WELCOME TO AKIRA

A modern Asian eatery offering bold, authentic flavors from across the continent — from fragrant Thai curries and Japanese sushi to sizzling Chinese or southeast asian country stir-fries. Fresh ingredients, vibrant dishes, and a warm, inviting atmosphere await.



Sashimi

SALMON SASHIMI	1,700
TUNA SASHIMI	1,500

Nigiri

SALMON NIGIRI	1,800
TUNA NIGIRI	1,600
PRAWN NIGIRI	1,600

Sushi Set

SALMON SENSATION — 3,500
Salmon nigiri, Salmon sashimi, Philadelphia roll & Spicy salmon roll

NIGIRI AND MAKI ROLL — 2,350
Tuna & Salmon nigiri, spicy tuna, salmon roll & dragon roll

NIGIRI VEG SET NEW — 1,300
3 avocado 3 tofu 3 tamagoyaki

VEGETARIAN SUSHI SET — 1,900
Cucumber roll, avocado roll, garden tofu & california roll

NIGIRI SET NON-VEG NEW — 2,000
3 salmon, 3 tuna, 3 prawns

Uramaki Rolls

CRAZY SALMON — 1,900
Crunchy salmon tossed in sriracha aioli

PHILADELPHIA ROLL — 1,600
The creamy richness of cream cheese pairs well with smoky, savory of the smoked salmon.

VEGAN OOHNAGI NEW — 1,300
Vegan unagi is an eggplant-based alternative to traditional unagi.

RAINBOW — 1,800
Salmon, tuna, avocado slice & crab

CALIFORNIA — 1,600
Salmon crabs stick, crispy quinoa and tenkasu

CHICKEN TERIYAKI ROLL NEW — 1,300
Delicious fusion-style sushi roll featuring tender, sweet and savory teriyaki glazed.

SPICY PRAWN TEMPURA — 1,700
Battered prawns tossed in sriracha aioli

CRAZY TUNA — 1,600
Crunchy tuna tossed in sriracha aioli

AVOCADO AND ROASTED PEPPER NEW — 1,300
Vibrant and flavorful vegetarian sushi option

TAMAGOYAKI ROLL NEW — 1,300
Fluffy omelet is called tamagoyaki.

NEGITORO MAKI NEW — 1,300
Chopped fatty tuna belly with spring onions

OSHINKO MAKI NEW — 900
Pickled radish, mango relish, avocado and cucumber

Futomaki Rolls

VEGETARIAN FUTOMAKI NEW — 1,000
Pickled daikon, avocado, spinach, tamago, cucumber.

TUNA FUTOMAKI NEW — 1,400
Spicy tuna, avocado, cucumber, vegetable tempura

SWEET POTATO TEMPURA ROLL NEW — 1,300
Delightful fusion of crispy and creamy textures combining the traditional flavors.

SPECIAL AKIRA FUTOMAKI NEW — 1,400
Cucumber, tamago, vegan unagi, prawn tempura, shitake mushroom

AVOCADO AND CUCUMBER — 1,300
Chilli mayonnaise

VEG DYNAMITE SUSHI — 1,300
Veg tempura, cucumber & sriracha dressing

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Prices Inclusive of VAT & Tourism Levy

Temaki Sushi Roll NEW

CLASSIC SEAFOOD TEMAKI ROLL 2,000
Fresh salmon, tuna, prawn & crab wrapped in nori and sushi rice, topped with spicy mayo & teriyaki glaze.

TEMAKI DASHIMAKI TAMAGO 1,200
Japanese rolled omelette over sushi rice, wrapped in nori, with a sweet umami finish.

SPICY TUNA TEMAKI ROLL 1,600
Peppery tuna and sushi rice in nori, finished with spicy mayo and teriyaki glaze.

VEGETARIAN TEMAKI ROLL 1,200
Crisp garden veggies, sushi rice and nori, finished with spicy mayo and teriyaki.

SPICY SALMON TEMAKI ROLL 1,800
Creamy, peppery salmon rolled with sushi rice and nori, finished with spicy mayo and teriyaki.

