



AKIKO Japanese Sushi Bar

いらっしやいませ本日の御来店誠に有難うございます。



Japanese cuisine is composed of a mesh between two worlds, a world of flavor and a world of design. The concept behind “Akiko Sushi Bar” is the creation of a perfect blend between these worlds; a small and authentic Japanese bar, ensuring superb flavor along with elite design.

The pleasant surroundings and great food, combined with a take-away option are at the core values of Akiko Sushi Bar.

Akiko Sushi Bar is a Japanese bar with a Japanese touch, from the food to the atmosphere, and connoisseurs of Japanese cuisine are well aware of the impact that has on the flavor, aroma and atmosphere.



Sushi Terms



Sashimi

Sashimi: Strips of raw fish



Nigiri

Nigiri: Strips of raw fish on a bed of rice



Hosomaki

Hosomaki: Nori wrapped roll filled with fish/vegetable and rice (8)



Futomaki

Futomaki: Nori wrapped roll filled with fish/vegetable and rice (4)



Uramaki

Uramaki: Roll filled with fish/vegetable and rice, wrapped in rice



Temaki

Temaki: Cone

Sake: Salmon

Maguro: Tuna

Suzuki: Bass

Tai: Sea bream

Ebi: Shrimp

Surimi: Crab

Unagi: Eel

Yuan Yaki: Hot salmon

Ikura: Salmon eggs

Tobiko: Flying fish eggs

Tamago: Japanese omelet

Oshinko: Japanese radish

Kanpyo: Pumpkin skin

Shiitake: Japanese mushroom

Appetizers

.1



Miso Soup: 21 nis
A traditional Japanese soup based on rice and soy, consisting of tofu, seaweed and spring onion.

.3



Wakame Salad: Seaweed & cucumbers 27 nis
Wakame Salad with Calamari: 36 nis
Seaweed, carrot, cucumber & calamari with Japanese sesame sauce

.5



Edamame: Soy bean snack 24 nis
Spicy Edamame: 28 nis
Spicy edamame with Akiko's house seasoning

.6b



Seafood Tempura: 43 nis
Shrimps, salmon, bass, crabs

.6d



Shrimp Tempura 55 nis
(5 pcs. per serving)

.2



Agedashi Tofu: 45 nis
Fried tofu, cut into cubes, along with Tentsuyu broth, based on soy. *Akiko favourite*

.4



Harusame Salad: 29 nis
Transparent starch noodles & fish eggs

.6a



Vegetarian Tempura: 37 nis
Onions, sweet potatoes, asparagus, eggplant

.6c



Moriawase Tempura: 73 nis
Vegetarian and seafood mix

.6e



Ika Calamari Fry: 43 nis
Fried calamari strips with crispy panko

.6f



Ebi Fry:
Fried shrimp with crispy panko **58 nis**

.7



Japanese pickled vegetables **23 nis**

.8



Mini Chirashi: Rice served in a bowl with salmon, sea bass, tamago and vegetables **46 nis**

Medium Chirashi
Rice served in a bowl with salmon, tuna, sea bass, tamago and vegetables **56 nis**

.9



Marcel Salad:
Starch noodles, seaweed, cucumbers and shiitake **33 nis**

.10



Bowl of rice **15 nis**

.10a



Vegetarian Chirashi:
Rice served in a bowl with tamago, sweet potato, oshinko and vegetables **50 nis**

Sashimi (3 pcs. per serving)

Sashimi sliced thin / thick selection

.11

Sake: Salmon **36 nis**

.16



Salmon and Suzuki Usuzukuri: **73 nis**
Finely sliced salmon & bass sashimi served with vegetables and sauce

.12

Maguro: Tuna **47 nis**

.13

Suzuki: Bass **36 nis**

.14

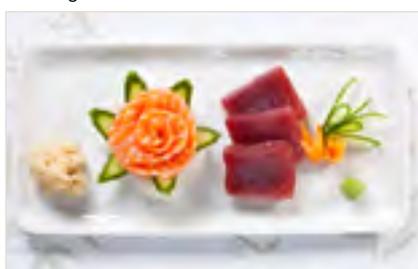
Tai: Sea bream **43 nis**



.15

Suzuki Usuzukuri: **61 nis**
Finely sliced bass sashimi served with vegetables and sauce

.17



Sashimi Moriawa: **77 nis**
Tuna, salmon (6 pcs. per serving)

Nigiri (1 pc. per serving)



.21	Sake: Salmon	16 nis	.22	Maguro: Tuna	19 nis
.23	Suzuki: Bass	16 nis	.24	Tai: Sea bream	19 nis
.25	Ebi: Shrimp	19 nis	.26	Unagi: Eel	25 nis
.27	Yuan Yaki: Hot salmon	21 nis	.28	Tamago: Japanese omelet (vegetarian)	14 nis
.29	Avocado (vegetarian)	14 nis	.30	Ikura: Salmon eggs	23 nis
.31	Sweet potato in tempura (vegetarian)	14 nis			

