

3AKE KITCHEN



Edamame (Soybeans) salty, spicy or plain	£4
Miso Soup Tofu, chives, wakame	£4
Seaweed Salad	£6.8
<small>Seaweed salad with sesame, lemon and cherry tomatoes</small>	
Tofu and Avocado Salad	£7.8
<small>Mixed leaves with tofu, avocado, cherry tomatoes and wakame, 3AKE dressing</small>	
Ebi Creamed Gyoza	£10.8
<small>Dumplings filled with a prawn cream and served with ponzu sauce</small>	
Salmon Tartare in ponzu	£12.8
Tuna Tartare in ponzu	£15.8
Seafood Tartare	£18.8
<small>Scallops, amaebi and white fish in ponzu sauce</small>	
Bara Chirashi	£18.8
<small>Medley of fresh fish over sushi rice</small>	
Wagyu (A4) Carpaccio	£24.8
<small>Served with shiso, olive oil, Maldon salt, marinated tomatoes and wasabi dressing</small>	
Uni and Wagyu Sushi Dog	£27
<small>Sea Urchin and Wagyu on a nori leaf with sushi rice (Available ONLY Fridays and Saturdays)</small>	
Chicken Teriyaki	£15.8
<small>Pan fried chicken, teriyaki sauce and potato cream with white truffle oil</small>	
Beef Shogayaki	£15.8
<small>Sliced rump, soy, ginger and honey sauce, rice</small>	
Salmon Teriyaki	£15.8
<small>Pan fried salmon in teriyaki sauce, wasabi dressing</small>	
Steamed Wild Mushrooms	£12.8
<small>Shitake, Shimeji, Enoki mushrooms, ponzu</small>	
SWEETS	
<small>3AKE 12</small>	
Chocolate Fondant	£6.8
Chef's Special (please ask your waiter)	£6.8



Digital Menu

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MAKI (sushi roll, 8 pcs)



Spicy Salmon Tartare, spicy mayo, shichimi	£13.8
Spicy Tuna Tartare, spicy mayo, shichimi, tobiko, soy	£13.8
Spicy Ebiten Crunchy prawn, spicy mayo, salmon carpaccio, sriracha, teriyaki sauce	£13.8
Salmon Nest	£13.8
<small>Tartare, avocado cream cheese hosomaki in kataifi pastry, kimchi mayo</small>	
Tuna Nest	£13.8
<small>Tartare, avocado, cream cheese hosomaki in kataifi pastry, tobiko, soy</small>	
Sampa Crunchy prawn, mango, cream cheese seared salmon carpaccio, gazpacho, teriyaki sauce	£13.8
Sea Bass Maki Seabass, salmon, asparagus, lime zest, shiso	£13.8
Sea Maki Salmon, avocado, tuna, tobiko	£13.8
Berry Maki Steamed salmon, cream cheese, strawberry	£13.8
Rainbow Crunchy breaded prawn, Japanese mayo mixed fish carpaccio and teriyaki sauce	£13.8
Hamachi & Truffle	£13.8
<small>Asparagus, avocado, yellowtail, lemon zest and truffle oil</small>	
Super Sea Maki	£19.8
<small>Salmon, avocado, tuna carpaccio, amaebi and tobiko</small>	
Wagyu (A4) and Asparagus	£23.8
<small>Asparagus, cream cheese, wagyu (A4) carpaccio, marinated tomatoes and teriyaki sauce</small>	
24k Golden Black Dragon Crunchy breaded prawn, truffle dressing, salmon carpaccio on black rice and Gold sheets	£29.8
Ebiten Crunchy prawn, mayo in teriyaki sauce	£11.8
California Crab, avocado, cucumber, spicy mayo	£11.8
Salmon & Avocado	£11.8
Tuna & Avocado	£13.8
Cream Cheese Steamed salmon, cream cheese, teriyaki	£13.8
Full Vegan Maki	£10.8
<small>Tofu, mango, salad, shichimi, pickled onions</small>	
Seaweed Maki	£10.8
<small>Cucumber, avocado, goma wakame salad</small>	
HOSOMAKI (Small Sushi Rolls, 6 pcs)	
<small>HOSOMAKI</small>	
Salmon	£5.8
Mackerel	£5.8
Ebi (Steamed prawn)	£5.8
Sea bass	£5.8
Sea bream	£5.8
Tuna	£6.8
Yellow Tail, Hamachi	£6.8
Cucumber	£5
Avocado	£5
Mango	£5

