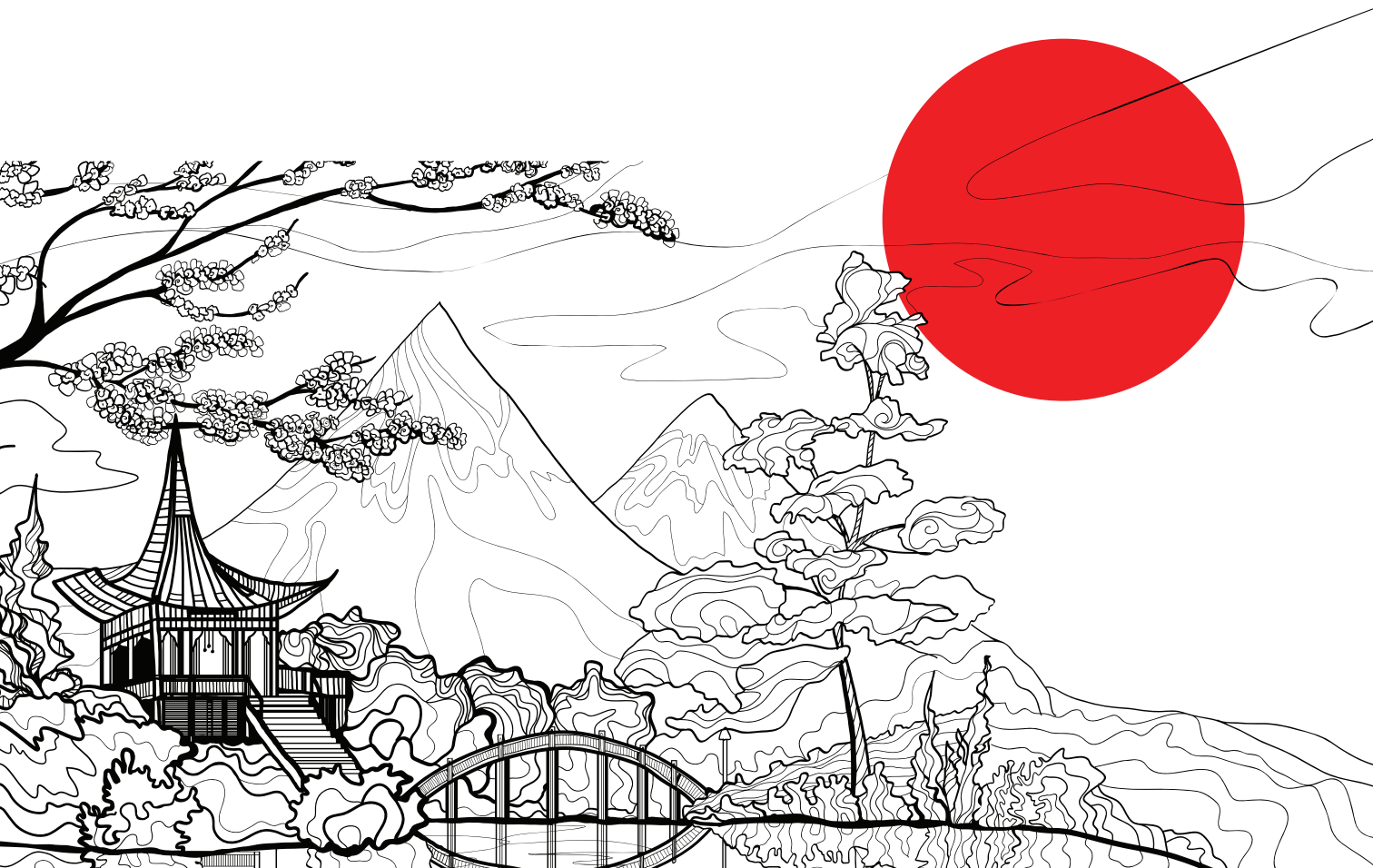


AKARI  
&  
KŌKŌ

Akari (あかり) is a Japanese word that means “light”- an ode to the sun rays from beyond the Himalayas which fill our restaurant. Our menu paints a broad brush of tastes from across Asia from the delicate Umami of Japanese dishes to fiery peppers of Szechuan cuisine; the curries of Thailand to the fermented pickles of Korea. Here we seek to the fuse the diversity of Asian flavours using the fresh products and ingredients from across the world. Set your culinary desires free...

