

AVEIKA

IN ORDER TO GET THE FULL EXPERIENCE FROM OUR MENU WE ENCOURAGE SHARING MULTIPLE DISHES OVER SEVERAL COURSES.

OUR SELECTION OF APPETISERS, ROBATA GRILLED SKEWERS AND SUSHI ARE PERFECT TO SHARE AND AN IDEAL WAY TO TRY A VARIETY OF FLAVOURS. A RANGE OF INDIVIDUAL MAIN COURSES ARE AVAILABLE IF YOU PREFER MORE SUBSTANTIAL PORTIONS. THESE CAN BE ENHANCED WITH AN ARRAY OF SIDE PLATE OPTIONS.

IF YOU REQUIRE ASSISTANCE NAVIGATING OUR MENU PLEASE ASK YOUR SERVER WHO WILL BE HAPPY TO HELP.

APPETISERS

EDAMAME BEANS STEAMED AND SERVED WITH SEA SALT	3.5
TEMPURA FINE BEANS TRUFFLE OIL MAYO	4
PRAWN CRACKERS PLUM AND SWEET CHILLI DIP	2.5

SMALL PLATES

SALADS

BEEF TATAKI ASIAN SALAD AND CORIANDER DRESSING	10
CONFIT DUCK SALAD EDAMAME BEANS AND LITTLE GEM	8
ROAST BEETROOT AND TOMATO SALAD SEXY DRESSING	7.5

TRADITIONAL

CRISPY FRIED SQUID LIGHTLY FRIED SQUID WITH GARLIC AND CORIANDER MAYO	6
PRAWN KATSU KING PRAWN COATED IN PANKO, SWEET AND SOUR PLUM SAUCE	8
ROCK PRAWN TEMPUR KIMUCHI MAYO	8
TEBASAKI CHICKEN WINGS SLOW COOKED CHICKEN TOSSED IN SESAME, SPRING ONION AND TOGARASHI	6.5
TEMPURA VEGETABLES ✕ MISO MAYO	5.5
TUNA TACOS (3 PCS) KIMUCHI, SPRING ONION AND SESAME	8

SHARING PLATTERS

APPETISER PLATTER (FOR 2 PEOPLE) SELECTION OF 2 TUNA TACO, 6 TEMPURA VEGETABLE AND 4 ROBATA	22	SUSHI PLATTER 16 PCS CHICKEN KATSU, CREAMY CALIFORNIA, EBI KATSU, VEGETABLE MAKI	25
ROBATA PLATTER 10 PCS TERIYAKI CHICKEN, BEEF AND CORIANDER, KIMUCHI CHICKEN, LAMB CUTLET, JAPANESE MUSHROOM AND PEPPER	32	SUSHI PLATTER 32 PCS CHICKEN KATSU, CREAMY CALIFORNIA, EBI KATSU, VEGETABLE MAKI, SALMON NIGIRI, RAINBOW ROLL, TUNA, SALMON SASHIMI, SPICY TUNA AND AVOCADO	49

SUSHI & SASHIMI

URAMAKI ROLLS (4 PCS)

EBI KATSU PANKO ROLLED PRAWN, TOBIKO, BEETROOT, CRÈME FRAICHE AND CUCUMBER	6
CHICKEN KATSU ✕ PANKO CHICKEN BREAST, SHICHIMI MAYO	6
SPICY TUNA AND AVOCADO ASIAN VEGETABLES, CHILLI AND SASHIMI TUNA	7
NOMAD EEL, STRAWBERRY, APPLE SALAD AND TEMPURA FLAKES	8
TROPICAL MANGO, TEMPURA PRAWN AND AVOCADO	8
CREAMY CALIFORNIA WHITE CRAB MEAT, CREAM CHEESE, VEGETABLES AND TAMAGO	8

SASHIMI

(3PCS - SLICES OF FRESH FISH SERVED ON CRUNCHY VEGETABLES)	
TUNA	5
SALMON	5
GUNKAN (2PCS - BALLED RICE WRAPPED WITH NORI)	
SPICY TUNA	4
SPICY SALMON	4
ASPARAGUS	4
NIGIRI (2PCS - BALLED RICE WITH TOPPING)	
SALMON	4.5
TUNA	4.5