Inari (1 pc. per serving)



.41	Inari		.42	Fried inari special	45 nis
	■ Tuna and vegetables	37 nis		(2 pcs. per serving) - fish selection	
	■ Sea bream and vegetables	36 nis	.43	Fried inari special: Vegetarian	39 nis
	■ Bass and vegetables	31 nis		(2 pcs. per serving)	
	■ Salmon and vegetables	31 nis			
	■ Shrimp and vegetables	36 nis			
	■ Eel and vegetables	37 nis			
	■ Vegetarian - Assorted vegetables	29 nis			

Hosomaki (8 pcs. per serving)

.51



Sake: Salmon/Salmon skin **29 nis**

.52



Tekamaki: Tuna/Spicy tuna **33/34 nis**

.53

Suzuki: Bass **29 nis**

.54

Tai: Sea bream **32 nis**

.55

Ebi: Shrimp **33 nis**

.56

Tamago: Japanese omelet (vegetarian) **24 nis**

.57

Avocado (vegetarian) **22 nis**

.58

Kappa Maki: Cucumber (vegetarian) **21 nis**

.59

Oshinko: Japanese radish (vegetarian) **21 nis**

.60

Kanpyo: Pumpkin skin (vegetarian) **21 nis**

.61

Surimi: Crab **31 nis**

.62

Ikura: Salmon eggs **34 nis**

.63

Sweet potato (vegetarian) **22 nis**

.64

Unagi: Eel **36 nis**

.65

Shiitake – Japanese mushroom (vegetarian) **22 nis**

.66

Asparagus (vegetarian) **24 nis**

Extras: Additional vegetable: 3 NIS ■ Additional fish: 9 NIS ■ Inside-out: 6 NIS ■ Wrapped in tempura / sweet potato chips: 6 NIS ■ Cooked/fried with tempura: 5 NIS ■ Wrapped in avocado: 11 NIS ■ Wrapped in salmon: 23 NIS ■ Wrapped in tuna: 28 NIS ■ Wrapped in inari: 25 NIS ■ Wrapped in red/green tobiko: 9 NIS ■ Entire roll in tempura/panko: 9 NIS ■ Seaweed can be replaced with tofu papers: 7 NIS

Futomaki (Nori on the outside) / Uramaki (Inside Out) (4 per serving)

.71



Yasai maki (vegetarian): **33/39 nis**
Tamago, kanpyo, cucumber, carrot, oshinko, avocado

.72



California: Salmon, avocado, **39/45 nis**
cucumber

.73

Sake maki: Salmon, **43/49 nis**
salmon skin, avocado, cucumber, oshinko

.77



Seatlemaki: Tuna, avocado, **49/55 nis**
cucumber, oshinko

.74

Slade maki: Shrimp, crab, **45/51 nis**
tamago, lettuce & Japanese mayonnaise

.78

Kobumaki: Bass, avocado, **39/45 nis**
cucumber, spring onions

.75

Tempura maki: **49/55 nis**
Shrimp tempura, crab tempura,
asparagus tempura, cucumber, lettuce

.76

Unagi maki: Eel, avocado, **53/59 nis**
cucumber, tamago

Temaki – Cones (1 pc. per serving)



- | | | | | | |
|-------------|--|---------------|-------------|--|---------------|
| .91 | Vegetarian:
Oshinko, kanpyo, tamago | 24 nis | .92 | Vegetarian:
Avocado, cucumber, tamago, shiitake | 27 nis |
| .93 | California:
Salmon, avocado, cucumber, spring onion | 31 nis | .94 | Seattle:
Tuna, avocado, cucumber, spring onion | 35 nis |
| .95 | Kobe:
Bass, avocado, cucumber, spring onion | 31 nis | .96 | Sake temaki: Salmon, salmon skin, avocado, lettuce, spring onion | 33 nis |
| .97 | Tai temaki: Sea bream, avocado, cucumber, spring onion | 35 nis | .98 | Spicy tuna: Spicy tuna, avocado, cucumber, Japanese sesame | 35 nis |
| .99 | Ikura temaki:
Salmon eggs, cucumber, spring onion | 35 nis | .100 | Tobiko temaki:
Fish eggs, salmon, avocado | 35 nis |
| .101 | Ebi temaki: Shrimp tempura, asparagus, lettuce, spring onion | 35 nis | .102 | Unagi temaki:
Eel, tamago, cucumber | 41 nis |
| .103 | Kasuga temaki: Shrimp tempura, spicy tuna, avocado, cucumber | 39 nis | .104 | Tasaki temaki: Hot cone of salmon/bass cooked in teriyaki sauce, avocado and oshinko | 39 nis |
| .105 | Uma temaki:
Shrimp, carrot, cucumber, spring onion | 35 nis | | | |