*itadakimasu or bon appetite!*



# SOUP & SALADS

**CHILLI BROCCOLI SOUP**  620  
*Chilli, broccoli florets, soya*

**TOFU MISO SOUP**  620  
*Japanese style broth, wakame, spring  
onion and tofu*

**SOUR & PEPPER SOUP –  
VEGETABLE | CHICKEN**   680 | 810  
*Bamboo shoot mushroom and chinkiang vinegar*

**LUNG FUNG SOUP –  
VEGETABLE | CHICKEN | PRAWN**    680 | 810 | 930  
*Chilli enhanced coriander based thick*

**TOM YUM SOUP -  
VEGETABLE | CHICKEN | PRAWN**    680 | 810 | 930  
*Spice Thai broth cherry tomatoes mushroom*

**TOM KHA SOUP –  
VEGETABLE | CHICKEN | PRAWN**   680 | 810 | 930  
*Thai coconut base soup flavour with  
lemongrass and galangal*

**THAI RAW PAPAYA SALAD**  750  
*Spicy peanut dressing with raw papaya and  
cherry tomato*

**GRILLED THAI CHICKEN SALAD**   840  
*Basil, mint, coriander, green beans, onion,  
cucumber, tamarind dressing*



 Chef's Recommendation  
 Non-Vegetarian  Vegetarian

*The above prices are in Nepalese currency & inclusive of applicable taxes.  
Kindly let your order taker know if you are allergic to any ingredients.*

# SHARING DISHES

**ROCK SHRIMP TEMPURA**  **1800**  
*Crisp prawns, jalapeno dressing, spicy mayonnaise, lime and sesame*

**AKARI CRISPY PRAWN**   **1800**  
*Crispy prawns with signature Akari sauce*

**SPICY BASIL FISH**   **1180**  
*Stir fried fish in Thai chilli jam and sweet basil*



**KOREAN FRIED CHICKEN LOLLIPOP**  **1090**  
*Crispy chicken lollipop, with sauce and spring onions*

**JAPANESE CHICKEN KARAGE**  **1090**  
*Japanese fried chicken, picante mayonnaise*

**FIVE SPICED CHICKEN MEATBALLS**   **1090**  
*Tossed in a Thai chilli glaze*

**BURMESE CHILLI LAMB**  **1490**  
*Crisp lamb slivers tossed, chilli peppers and Burmese spices*

**TEMPURA - VEGETABLE | PRAWNS**   **960 | 1800**  
*Crispy batter fry, choice of vegetable or prawns, dipping sauce*

**EDAMAME**   **960**  
*Fresh soya beans with choice of salted | soya garlic | spicy tobanjan*

**SHITAKE AND WATERCHESTNUT SPRING ROLLS**   **930**  
*Served with Thai chilli sauce*

**HONEY CHILLI FRIES**  **810**  
*French fries in a sweet and spicy glaze*



**SPINACH AND CREAM CHEESE WONTON PARCEL**  **930**  
*with siracha mayonnaise*

**KIMCHI WONTON NACHOS**  **810**  
*Crisp wonton nachos, kimchi, gochujang mayonnaise, jalapeno, cheese dressing*

**BLACK PEPPER MUSHROOM WITH CASHEW**  **930**  
*Wok tossed button mushroom with smoked pepper and cashew*

**CRISPY CORN**   **810**  
*Crispy fried corn in siracha sauce*

 Chef's Recommendation

 Non-Vegetarian  Vegetarian



# DIM SUM

**EDAMAME AND TRUFFLE DUMPLING**   **1120**

*Edamame puree, truffle paste and potato flakes*

**CORN CHEESE AND SPINACH DUMPLING**  **1060**

*Cheese roasted corn and spinach dim sum*

**VEGETABLE CRYSTAL DUMPLING**  **1060**

*Steamed celery, water chestnut, and carrot dumpling*

**PAN FRIED BAO-VEGETABLE | PORK**    **1060 | 1430**

*Pan fried mixed vegetable with mushroom and preserved sichuan vegetable*

**CHICKEN POTSTICKER**  **1430**

*Pan-fried chicken dumpling with carrot and toban sauce*

**BARBEQUE CHICKEN DIM SUM**  **1430**

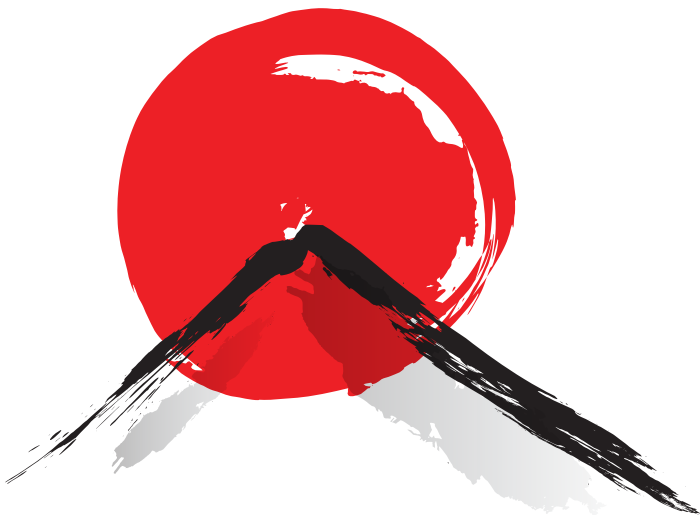
*Charcoal grilled chicken and sesame oil*

