

## STARTERS

### SMALL DISHES

#### EDAMAME (v) (V)

- Salted

- Spicy chilli garlic

#### MISO SOUP

Traditional Japanese soy beans soup

#### SPINACH WITH WHITE SESAME SAUCE (v) (V)

Blanched spinach dressed with white sesame sauce

#### AKI SALAD (v) (V)

Mixed leaves salad, marinated tofu, beetroot, edamame beans, enoki mushrooms & lemon dressing

- with chicken katsu

#### NASU DENGAKU - AUBERGINE (v)

Grilled aubergine tossed with red miso, baby leaf & ponzu sauce

#### SOFT SHELL CRAB NANBAN

Fried soft shell crab marinated in nanban sauce served with cherry tomatoes, cauliflower purée & sakura cress

#### PRAWN GYOZA

Steam-fried gyoza filled with shrimp, vegetables & served with yuzu soy sauce

#### TIGER PRAWNS SALAD

Seasonal salad & pan seared prawns with yuzu butter dressing

### NEW STYLE SASHIMI

#### SALMON YUZU

Sliced salmon with yuzu soy dressing

#### YELLOWTAIL TRUFFLE

Sliced yellowtail with truffle oil dressing

#### ORIENTAL BEEF TATAKI

Seared beef fillet tataki marinated in oriental sauce & topped with sakura cress

#### DUCK TATAKI

Seared duck breast tataki with ponzu teriyaki sauce & topped with sakura cress

### NOODLE & TEMPURA

#### GREEN TEA CHA NOODLES (v) (V)

Green tea noodles with seasonal vegetables

#### MIXED VEGETABLES (v)

Selection of vegetables served with dashi sauce

#### PRAWN

Prawn tempura served with dashi sauce

#### ASSORTED

Selection of vegetable, prawn & fish served with dashi sauce

## CHEF'S SPECIALS

### FISH & MEAT

#### BABY CHICKEN

Corn-fed baby chicken with chilli sauce & pickled vegetables

#### SMOKED BARBARY DUCK BREAST

Roasted & smoked with cherry wood duck breast served with field mushroom & orange miso sauce

#### SEA BASS FILLET

Pan-seared sea bass fillet served with spring greens & yuzu butter

### CHARCOAL GRILL

#### ALASKAN BLACK COD

Miso marinated black cod served with black sesame sushi rice

#### SALMON WITH BALSAMIC TERIYAKI SAUCE

Grilled salmon served with sautéed green beans

#### LAMB CHOPS HOBA YAKI

- 2 pieces

- 4 pieces

Lamb chops hoba yaki with chilli miso sauce & leek dengaku served with marinated peppers & grilled courgette

### STEAKS & WAGYU

#### SCOTTISH RIBEYE

- 200 gr.

#### SCOTTISH FILLET

- 180 gr.

#### WAGYU BEEF FILLET

- 160 gr.

All served with crushed potatoes, aubergine, shitake mushroom and ponzu sauce

### SIDE DISHES

#### YUMEINISHIKI RICE (v) (V)

Steamed rice

#### GREEN BEANS SHISHIMI (v) (V)

Sautéed green beans with soy sauce & shishimi pepper

#### ORIENTAL AUBERGINE

Pan fried aubergine served oysters' sauce & chilli

#### SEAWEED SALAD (v) (V)

Mix wakame, wafu dressing & sesame seeds

#### SEASONAL PICKLES (v) (V)

Home-made pickles

## NIGIRI, ABURI AND SASHIMI

	NIGIRI (1pc)	ABURI (1pc)	SASHIMI (4pcs)
YELLOWTAIL	3.5	4	12
EEL	3.5	4	
TUNA	3.5		12
SEA BASS	3	3.5	9
SEA BREAM	3	3.5	9
SCALLOP	3	3.5	9
SALMON	3	3.5	9
PRAWN	3.5		
SWEET PRAWN	3		8
MACKEREL	2.5		8

