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## TO SHARE

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EDAMAME <b>v</b> steamed, sea salt flakes	2.5
SPICY EDAMAME <b>v</b> goku dressing	3
BANG BANG SHRIMP togorashi seasoning	4.5
CALAMARI TEMPURA tartar sauce	4
MONKEY KING KARAAGE crispy boneless chicken, chilli flakes	4
WANTON SAMOSA <b>v</b> daqus sauce, mozza, citrus toghurt	3
OCTOPUS CORN DOG dijoli, sliced gherkin, bonito flakes	4
SHU MAI DUMPLINGS shrimp, crab, ginger, tobiko, shisho cress	4
CRISPY CHICKEN BAO panko crumbled, spicy mayo, oriental slaw	5
SOFT SHELL CRAB TEMPURA crunchy fried soft shell crab, spicy aioli	6
YAKITORI CHICKEN scallions, sesame seeds, sashimi dust	3.5

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## SUSHI

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CRUNCHY CRAB MAKI avocado, sriracha aioli, black pearls	5
FIRECRACKER MAKI shrimp tempura, avocado, cucumber, firecracker sauce	4
NEGIMAKI seared angus beef, avocado, piquant onions, teri-Q	6
SĀMON ABOKADO MAKI salmon, avocado, teriyaki sauce, wasabi, gari	4
YELLOWFIN AKAMI MAKI saku tuna, teriyaki sauce, avocado	5
KURUTA MAKI crab, salmon, tobiko, avocado, yuzu kosho	5
SPICY TUNA MAKI yellowfin tuna, avocado, spicy goma, teriyaki sauce	5
MAKI KAMIKAZE shrimp tempura, salmon, avocado, kamikaze sauce	5
CUCUMBER MAKI <b>v</b> soy, sesame, gari, wasabi aioli	3
KIMBAP ROLL <b>v</b> soy, sesame, gari, wasabi aioli	3

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## FLAT BREADS

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CHEESE GARLIC HERB <b>v</b> mozzarella, grana padano & confit garlic, thyme, coriander leaves	4
YAKITORI MUSHROOM CHICKEN grilled chicken breast, portobello, piquant bell pepper, scallions	5.5

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## OFF THE GRILL

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SPATCHCOQ BBQ CHICKEN harissa salsa	9
MISO LAMB CHOPS confit garlic, kachumbari salsa	8
MAPLE SOY GLAZED SALMON fennel hijiki slaw	10
GRILLED SEA BASS bok choy, tomato chili chutney	12
BRAISED BEEF SHORT-RIBS bbq crack, sashimi togorashi	15
CAB TENDERLOIN (300G) teriyaki rosemary glaze, broccoli sesame, red chilli	17

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## BUDDHA BOWLS

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KATSU CHICKEN RAMEN udon, bean sprouts, green onion, poached egg, goku sauce	6
SEAFOOD RAMEN chasoba udon, crab sticks, shrimp, bean sprouts, coconut dashi	7
MISO RAMEN <b>v</b> itsuki udon, shitake dashi, portobello mushroom, broccoli, baked tomato	5

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## SALADS

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AKAYA JUNGLE SALAD <b>v</b> tomato, olives, cucumber, corn crackers	4
CAESAR SALAD romaine lettuce, fresh grana padano, garlic croutons	4.5
TOBIKO CRAB SALAD iceberg, apple batons, pulled crab meat, orange pearls	6
SMOKED YELLOWFIN TUNA POKE quinoa, mango pico, micro herbs	6.5

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## ON THE SIDE

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SPRING ROLLS <b>v</b> cheese, bean sprouts, carrots, braised cabbage	2.5
CRACK FRIES <b>v</b> sweet sashimi, dixie dust, oregano	3
KIMCHI CHEESE FRIES <b>v</b> spring onions	4
STEAMED RICE <b>v</b> jasmine rice, black sesame seeds	1
PORTOBELLO 'SHROOM GRILLED <b>v</b> teriyaki glaze, scallions	3
PAK CHOI <b>v</b> naughty - cream, grana padano, mozza nice - steamed, spring onion, lemon zest	2.5 2
MASH <b>v</b>	1

**v** = vegetarian

\*All Prices are in Bahraini Dinars & Subject to 10% Service Charge, 5% Government Levy, 5% VAT



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## DESSERTS

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### GEISHA MISU

ladyfingers, yuzu gelée, sponge, chocolate soil, star fruit

**3.5**

### CHAMPION CHURROS

chocolate ganache, caramel sauce

**3**

### S'MORES BARS

ice cream, marshmallows, crunchies, melange

**5**

### WILD MINT SWIRL

chocolate ice cream with honey comb

**4.5**

### BERRY BLAST LOLLIPOP

candy floss, blueberry sponge, raspberry crispies

**3**

### VANILLA LOLLIPOP

candy floss, meringue sticks

**3**

### TYGER PEBBLES

**3**

### DECONSTRUCTED RED VELVET

**4.5**

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