Hot Dishes

.131



BBQ Yaki Soba: 53 nis
Egg noodles and vegetables in Japanese BBQ sauce

.132



Ebi Yaki Soba: 79 nis
Egg noodles with vegetables and shrimp in Japanese BBQ sauce

.133



Curry Rice: 53 nis
Curry with vegetables and white rice

.135



Seafood Yakisoba: 82 nis
Egg noodles with shrimp, calamari and vegetables in Japanese BBQ sauce

.134

Ebi Curry: 81 nis
Curry with vegetables, shrimp and white rice

Hot Dishes

.136



Tara Yakisoba: Egg noodles **81 nis**
with roasted vegetables, Tara (black cod)
in Japanese BBQ sauce

.137



Yakimashi (vegetarian/vegan): **48 nis**
Roasted rice with vegetables, eggs/tofu
and Japanese seasoning

.138

BBQ Yakimashi (vegan): **48 nis**
Roasted rice with vegetables and
Japanese BBQ seasoning

.139

Tara Yakimashi (black cod): **78 nis**
Roasted rice with vegetables, Tara fish,
and Japanese BBQ sauce.

Our Specials

.111



Uemura Roll (4 units): **61 nis**
Hot salmon, cucumber, tamago,
asparagus tempura wrapped in wasabi
peas, teriyaki sauce & mayonnaise

.112



Kaisen Spicy (4 units): **65 nis**
Tuna, salmon, bass, avocado,
cucumber, spring onion, tempura chips
and spicy sauce

.113



Tenpura Spicy (4 units): **65 nis**
Shrimp tempura, crab tempura,
asparagus tempura, tamago, lettuce,
cucumber and spicy sauce

.114



Rainbow (8 units): **67 nis**
Cucumber and tamago wrapped in tuna,
salmon, bass, shrimp and avocado

.115



Inside Out Tofu (8 units): **61 nis**
Avocado wrapped tofu tempura &
shiitake, served with teriyaki

.116



Inside Out Salmon (8 units): **64 nis**
Hot salmon, avocado, cucumber wrapped
in wasabi peas, served with teriyaki

Our Specials

.117



Shou (4 units): Oshi Zoshi sushi **67 nis**
sandwich: Salmon, avocado, cucumber,
kinshi tamago and tempura chips

.119



Neon Roll (8 units): Tuna, salmon, **78 nis**
ginger, avocado & cucumber wrapped in
avocado, spring onion, spicy & teriyaki sauces

.121



Yamaguchi Roll (8 units): Tempura **85 nis**
shrimp, salmon, avocado, shiitake oshinko, &
scallions. Wrapped in avocado & tobiko eggs

.123



Fuji Roll (8 units): Tuna, **58 nis**
avocado, shiitake, sweet potato.
Fried with panko

.125



Samata Maki (4 units): Black cod **61 nis**
fried with crispy panko and avocado,
kanpyo, sweet potato in tempura,
tamago and scallions

.118



Misato Roll (8 units): **78 nis**
Eel, avocado, and kanpyo wrapped in
crispy inari and teriyaki

.120



Baba Roll (8 units): Hot salmon, avocado, **82 nis**
shiitake, sweet potato in tempura, asparagus, carrot
& scallions, wrapped in wasabi peas, avocado &
sweet potato chips. With spicy mayonnaise & teriyaki

.122



Dan Gan Roll (8 units): Tamago, **72 nis**
avocado, cucumber and oshinko. Wrapped
in chopped spicy tuna and scallions

.124



Midori Sandwich: Vegetarian **49 nis**
sushi: avocado, cucumber, tamago,
sweet potato

.126



Misatu Vegetarian Roll (8 units): **73 nis**
Tamago, avocado, cucumber, sweet potato in
tempura, carrot, shiitake mushrooms and scallions
wrapped in crispy-fried inari and teriyaki

Our Specials

.182



California and Tobiko (4 units): **55 nis**
Salmon, avocado and cucumber wrapped in tobiko

.184



Ebi Tama (4 units): Shrimp, **57 nis**
lettuce and asparagus wrapped in Japanese sesame & kinshi tamago

.185



Uratani (4 units): **55 nis**
Shrimp tempura, sweet potato, cucumber, oshinko & avocado, wrapped in Japanese sesame & kinshi tamago

.186



Iromaki (4 units): **57 nis**
Tuna, avocado & oshinko with colorful tofu sheets, wrapped in tempura chips