## GOLD PLATTER

24K GOLD SUSHI PLATTER FOR 2 (20 pcs) 99

Chef selection nigiri & sushi roll

\*Preparation time 30 minutes

\*\* Excluded from promotions

## OMAKASE PLATTER

SASHIMI & SUSHI PLATTER FOR 2 (32 pcs) 50

SASHIMI & SUSHI PLATTER FOR 3 (50 pcs) 70

Chef selection sashimi, nigiri & sushi roll

## MAKIMONO ROLL

SALMON 5

TUNA 5.5

SOFT SHELL CRAB 9

EEL AVOCADO 6.5

## DAILY CHEF'S SASHIMI SELECTION

### KAZE

Selection of 3 kinds

### TSUKI

Selection of 5 kinds

### MATSU

Selection of 9 kinds

## DAILY CHEF'S NIGIRI SELECTION

### NAMI

Selection of 7 kinds

### TOKUJO

Selection of 9 kinds

### ROKU

Selection of 6 pairs (6 kinds - 12pcs)

## VEGETERIAN NIGIRI & SUSHI

### YASAI NIGIRI SELECTION (v) (V)

Selection of 3 pairs (6 pcs) with house miso

### KOUZU VEGETABLE (v) (V)

Asparagus, cucumber, avocado, carrot, rice crackers, aonori & sweet soy sauce

### YASAI TEMPURA (v)

Courgette, aubergine, chives, rice crackers, aonori & miso dressing

### SHIITAKE (v) (V)

Shiitake mushroom, seaweed, cucumber, aonori & sesame dressing

## NEW STYLE ROLL

28 SALMON & AVOCADO 7.5

Salmon, avocado, sesame seeds

40 YUZU HAMACHI 9

Yellow tail, cucumber, aonori, chilli flakes & yuzu soya

65 SPICY CALIFORNIA (6pcs) 10

Crab meat, avocado, cucumber, tobiko, chilli flakes & spicy mayonnaise

SPICY TUNA 9

Tuna, cucumber, spring onion, chilli tempura flakes & spicy mayonnaise

30 PRAWN TEMPURA 9.5

Tempura prawn, avocado, aonori & sweet soy sauce

38

## KOUZU SPECIAL ROLL

41 LADY IN GREEN 12

Salmon, tempura flakes, tobiko, avocado topping & spicy mayonnaise

DRAGON 12

Tempura prawns, avocado topping & sweet soy sauce

FUJI VOLCANO ROLL (6pcs) 13

Robata grilled salmon, scallop & prawn, cucumber, tobiko, spring onions, spicy mayonnaise

RAINBOW 14

Crab meat, tuna, salmon, white fish, avocado topping & spicy mayonnaise

BLOOD MOON 15

Tuna, tobiko, chives, tempura flakes, tuna topping & spicy mayonnaise

SEXY 15

Prawns, tobiko, spring onion, spicy mayonnaise, eel & avocado topping with sesame dressing

## PRIX FIXE

AVAILABLE DAILY 12-3PM & 5-7PM

2 COURSES £19

3 COURSES £24

### STARTERS

MISO SOUP or  
SALMON YUZU or  
SALMON & AVOCADO or  
ORIENTAL BEEF TATAKI

### MAINS

ASSORTED SUSHI or  
MIXED VEG TEMPURA (v) or  
MISO MARINATED SALMON or  
CHICKEN YAKITORI

DESSERTS OF THE DAY

\*offer is available for maximum of 6 people per table

## BENTO BOX

AVAILABLE DAILY

12-3PM & 5-7PM

HITOTSU £22

FUTATSU £32

### HITOTSU

MISO SOUP  
SEAWEED WAFU  
AKI TOFU SALAD  
MAKIMONO ROLL  
ASSORTED TEMPURA  
CHICKEN YAKITORI & RICE

### FUTATSU

MISO SOUP  
NASU DENGAKU  
ASSORTED SUSHI  
AKI CHICKEN KATSU SALAD  
ASSORTED TEMPURA  
BEEF STEAK & RICE  
ICE CREAM

\*offer is available for maximum of 6 people per table

(v) suitable for vegetarians, (V) suitable for vegans, (n) contains nuts. If you have any food allergies or intolerance, please advise a member of the service team.

A discretionary 12.5% service charge will be added to your bill.