Open Bao Buns NEW

CHICKEN BAO BUNS 1,350
Pillowy steamed buns filled with crispy or tender Korean – style chicken

TRIO MUSHROOM BAO BUNS 1,000
Featuring a mix of three different mushrooms, Shiitake, button, portobello

TOFU BAO BUNS 1,000
Plant -based take on the classic steamed bun, grilled smoky, sweet and tangy flavor

BULGOGI PORK BELLY BAO 1,200
Caramelized pork belly marinated in a sweet and savory bulgogi sauce.

Dim Sum

DUCK DUMPLING 1,200
Steamed dumpling with shredded duck, spring onion & hoisin sauce

PORK AND CHIVE DUMPLING 1,000
Steamed with minced pork

VEGAN SIU MAI DUMPLING 950
Steamed or fried cooked with silken tofu & shiitake mushroom

PRAWN HAR GAU 1,250
Steamed classic Cantonese shrimp dumpling in a clear pastry

VEGETABLE GYOZA NEW 900
A mix of finely chopped vegetables in umami- rich flavor

BEEF POTSTICKER DUMPLING 1,000
Steamed or fried with beef, shiitake mushrooms and five spice

CHICKEN GYOZA 1,100
Ground chicken, vegetables & seasoning

GOLDEN CRISPY PRAWN ROLL (JAPANESE SPRING ROLL) 1,600
Crispy tempura prawn with nori, sesame and bamboo charcoal, served with sweet Thai chilli dip.

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Small Plates

PORK BELLY — 1,200
BBQ infused skewers

CHICKEN YAKITORI — 1,200
Skewers tossed in teriyaki sauce

MUSHROOM & TOFU — 1,000
Coated with teriyaki sauce

CRISPY BEEF SESAME SEED — 1,200
Bite size crunchy slices coated with sweet soy sauce

ASIAN CHICKEN WINGS NEW — 1,250
Choice of your sauce
Bbq sauce- tender wings coated in a smoky, sweet and tangy Bbq sauce.

Mango habanero sauce-A perfect blend of sweet and spicy

CRISPY CHICKEN WITH SESAME SEEDS NEW — 1,100
Crispy sesame chicken thigh glazed in teriyaki with onions and spring onion.

CORN RIBS — 1,000
Tossed in garlic butter and cajun spice rub

SPRING ROLLS
Chicken — 650
Vegetable — 600

TEMPURA
Prawn tempura — 1,700
Vegetable — 800

TUNA PANCAKE NEW — 850
Rich, savory, and slightly sweet from the tuna, enhanced by herbs and spices.

SALMON PANCAKE NEW — 1,100
Crispy patty made with flaked salmon

CRISPY TOFU WITH SESAME SEEDS NEW — 1,000
Crispy sesame tofu glazed in sweet teriyaki with onions and spring onion.

Special Soup NEW

TOM YUM SOUP — 950
Fragrant Thai broth with lemongrass, lime, garlic, mushrooms and fresh coriander.

TOM KHA SOUP — 950
Creamy coconut broth with lemongrass, lime, ginger, green curry and mushrooms.

Salad

THAI PAPAYA SALAD — 1000
Spicy, sweet & sour classic Thai salad

ULTIMATE GREEN SALAD NEW — 800
A crisp, refreshing garden salad with herbs, sesame and tangy papaya dressing.

CHICKEN TERIYAKI SALAD — 1,250
Chicken with the crispness of fresh vegetables

ASIAN SLAW NEW — 850
Shredded white and red cabbage, carrots and mixed peppers, tossed in a light tangy sesame dressing.

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Mordern Asian Noodles Soup

SPICY UDON NOODLE SOUP WITH CHICKEN — 1,600
Tender chicken breast with homemade noodles in a rich, comforting soup.

VEGAN MISO NOODLES SOUP WITH VEGAN SIU MAI — 1,300
Vegan soup with tender siu mai, silky udon and nourishing vegetable broth.

PORK TONKOTSU RAMEN SOUP NEW — 1,700
Rich and creamy Japanese pork bone broth with tender pork belly and marinated boiled Zegg.

