

Chefs Tasting Menu
テイスティング

Akari's Tasting Menu presents two seasonal expressions, crafted with the finest ingredients selected daily from the Tokyo Toyosu Market. Named Tsuki (Moon) and Hana (Flower), each menu draws inspiration from enduring motifs in Japanese aesthetics that honour nature's perpetual cycle and the beauty found in every fleeting moment.

Tsuki / Moon
月

An individually served sushi-focused tasting menu highlighting the freshest seasonal produce.

Hana / Flower
花

A comprehensive tasting menu, transforming ingredients sourced at their peak into expertly crafted dishes.

Soup
椀物

Miso Soup (GF)
Awase Miso, Seaweed, Tofu, Chives

Small Plates
前菜

Chamame (V, GF)
Edamame, Shichimi Salt

Akari Tofu
House Made Tofu, Dashi, Shoyu, Ginger

Shishito Peppers
Bonito Flakes

Goma Ae (V, GF)
Spinach, Shimeji Mushrooms, Sesame Soy

Tsukemono Moriawase (V, GF)
House Made Pickles

Nasu Agebitashi (V, GF)
Chilled Eggplant, Ginger

Hamachi Usuzukuri
Yellowtail, Yuzu Sesame Ponzu, Crispy Garlic

Yasai Shiraae (D, GF)
Summer Vegetables, Tofu Dip

A5 Wagyu Tataki
A5 Miyazaki Wagyu, Grated Daikon Ponzu

Shimaji Tataki
Seared Stripedjack, Tosazu Jelly

Aigamo Roast
Duck Breast, Nanban Miso, Tokyo Negi

(D) Dairy (GF) Gluten Free (N) Nuts (VG) Vegan

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Salad
サラダ

Green Market (V, GF)
Summer Vegetables, Goma Miso
With Tofu (V, GF)
With Warm Mushroom (V, GF)

Caesar (D, GF)
Yuzu Sesame, Ontama, Katsuo Bushi, Aonori
With Warm Mushrooms (GF)
With Hokkaido “Unibushi” (GF)

Fried
揚げ物

Yasai Tempura
Summer Vegetables

Tempura Moriawase
Shrimp, Summer Vegetables

Ebi Tempura
Shrimp

Suzuki Tatsutaage
Fried Branzino, Shiso Aioli

Soft Shell Crab Karaage (GF)
Fried Soft Shell Crab, Tomato Relish

Lobster Tempura
Lobster, Yuzu Aioli

Fish
魚

Gindara (GF)
Miso Black Cod

Hamachi Kama
Charcoal Grilled Yellowtail Collar

Lobster & Uni Ogonyaki (GF)
Grilled Lobster, Uni Miso, Lobster Oil

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Meat
肉

Shio Koji Jidori Sumibi Yaki

Charcoal Grilled Chicken, Yuzu Sesame Ponzu, Daikon Oroshi

Kamo Miso Yaki

Charcoal Grilled Duck Breast, Shiso Miso

Moromi Lamb Sumibi Yaki

Moromi Marinated Lamb, Wasabi Oil

A5 Kobe Charcoal Grilled Tenderloin (GF)

A5 Kobe Charcoal Grilled Salmon (GF)

Market
野菜

Tofu Miso Yaki (V, GF)

Charcoal Grilled Tofu. Shiso Miso

Grilled Summer Vegetables

Yukari Salt, Shiso Miso

Nasu Dengaku (V, N, GF)

Grilled Eggplant, Saikyo Miso

Maki
巻物

Kappa (V)

Cucumber

Oshinko (V)

Pickled Daikon Radish

Ume Shiso (V)

Sour Plum, Shiso, Cucumber

Avocado (V)

Eel Cucumber

Tekka

Tuna

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Sushi Roll

ロール

Vegetable (V)

Napa Cabbage, Japanese Burdock

Spicy Tuna

Spicy Sesame Aioli, Asparagus, Chives

Negi Hama

Hamachi, Scallion

Salmon Avocado

King Crab California

Avocado, Cucumber

Miyazaki Wagyu

Seared Wagyu Beef, Garlic Chili, Sesame Oil

Sashimi & Nigiri

刺身 / にぎり

Hamachi (Yellowtail)

Madai (Red Snapper)

Kinme Dai (Golden Eye Snapper)

Akami (Lean Tuna)

Chutoro (Medium Fatty Tuna)

Otoro (Fatty Tuna)

Ora King Salmon

Unagi (Eel)

Hotate (Scallop)

Shimaaji (Striped Jack)

Botan Ebi (Shrimp)

Santa Barbara Uni (Sea Urchin)

Hokkaido Uni (Japanese Sea Urchin)

Chef's Selection of 5

Chef's Selection of 8

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Rice
御飯

Yakimeshi (V, GF)
Vegetable Fried Rice
With Onsen Tamago

Unagi Gohan
Charcoal Grilled Eel

A5 Kobe Kamatama Udon
Ontama, Takana

Noodles
麺類

Zaru Soba
Cold Soba, Karajiru
With Vegetable Tempura
With Tempura Moriawase

Kake Soba
Hot Soba, Amajiru
With Kamo (Duck)
With Vegetable Tempura
With Tempura Moriawase

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