

STARTERS

Edamame	
• Classic Edamame, Maldon Salt (GF) (V) (VG)	160
• Spicy Edamame, Togarashi (GF) (V) (VG) (SE)	170
• Gourmand Edamame, Truffle (GF) (V) (VG)	175
🍷 Salmon Tartare (D) (S) (R) (GF) (SE) (SF)	185
<i>charcoal sago crackers, achevicado, ikura</i>	
Truffle Potatoes Cromesquis (D) (V) (E)	180
<i>aged white cheddar, truffle mayo</i>	
Rock Shrimps Tacos (D) (SF) (E)	175
<i>red cabbage pickles, spicy mayo, tobiko</i>	
Zucchini Carpaccio (V) (SE) (S) (E)	180
<i>zucchini hummus, roasted zucchini, arugula, ponzu, chili oil</i>	
Kizami Oyster (SF) (R) (GF)	360
<i>sakoshi bay oysters, kizami wasabi, jalapenos, avruga caviar</i>	
Crispy Potatoes Mille-Feuilles	
• Truffle Beef Tartare (D) (R) (GF)	190
• Spicy Tuna Tartare (D) (R) (GF) (E)	190
Pop Chicken Karaage (SE) (S) (E)	190
<i>fried corn-fed chicken marinated 24h, spicy gochujang</i>	
Smoked Burrata (D) (V) (TN) (A)	250
<i>chili tomato jam, balsamic reduction, basil oil, pine nut</i>	
AKASA Poke Bowl (SF) (SE) (S) (R) (GF)	310
<i>Tuna Salmon Avocado</i>	
<i>mango, edamame, marinated red cabbage, wakame, red onion, sesame dressing</i>	

ROBATA - Served by 2 pieces

Tiger Prawn (S) (SF)	230
<i>tamarind, lime, coconut jalapenos sambal</i>	
Organic Chicken (TN) (S) (SE)	210
<i>Asian aromatic peanut sauce, peanut cracker, kaffir lime</i>	
Wagyu Beef (S) (D)	230
<i>sweet onion, onion chips</i>	
Oyster Mushroom (VG) (V) (GF)	180
<i>confit garlic, tomato, parsley</i>	

MAIN COURSES

🍷 Thai Wagyu Beef Tartare (R) (TN) (E) (S) (GF) (SF)	360
<i>marinated yolk, infused sago, kemangi, rice cracker</i>	
Ribeye Grain Fed 200 Days (200g) (D) (S)	650
<i>chimichurri sauce, sweet potato fries</i>	
Tuna Steak (SE) (S)	420
<i>Asian marination, bean salsa, fennel</i>	
🍷 Truffle Soba Noodles (D) (V)	380
<i>parmesan cheese, truffle, basil</i>	
Nam Prik Pao Scallop (S) (SF)	490
<i>spicy glazed scallop, pak choi, kaffir, lime</i>	
Crab Rice (E) (S) (SF)	390
<i>Papua crab meat, green shiso pesto, aji amarillo, egg</i>	
Char Siu Organic Chicken (D) (S) (SE)	420
<i>slow-grilled chicken, daikon pickles, hainan foam</i>	
Firewood Broccoli,	
Tamarind Soy Cream (V) (S) (VG) (SE)	390
<i>roasted shiitake, pumpkin seed pesto, grilled sucrine</i>	

SIDES

Baby Spinach Salad (D) (GF) (V)	110
<i>parmesan cheese, miso, truffle yuzu</i>	
Garlic Sesame Green Beans (S) (SE) (SF)	100
Nasi Lemak	80
<i>jasmine rice, pandan, ginger, lemongrass, coconut</i>	

FROM THE SWEETNESS

Pineapple Carpaccio (V) (GF) (D)	170
<i>coconut caramel coco, coconut sorbet</i>	
🍷 Chocolate Lava (D) (E) (V)	200
<i>matcha ice cream</i>	
<i>(15 minutes of preparation)</i>	
Coffee or Tea Gourmand (E) (V) (TN) (D)	210
<i>Chefs selection of 4 mini desserts to accompany your hot beverage</i>	
<i>(please ask your waiter for coffee or tea selection)</i>	
Mochi Ice Cream (V) (E) (D)	75/Piece
<i>black sesame, matcha green tea, yuzu</i>	
Sorbet (GF) (VG)	60/Scoop
<i>mango, coconut, pineapple lemongrass</i>	