FISH AND PRAWN SOBA NOODLES — 1,600
Dive into our seafood soba noodles, crunchy carrots and Spring onions

NANKING STYLE BEEF NOODLE SOUP — 1,700
Features tender beef served over home-made egg noodles In a flavorful broth aromatic spices of star anise & cinnamon

Noodles + Rice

CRISPY DUCK AND CHICKEN FRIED RICE NEW — 1,500
Stir-fried rice with eggs and vegetables and protein such as duck and chicken.

NASI GORENG — 1,500
Chicken & shrimp stir-fried rice served with a sunny side up egg

CRISPY DUCK AND CHICKEN STIR-FRY NOODLES NEW — 1,500
Combine tender stir-fry egg noodles with crispy, golden brown duck and juicy chicken.

PAD THAI — 1,450
Slightly Spicy, Sweet and Sour noodles

KOREAN BEEF JAPCHAE NEW — 1,700
Sesame-teriyaki sweet potato noodles with garlic and fresh vegetables.

KIMCHI-FRIED RICE — 1,250
Stir-fried rice with flavoured KIMCHI and sunny side on top.

VEGAN TOFU-FRIED RICE — 1,500
Tossed with sesame seeds & served with kimchi

CHILI GARLIC NOODLES — 1,250
Consists of egg noodles Tossed in a spicy Chilli garlic sauce

CHOW MEIN — 1,250
Chinese dish made from stir-fried noodles with vegetables

THAI-INSPIRED FISH WITH SAMBAL NOODLES NEW — 2,100
Pan-seared sea bass with silky rice noodles in creamy peanut sambal, coconut, lime and chilli oil.

Sizzling Plate

AKIRA BABY PORK RIBS — 1,900
Succulent and juicy with a slightly crispy exterior that adds an irresistible texture.

TRIO MUSHROOM WITH BROCOLLI NEW — 1,200
A nutritious dish featuring A mix of three mushrooms and broccoli in a savory garlic sauce.

GINGER BEEF — 1,800
Featuring tender slices of beef stir-fried with fresh ginger, and a medley of broccoli.

CHILI CHICKEN & CASHEW NUT — 1,600
Infused with spicy and savory sauce made from fresh chili, soy sauce, garlic, and hint of sweetness, creating a perfect balance of flavors

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Main Dish

THAI GREEN CURRY WITH STEAMED RICE — 1,500
Flavorful, creamy, and slightly spicy with coconut milk, green curry paste.

BEEF FILLET STEAK — 2,000
Tenderstem broccoli, caesar style

SWEET & SOUR PORK + STEAMED RICE — 1,600
Coated in a tangy sweet sauce

CHICKEN INASAL WITH RICE — 2,000
Grilled chicken, a Filipino classic

THAI RED CURRY WITH A STEAMED RICE — 1,500
Rich, creamy, and full of bold flavors from red curry paste, coconut milk, and slightly spicy, aromatic spices

HONEY LEMON CHICKEN + STEAMED RICE — 1,500
It is a sweet tangy and slightly sticky dish piece of boneless chicken.

SICHUAN SPICY FISH FILLET WITH STRING BEANS — 1,700
Seabass and crisp fine beans in a bold Sichuan chilli sauce, served with steamed Japanese rice.

SPICED FISH FILLET — 2,000
Served with a touch of curried cauliflower puree and Mango relish and mixed vegetable

KUNG PAO PRAWNS — 2,500
Stir- Fried with nuts, bell pepper , carrot and dried chilli peppers.

KATSU CURRY
Chicken — 1,600
Tofu — 1,500

BLACK BEAN SAUCE & RICE
Chicken — 1,600
Tofu — 1,500

GOLDEN WOK FRIED FISH FILLET + STEAMED RICE — 1,500
Fish umami rich, slightly sweet, and aromatic often enhanced by sweet soy sauce

FIRECRACKER VEGGIES + STEAMED RICE — 1,000
A mix of heat, sweetness and tang and its colorful crisp texture

Pick your accompaniment

Pan Fried Chicken | 250
Tofu | 150
Beef | 350
Fried Egg | 150
Grilled Prawns | 500
Potato fries | 550

RICE

Steamed rice	450
Egg fried rice	500
Vegetable fried rice	600

NOODLES

Egg noodles	450
Udon noodles	300
Soba noodles	450
Rice noodles	450

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