SET MENU

TWO COURSES ✕	14
THREE COURSES ✕	16
AVAILABLE SUNDAY-FRIDAY 12PM-10PM SATURDAY 12PM-5PM	

RAINBOW SPICY CRAB, CREAM CHEESE, SALMON, AVOCADO, ASPARAGUS AND TOBIKO	8
SPICY ROBUSTA LOBSTER, MANGO AND AVOCADO	8
FLYING TIGER SASHIMI SALMON, AVOCADO AND TOBIKO	7
TEMPURA KAKUGIRI KIMUCHI SPICED TUNA	7
DYNAMITE CRUNCHY SHALLOT, SPICY SALMON, AVOCADO AND CREAM CHEESE	8
HOW WE ROLL MOZZARELLA, CRISPY ONIONS, SALMON AND JALAPEÑO SAUCE	8

MAKI

(3PCS - VEGETABLES WRAPPED WITH RICE IN NORI)	
SPICY TUNA	4
SPICY SALMON ✕	4
ASPARAGUS	4
CUCUMBER	4
TEMAKI (HAND ROLLED CONE-SHAPED NORI)	
SPICY TUNA	4
SPICY SALMON	4
ASPARAGUS	4

SIDES

SHICHIMI MAC AND CHEESE	6
FIRECRACKER RICE WITH CHICKEN	6
STEAMED RICE	3
SWEET POTATO FRIES	3.5
CHILLI AND GARLIC FRIES	3.5
UDON NOODLES, LIME AND HONEY	4.5
PAK CHOI, STEAMED WITH OYSTER DRESSING	4.5

LARGE PLATES

(MAIN COURSE)

TRADITIONAL

(SERVED WITH A SIDE OF STEAMED VEGETABLES, PAK CHOI, BROCCOLI, CARROTS AND COURGETTE)	
BLACKENED MISO COD BAKED AND SERVED WITH RAMEN NOODLES AND BROTH	19
PAN FRIED DUCK BREAST SOBA NOODLES, PLUM SAUCE AND ASIAN VEGETABLES	20
SALMON FILLET ✕ MANGO AND MINT SALSA, EDAMAME	16

AVEIKA FAVOURITES

CHICKEN KATSU ✕ PANKO CHICKEN BREAST, STEAMED RICE AND CURRY SAUCE	14
JAPANESE FILLET STEAK 8oz SWEET POTATO MASH, BROCOLI, CARROTS AND TERIYAKI SAUCE	29.5
GREEN CHICKEN CURRY CHICKEN BREAST, AUBERGINE, COURGETTE AND PEPPERS	14
SEAFOOD DONBURI FIRECRACKER RICE, PRAWN, SALMON AND SOY	24
MINI SLIDERS TWO CHICKEN AND TWO BEEF BURGERS, COASTAL CHEDDAR, TEMPURA SWEET POTATO AND DRESSINGS	14
YELLOW VEGETABLE CURRY ✕ AUBERGINE, COURGETTE, PEPPERS AND STEAMED RICE	14

ROBATA GRILL

(SERVED STEAMED RICE, PAK CHOI, BROCCOLI, CARROTS AND COURGETTE)	
BEEF AND ASPARAGUS FILLET MARINATED IN CORIANDER, SESAME, SAKE AND SPRING ONION	20
TERIYAKI CHICKEN MARINATED CHICKEN BREAST WITH SOY, GINGER, GARLIC, MIRIN AND SAKE	16
JAPANESE MUSHROOM AND PEPPER SHIITAKE MUSHROOM, COURGETTE, AUBERGINE, GARLIC AND GINGER	14
CHILLI BEEF ✕ FILLET MARINATED IN SOY, GINGER, GARLIC AND MIRIN	19.5

PLEASE NOTE: A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS

BEFORE ORDERING YOUR FOOD AND DRINKS IF YOU WOULD LIKE TO KNOW ABOUT OUR INGREDIENTS PLEASE SPEAK TO OUR STAFF. DUE TO THE PRESENCE OF ALLERGENS IN SOME OF OUR DISHES, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRACES IN OUR MENU ITEMS.