SASHIMI (3 pcs)



Salmon	£6.8
Mackerel	£5.8
Sea Bass	£7.8
Sea Bream	£7.8
Tuna	£9.8
Scallops	£10.8
Yellowtail, Hamachi	£9.8
Amaebi (raw sweet prawns)	£10.8
NIGIRI (2 pcs)	
<small>NIGIRI</small>	
Salmon	£6.8
Mackerel	£5.8
Sea Bass	£6.8
Sea Bream	£6.8
Prawns (Steamed)	£6.8
Ebiten (Crunchy)	£6.8
Tuna	£7.8
Yellowtail, Hamachi	£7.8
Amaebi (raw sweet prawns)	£8.8
Scallops	£8.8
Aburi (torched)	
add £1 per portion	



PLATTERS



Salmon Lovers	£26.8
<small>6 pcs salmon hosomaki, 4 pcs of salmon nest 4 pcs spicy salmon, 4 pcs salmon & avocado</small>	
Tuna Lovers	£29.8
<small>6 pcs tuna hosomaki, 4 pcs of tuna nest 4 pcs spicy tuna, 4 pcs tuna & avocado</small>	
Crustacean Lovers	£26.8
<small>6 pcs ebi hosomaki, 4 pcs california, 4 pcs ebiten, 4 pcs sampa</small>	
Nigiri Lovers	£20.8
<small>(7 pieces) Chef's selection</small>	
3AKE Maki Party Mix	£52.8
<small>(40 pieces) Chef's selection</small>	
2450 (15pcs)	£24.5
<small>Hosomaki (6 pieces), Maki Roll (4 pieces), Sashimi (3 pieces), Nigiri (2 pieces)</small>	
Omakase (price per person)	£128.8
<small>Mio sparkling, Sunomono, Wagyu Carpaccio Sashimi, Uni and Wagyu Temaki, Sushi, dessert</small>	

TASTING FLIGHT 1 £19

Creme de Sake Nigori
Mio Sparkling
Cel-24 Junmai Daiginjo

TASTING FLIGHT 2 £20

Amabuki 'Blood Orange
Apollon'
Tsukasabotan Yama Yuzu
Urakasumi Umeshu

**MASUIZUMI 2018**

(Private Reserve) £36/Glass
Indulge yourself with the best... Excellent
structure and aromatic..
Aged in burgundy oak Barrels. (100ml)

**3AKE**

SAKE RESTAURANT · BAR

WINE

WINE



750ml 125ml

Sparkling

Prosecco, Ca' Tullio Extra Dry	£30	£8
Champagne, Canard-Duchêne	£62	£16
Ruinart, Blanc des Blancs	£121	

100% chardonnay

White

Gavi di Gavi 2018	£41	£9.5
Tenuta san lorenzo, DOCG, 100% cortese		
Sauvignon Blanc 2018/19	£29	£6
Bruno andreu, pays d'Oc, aromatic		
Chablis 1ere Cru 2017	£61	£15
Vaillons domaine du chardonnay, 100% chardonnay		
Puligny-Montrachet 1ere Cru 2017	£120	£31
La garenne, langoureaux, 100% sauvignon blanc		

Red

Chateau Val Joanis, Rouge	£41	£8
Syrah and grenache		
Bordeaux Rouge 2018	£29	£6
Beau mayne		
Nuits St Georges, 1ere Cru 2015	£105	£35
Daniel rion & fils, 100% pinot noir		
Margaux 2015	£85	£25
Brio de cantenac brown		

