

AKUNA

MENU

Sashimi of Bluefin Tuna, Japanese horseradish,
toasted seaweed oil, land caviar, smoked bubble tea

Drunken Mallard duck, shaved pearl oyster,
fresh quark, salted egg, ice lettuce, umami crumb

Australian Jade tiger abalone, arrow squid rice,
local samphire, roasted buffalo tail broth

Roasted Porcupine smoked in flower vinegar,
steamed hokkigai clams, snap peas, buddhas hand citrus

David Blackmore's full blood Wagyu, dinkle crumb, wagyu rissole,
fermented wild rice shoot, Binh Duong long pepper

Cape gooseberry, wild honey, Vietnamese vanilla,
hazelnut, caramelised pastry

3,900

Prices are in 1,000 Vietnam Dong (VND)
and are subject to service charge and VAT