**PRAWNS SHU MAI**   **1680**

*Traditional Chinese open dumpling of prawns*

**CHICKEN CHESTNUTS DIM SUM**   **1430**

*Chicken chestnuts and spuria soya topped chili oil sauce*



# MEAL BOWLS

**VEGETABLE RAMEN**   **1430**

*Traditional Japanese broth exotic mushrooms  
and vegetables*

**GRILLED CHICKEN MISO RAMEN**  **1680**

*Traditional Japanese broth grilled chicken with  
egg wakami nori sheet*

**PORK SOBA NOODLES**  **1800**

*Grilled pork with egg, onions, ginger & nori sheet*

**THAI CURRY RED | GREEN – VEGETABLE |  
CHICKEN | PRAWN**    **1210 | 1460 | 1710**

*with pea aubergine, sweet basil and bamboo shoot,  
served with Japanese steamed rice*

**THAI MASAMAN LAMB CURRY**  **1830**

*Mild Thai curry with Indian and Malay influences,  
served with Japanese steamed rice*

**JAPANESE KATSU CURRY –  
MUSHROOM AND TOFU | CHICKEN | PORK**    **1310 | 1680 | 1800**

*Japanese rice served with katsu curry and  
tsukemeno*



# SUSHI

**SIGNATURE CHICKEN URAMAKI** 🍣👨‍🍳 **1490**  
*Crispy chicken scallion and spicy wasabi mayonnaise*

**SALMON AND CREAM CHEESE URAMAKI** 🍣 **1740**  
*Salmon and cream cheese*

**CONRAD ROLL** 🍣👨‍🍳 **1860**  
*Salmon outside roll with flamed cheese, spicy mayo  
tanuki and spring onion*

**BOSTON ROLL** 🍣 **1740**  
*Spicy tuna maki with spice mayo*

**PRAWN TEMPURA CREAMY SALMON** 🍣👨‍🍳 **1740**  
*Avocado, cucumber and togarashi sauce*

**HOT PHILADELPHIA ROLL** 🍣 **1860**  
*Panko fried roll with salmon, tuna, cream cheese with  
spicy mayonnaise and Asian salsa*

**CALIFORNIA ROLL** 🍣 **1740**  
*Crabstick, avocado, cucumber, cream cheese and tobiko*

**SPICY AVOCADO TEMPURA URAMAKI** 🍣👨‍🍳 **1310**  
*Crunchy, avocado, sesame seed and togarashi*

**HOT PHILADELPHIA TOFU ROLL** 🍣 **1430**  
*Panko fried roll with tofu, cream cheese with spicy  
mayonnaise and Asian salsa*

**VEGETABLE CALIFORNIA ROLL** 🍣 **1310**  
*Avocado, cucumber, carrot, and pickled radish with  
cream cheese*

**SPICY PANKO MUSHROOM ROLL** 🍣 **1310**  
*Fried mushroom with spicy mayo*

**AKARI EXPERIENCE PLATTER VEG** 🍣👨‍🍳 **3420**  
*25 pieces of assorted chef's signature roll*

**AKARI EXPERIENCE PLATTER 25 PCS** 🍣👨‍🍳 **4970**  
*Serves sake and maguro  
rambo roll  
prawn tempura roll  
chef's signature roll*



