



MENU

STARTERS

AKIRA BACK WAGYU PIZZA 28
umami aioli, tomato, beef, micro shiso, truffle oil

DYNAMITE KING SHRIMP 20
soy citrus, marinated wasabi tobiko

LOCH DUART SALMON 22
shimeji mushrooms, samphire, rice cracker

WASABI MARINATED CELERIAC 18
sweetcorn puree, edamame, pickled white radish,
togarashi

CAULIFLOWER SALAD 18
avocado, feta cheese, sesame, yuzu amazu

TRUFFLE SALAD WITH PARMESAN 20
herb yogurt caesar dressing

FROM THE GRILL

SIRLOIN STEAK 55
280g

RIBEYE 60
300g

FILLET 68
220g

choice of wasabi chimichurri, yuzu
béarnaise, truffle peppercorns,
beef jus

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free
Gluten free options available, ask your server.

MAINS

BEEF WELLINGTON *serves 2* 90
dauphinoise potatoes, creamed spinach

PAN FRIED HALIBUT 40
artichoke, courgette, banyuls vinaigrette, smashed potatoes, coriander

GRILLED CHICKEN BREAST 32
peruvian potato, braised kimchi, aji panca teriyaki

KING OYSTER MUSHROOM 28
artichoke, broad beans, aji amarill, lemongrass dressing

SPICY CALABRIAN RIGATONI 28
burrata, spinach, sun-dried tomatoes

SIDES

TRUFFLE FRIES 9.5
parmesan

CREAMED PINACH (vg) 8.5
sauteed spinach, goma sauce

DAUPHINOISE POTATOES 7.5
rosemary, garlic cream

DESSERTS

CHOCOLATE TART 14.5
hazelnut ganache, salted caramel ice cream

VANILLA & STRAWBERRY CHEESECAKE 15.5
chocolate soil, strawberry sorbet

BAKED ALASKA 15.5
raspberry cream, vanilla ice cream

CHEESE SELECTION 18
British cheeses, grapes, celery, chutney

Please inform our team of any allergies or intolerances when ordering.
Full allergen information is also available upon request.

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