AKARI & KÔKÔ
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 appetit*
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

**SHIITAKE 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
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
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 tsukemen

Chef’s Recommendation  
Non-Vegetarian  Vegetarian
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 maya

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
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>MISO NZ LAMB CHOP</strong></td>
<td>4970</td>
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<tr>
<td>48 hrs miso marinated NZ lamb chops with vegetable on a hot sizzling pan</td>
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<tr>
<td><strong>SALMON TERIYAKI</strong></td>
<td>2670</td>
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<tr>
<td>Pan seared salmon teriyaki with sautéed vegetable</td>
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<tr>
<td><strong>GRILLED WHOLE TROUT</strong></td>
<td>1680</td>
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<tr>
<td>Served with sautéed vegetable</td>
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<tr>
<td><strong>CHARGRILLED PRAWNS WITH SESAME PONZU</strong></td>
<td>1860</td>
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<td>with vegetable shallots</td>
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<tr>
<td><strong>EBI YAKI</strong></td>
<td>1930</td>
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<tr>
<td>Grilled prawn with tonagarashi butter sauce</td>
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<tr>
<td><strong>MISO FISH</strong></td>
<td>1930</td>
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<tr>
<td>48 hrs marinated white fish, vegetable spicy orange ponzu and cilantro</td>
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<tr>
<td><strong>YAKITORI CHICKEN</strong></td>
<td>1430</td>
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<tr>
<td>Grilled chicken skewers with teriyaki sauce</td>
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<tr>
<td><strong>THAI CHICKEN SATAY</strong></td>
<td>1430</td>
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<tr>
<td>Chicken skewers lemongrass galangal and spice peanut sauce</td>
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<tr>
<td><strong>TERIYAKI CHICKEN</strong></td>
<td>1740</td>
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<tr>
<td>Chicken thigh glazed, teriyaki sauce, vegetable</td>
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<tr>
<td><strong>SAKE MARINATED CHICKEN WINGS</strong></td>
<td>1430</td>
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<tr>
<td>Chicken wings marinated sake with gochujang sauce</td>
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<tr>
<td><strong>CHARGRILLED PORK BELLY</strong></td>
<td>1550</td>
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<tr>
<td>Spice sesame ponzu sauce and vegetable akar</td>
<td></td>
</tr>
<tr>
<td><strong>SPICY MISO GRILLED VEGETABLES</strong></td>
<td>1310</td>
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<tr>
<td>Assorted vegetable marinated with chilli and miso sauce</td>
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</tbody>
</table>
**MAINS**

**TRADITIONAL MAPO TOFU**  
Braised silken tofu, shiitake, leeks, preservative vegetable in chilli bean sauce  
1400

**WOK FRY CHINESE GREEN**  
Garlic flavour chinese vegetable with shao sing wine  
1370

**STIR FRIED BROCCOLI WATER CHESTNUT AND SHITAKE MUSHROOMS**  
Mild garlic, sesame and scallion sauce  
1370

**WILD MUSHROOM WITH FRESH RED CHILLI**  
Assorted mushroom with celery and green onion in mushroom oyster sauce  
1370

**EXOTIC VEGETABLE IN BLACK PEPPER SAUCE**  
Stir fried seasonal vegetable in black pepper sauce  
1370

**WOK TOSSSED PRAWN WITH FRESH CHILLI**  
Soft fry prawn with chili and scallion in spice Sauce  
2050

**SAMBAL UDANG**  
Malaysian style prawn cooked in chilli sambal sauce  
2050

**KUNG PAO CHICKEN**  
Dice chicken with fried cashew, ginger, soy and vinegar  
1650

**CHICKEN IN SPICY HOMEMADE BASIL SAUCE**  
Wok fried chicken in spicy chilli basil sauce  
1650

**BURNT CHILLI PORK**  
Sliced pork loin stir-fried in a smoky chilli  
1930

**BUFF IN BLACK PEPPER**  
Slow cooked buff in homemade pepper  
1710

Chef’s Recommendation
Non-Vegetarian
Vegetarian
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 TOSSSED 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

Chef's Recommendation  Non-Vegetarian Vegetarian
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

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