmushi

soft Japanese custard with exotic fruits, yuzu lemon  
sorbet

#### Mandarin Redberry Kakigori

toasted rice milk cream, strawberry jelly,  
raspberry sorbet, mandarin ice

#### Matcha Tres Leches

coconut milk sponge cake, matcha white  
chocolate, mango

#### Chocolate Textures

soft chocolate, sponge, chai caramel, cherries,  
cacao wafers

#### Passionfruit Soufflé

fresh passionfruit, black sesame ice cream,  
sesame leaf



Akina's Favourites | Vegetarian

Allow us to fulfill your needs, please let one of our experience curators know if you have any special dietary requirements or food intolerances.

All prices are listed in Indian rupees. Government taxes as applicable. We levy 10% service charge.

---