👨‍🍳 Chef's Recommendation  
🍣 Non-Vegetarian 🍋 Vegetarian

# ROBATA GRILL BARBECUE

**MISO NZ LAMB CHOP** 🍷👨‍🍳 **4970**  
*48 hrs miso marinated NZ lamb chops with vegetable  
on a hot sizzling pan*

**SALMON TERIYAKI** 🍷👨‍🍳 **2670**  
*Pan seared salmon teriyaki with sautéed vegetable*

**GRILLED WHOLE TROUT** 🍷👨‍🍳 **1680**  
*Served with sautéed vegetable*

**CHARGRILLED PRAWNS WITH SESAME PONZU** 🍷 **1860**  
*with vegetable shallots*

**EBI YAKI** 🍷 **1930**  
*Grilled prawn with tonagarashi butter sauce*

**MISO FISH** 🍷👨‍🍳 **1930**  
*48 hrs marinated white fish, vegetable spicy orange  
ponzu and cilantro*

**YAKITORI CHICKEN** 🍷 **1430**  
*Grilled chicken skewers with teriyaki sauce*

**THAI CHICKEN SATAY** 🍷 **1430**  
*Chicken skewers lemongrass galangal and spice peanut  
sauce*

**TERIYAKI CHICKEN** 🍷👨‍🍳 **1740**  
*Chicken thigh glazed, teriyaki sauce, vegetable*

**SAKE MARINATED CHICKEN WINGS** 🍷👨‍🍳 **1430**  
*Chicken wings marinated sake with gochujang sauce*

**CHARGRILLED PORK BELLY** 🍷👨‍🍳 **1550**  
*Spice sesame ponzu sauce and vegetable akar*

**SPICY MISO GRILLED VEGETABLES** 🌱 **1310**  
*Assorted vegetable marinated with chilli and  
miso sauce*





# MAINS

**TRADITIONAL MAPO TOFU** ☑ 👨 1400

*Braised silken tofu, shitake, leeks, preservative vegetable in chilli been sauce*

**WOK FRY CHINESE GREEN** ☑ 1370

*Garlic flavour chinese vegetable with shao sing wine*

**STIR FRIED BROCCOLI WATER CHESTNUT AND SHITAKE MUSHROOMS** ☑ 1370

*Mild garlic, sesame and scallion sauce*

**WILD MUSHROOM WITH FRESH RED CHILLI** ☑ 👨 1370

*Assorted mushroom with celery and green onion in mushroom oyster Sauce*

**EXOTIC VEGETABLE IN BLACK PEPPER SAUCE** ☑ 1370

*Stir fried seasonal vegetable in black pepper sauce*

**WOK TOSSED PRAWN WITH FRESH CHILLI** 🚫 👨 2050

*Soft fry prawn with chili and scallion in spice Sauce*

**SAMBAL UDANG** 🚫 2050

*Malaysian style prawn cooked in chilli sambal sauce*

**KUNG PAO CHICKEN** 🚫 👨 1650

*Dice chicken with fried cashew, ginger, soy and vinegar*

**CHICKEN IN SPICY HOMEMADE BASIL SAUCE** 🚫 1650

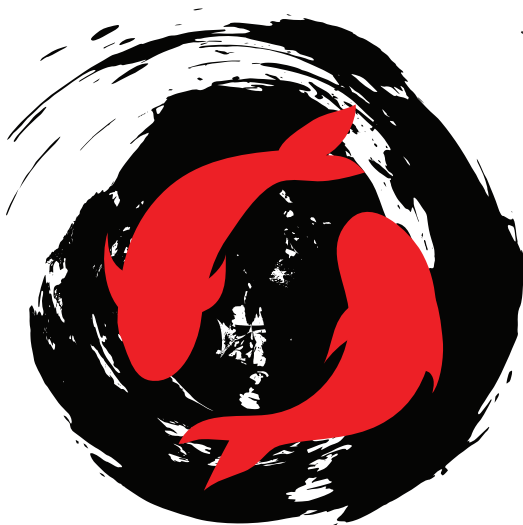
*Wok fried chicken in spicy chilli basil sauce*

**BURNT CHILLI PORK** 🚫 👨 1930

*Sliced pork loin stir-fried in a smoky chilli*

**BUFF IN BLACK PEPPER** 🚫 1710

*Slow cooked buff in homemade pepper*



# RICE AND NOODLES

JAPANESE STEAMED RICE  560

THAI WOK FRIED RICE –   930 | 1060 | 1180  
VEGETABLE | CHICKEN | PRAWN  
*with chilli and basil leaves*

SPICE EDAMAME FRIED RICE –    930 | 1060 | 1120  
VEGETABLE | CHICKEN | PORK  
*with chilli oil sauce*

AKARI FRIED RICE – VEGETABLE | CHICKEN   930 | 1060

WOK TOSSED HAKKA NOODLES –   930 | 1060 | 1180  
VEGETABLE | CHICKEN | PRAWN

PAD THAI NOODLES – VEGETABLE | CHICKEN    1060 | 1180  
*Wok tossed flat rice noodle in pad thai sauce*

YAKI UDON NOODLES –   930 | 1060 | 1180  
VEGETABLE | CHICKEN | PRAWN  
*Stir fried Japanese wheat noodle*



# DESSERTS

**TAB TIM KROB**   **810**

*Sweetened coconut milk with jellied waterchestnut*

**WARM STICKY TOFFEE PUDDING**  **810**

*with vanilla ice-cream*

**CRISPY HONEY DARSAN**  **810**

*with vanilla ice-cream*

**CHEESECAKE**   **810**

*with blueberry compote*



 Chef's Recommendation  
 Non-Vegetarian  Vegetarian

*The above prices are in Nepalese currency & inclusive of applicable taxes.  
Kindly let your order taker know if you are allergic to any ingredients.*