.187



Caterpillar Salmon (8 units): **57 nis**
Salmon, avocado & cucumber wrapped in avocado & teriyaki sauce

.188



Caterpillar Unagi (8 units): **66 nis**
Eel & tamago wrapped in avocado & teriyaki sauce

.189



Chirashi Deluxe: **78 nis**
Bowl of rice with fish and seafood, tamago, avocado, cucumber, spring onion and seaweed



Combinations

Combination A (Vegetarian)

95 nis

Nigiri: Tamago, avocado (2 units)

Hosomaki: Cucumber, kanpyo (16 units)

Futomaki: Yasai maki (4 units)



Combination A (Fish)

98 nis

Nigiri: Tuna, salmon (2 units)

Hosomaki: Salmon and avocado (8 units)

Hosomaki: Tuna and cucumber (8 units)



Combination B

95 nis

Hosomaki: Salmon (8 units)

Hosomaki: Bass (8 units)

Uramaki: Vegetarian (4 units)



Combination C

125 nis

Nigiri: Salmon, bass (2 units)

Hosomaki: Tamago (8 units)

Uramaki: California (4 units)

Temaki: Ebi temaki (1 units)



Combination D

129 nis

Hosomaki: Tuna (8 units)

Uramaki: Vegetarian (4 units)

Temaki: Ebi temaki, California (2 units)



Combination E

189 nis

Sashimi: Salmon, tuna, bass (9 units)

Nigiri (6 units): Salmon (2), shrimp (2), avocado (2)



Combinations

Combination F

Children's combination

Hosomaki: Cucumber (8 units)

Hosomaki: Salmon and avocado (8 units)

43 nis



Family/Party Tray

Combination G (56 units)

358 nis

Nigiri (8 units):

2 salmon, 2 tuna, 2 tamago, 2 avocado

Hosomaki (24 units):

8 bass, 8 cucumber, 8 oshinko

Futomaki (8 units):

4 California, 4 tempura

Inside Out Hosomaki (16 units):

8 California, 8 vegetarian



Combination H (65 units)

495 nis

Sashimi moriawase (9 units):

3 salmon, 3 tuna, 3 bass

Nigiri (8 units):

2 shrimp, 2 hot salmon, 2 tamago, 2 avocado

Hosomaki (24 units):

8 tuna, 8 tamago, 8 kanpyo

Futomaki (8 units):

4 California, 4 vegetarian

Inside Out Hosomaki (16 units):

8 tempura, 8 vegetarian



Combination J

(M=64 units) 214 nis

(L=128 units) 428 nis

Hosomaki (32/64 units):

Salmon, tuna, oshinko, cucumber

Inside Out Hosomaki (8/16 units):

Bass, cucumber avocado

Vegetarian Hosomaki (8/16 units):

Kanpyo, cucumber

Inside Out Vegetarian Hosomaki (8/16):

Sweet potato, cucumber, carrot

Hosomaki (8/16 units):

Salmon, avocado, cucumber



Desserts

.151



Age Dango: 2 rice dough balls filled with dark melted chocolate served hot **42 nis**

.152



Hot Saka Chocolate Cake **41 nis**

.153



Watermelon and Coconut with White Chocolate Crème **43 nis**

.154



A Glass of Strawberry & Mango Mascarpone: Layers of chocolate meringue, strawberry & mascarpone crème, topped with a unique and refreshing meringue sauce **40 nis**

.155



Passion Fruit with White Chocolate **39 nis**

Drinks

Soft Drinks

Cola/Diet Cola/Cola Zero	15 nis
Fanta	14 nis
Sprite/Diet Sprite	15 nis
Orange juice	15 nis
Grape juice	15 nis
Grapefruit juice	15 nis
Mineral water	15 nis
Soda	13 nis
San Pellegrino	18 nis

Hot Beverages

Japanese green tea [refill x3]	19 nis
Tea	17 nis

Alcoholic Beverages

Hot sake – Pitcher – Individual/Double	23/31 nis
Cold sake – Individual bottle	71 nis
Choya – Plum liqueur – Individual bottle	21 nis
Choya – Bottle	120 nis
Choya – Big bottle	135 nis
Japanese beers: Asahi/Sapporo	29 nis
Merlot – Individual bottle	78 nis
Cabernet – Individual bottle	88 nis
Large bottle of white wine, Chardonnay	135 nis
Bottle of white wine, Gewurtz	145 nis
Glass of white wine	42 nis



AKIKO Japanese Sushi Bar

Akiko Ramat-Aviv < 17 Ahimeir St. (Shoster Center). Tel: 03-6417641

Akiko Tel-Aviv < 6 David Elazar (Sarona), Tel-Aviv. Tel: 03-6243624

www.akiko.co.il