



PRIVATE DINING

MENU OPTION 1

FIRST COURSE

Tuna tartare - cucumber, avocado, miso, lotus chips
or
Kinoko mushroom salad, green peppercorn dressing (VG)

SECOND COURSE

Chef's selection of sashimi

THIRD COURSE

Grilled salmon - sesame green beans, lemongrass and ginger broth
or
Teriyaki duck breast, orange, pomegranate and hazelnut salad

FOURTH COURSE

Vanilla and strawberry cheesecake - chocolate sesame soil
or
Exotic fruit and pomegranate salad - passion fruit and banana sorbet

£80pp



THE
PRINCE
AKATOKI
LONDON





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MENU OPTION 2

FIRST COURSE

Selection of maki rolls.
Salmon and avocado

SECOND COURSE

Wagyu
Wasabi mash and grilled baby vegetables

THIRD COURSE

Chocolate fondant
Matcha ice cream

£95pp



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MENU OPTION 3

FIRST COURSE

Yellowtail carpaccio – jalapeno, yuzu dressing, coriander cress
or

Pan-fried scallops – citrus soy glaze, samphire and seaweed salad

SECOND COURSE

Chef's selection of sashimi and nigiri

THIRD COURSE

Robata grilled A5 wagyu – grilled vegetables, spicy ponzu, truffle fries
or

Lobster – crushed new potatoes, asparagus, yuzu butter

FOURTH COURSE

Exotic fruit and pomegranate salad – passionfruit and banana sorbet

House wines & water (non-alcoholic options are available)



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£115pp





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MENU OPTION 4 - VEGETARIAN

FIRST COURSE

Salt-baked heritage beetroot, miso dressing, honey-glazed walnuts

SECOND COURSE

Asparagus – truffle butter sauce, garlic and herb panko crumbs

THIRD COURSE

Robata grilled aubergine – chilli, spring onion, ginger miso,
vegetable crisps

FOURTH COURSE

Buttermilk panna cotta – sake jelly, blackberry compote,
sesame tuille

or

Dark chocolate fondant – matcha ice cream

£80pp



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CANAPÈ MENU

VEGETARIAN

Hijiki salad – daikon, radish, miso dressing

Mixed vegetable skewer – tart miso mustard sauce (vg)

Crispy quail egg, miso aioli

Goat's cheese crostini – honey, walnuts, umeboshi

Asparagus on toasted brioche – yuzu hollandaise

SWEET

Caramelized sweet miso truffles

Mini yuzu and raspberry tarts

Matcha macarons

Sansho pepper chocolate dipped strawberries



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OPTIONAL BEVERAGES

ALL RATES ARE QUOTED PER PERSON PER SERVING

Soft drinks	£3.50
Still/Sparkling mineral water (750ml) per bottle	£5.00
Tea & coffee only	£5.00
Tea, coffee and snacks	£7.50
Asahi Beer	£7.00
Saicho – Sparkling Green Tea (Non-Alcoholic)	£35.00
Akashi-tai Junmai ginjo (Sparkling)	£36.00
Rosato, Puglia, Mezzogiorno	£55.00
Chardonnay Colli Orientali, Fondo Indizeno	£55.00
Malbec Alma Mora	£55.00
Zinfandel, California	£96.00
Veuve Clicquot, Yellow label Brut, Champagne	£125.00
Veuve Clicquot Rose Champagne	£185.00

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to your bill.

PRIVATE DINING BENTO EXPERIENCE



Tonkatsu bento

Pork katsu, tonkatsu sauce
Japanese pickled vegetables, Mixed leaf salad, honey,
and yuzu dressing

Karaage bento

Buttermilk fried chicken, gochujang mayo.
Japanese pickled vegetables, Mixed leaf salad, honey,
and yuzu dressing

Tempura bento (vg)

Vegetable tempura, ponzu
Japanese pickled vegetables, Hijiki salad, miso dressing

Sushi bento

4 pieces Maki roll and 3 pieces nigiri
Japanese pickled vegetables, Hijiki salad, miso dressing

Salmon teriyaki bento

Salmon teriyaki
Japanese pickled vegetables, Hijiki salad, miso dressing

All are accompanied by steamed rice and miso soup
with a yuzu brûlée or rice pudding.



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£45 per person