BEER

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Asahi Lager	£6	
Hitachino Pale ale	£8.5	

JAPANESE WHISKY

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25ml 50ml

TOKI	£5	£8
YAMAZAKI 12	£14	£25
YAMAZAKI 18	£35	£65
NIKKA 12	£6	£10
HAKUSHU SPECIAL RSV	£8	£14
HAKUSHU 12	£15	£27

If you require a Spirit Menu,
please ask a member of staff

SAKE

SAKE

Bottle Carafe
250ml**Futsu-Shu/Honjozo/Junmai**

Gokai Futsu-Shu 180	180ml	£16	
Ozeki Dry Sake Futsu-Shu	720ml	£34	
Hatsumago Densho	720ml	£52	£21
Kimoto Honjozo			
36 Samurai Junmai	720ml	£54	
Ichinokura Taru	720ml	£62	
IMA for Oyster	720ml	£92	

Ginjo/Junmai Ginjo

Kameizumi CEL-24	720ml	£78	£29
Junmai Ginjo Genshu			
Narutotai Ginjo	720ml	£58	
Tosatsuru Azure Ginjo	720ml	£72	
Katsuyama Ken	720ml	£94	
Katsuyama Lei	720ml	£110	

Daiginjo/Junmai Daiginjo

Dassai 39 Junmai Daiginjo	720ml	£70	£29
Kubota Manjyu	720ml	£98	
Junmai Daiginjo			
Nabeshima Daiginjo	720ml	£124	
Imayotsukasa Koi	720ml	£190	
Junmai Daiginjo			
Masuizumi	720ml	£199	
Junmai Daiginjo Special			
Dassai Beyond	720ml	£638	

Sparkling/Nigori

Mio, sparkling	300ml	£23	
Creme de Sake, Nigori	300ml	£25	
Dassai 45 Junmai Daiginjo	360ml	£42	
Nigori Sparkling			

Fruit Infused

Yama Yuzu, Tsukasabotan	720ml	£57	£26
Yuzu Shibori			
Urakasumi Umeshu	720ml	£72	£31
Amabuki, Blood Orange	720ml	£75	£32
Amabuki, Matcha Sake	720ml	£88	£37

3AKE COCKTAILS £10

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Izumi
Rosemary gin, lemon, rhubarb bitters, egg white
Banana Oleo
Vodka, kahlua, espresso, banana
White Geisha
Pear vodka, sake, lychee, rose petals
Plum Spritzer
Plum wine, st germain, grapefruit bitters, soda water
Kyuri
St. Germain, sake, lemon, cucumber, gomme
Haru
Yuzu sake, junmai sake, lemongrass, matcha, cucumber
Ichigo Fizz
Junmai sake, fresh mint, lime, strawberry, sparkling sake
Mio Passion
Tequila, aperol, ginger syrup, passion fruit, sparkling sake
Gari Gari Tekira
Tequila, sake, ginger
Yuzu Mojito
White rum, yuzu sake & syrup, lime, strawberry, mint, soda
Sake Sangria
Sake, passion fruit, lemon, pineapple, mango, orange

**OLD FASHIONED &
NEGRONI COLLECTION**OLD FASHIONED &
NEGRONI COLLECTION

Miso Old-Fashioned £10
Maker's mark, miso, angostura bitters
Spiced Rum-Fashioned £11.2
Kraken spiced rum, banana oleo,
chocolate and angostura bitter
Mighty Old-Fashioned £11.8
Toki sesame whisky, hazelnut,
cardamon and angostura bitters
Coconut Bond £10.5
Toki coconut whisky,
chocolate and orange bitters
Negroffee £11.2
Gin, Antica formula, Campari, Coffee
Yuzu Negroni £12.5
Gin, antica formula, campari, yuzu foam
White Negroni £10.9
Gin, Luxardo bianco, St. Germain
Strawberry Negroni £12.8
Gin, Strawberry Campari, Italicus