

ACHIMI

BEACONSFIELD • JAPANESE RESTAURANT

54 London End
Beaconsfield
HP9 2JH

www.achimijapanese.com
01494 673077

Monday — Saturday (lunch)	12:00 to 3:00pm
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Monday — Thursday (dinner)	5:00 to 10:00pm
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Friday & Saturday (dinner)	5:00 to 11:00pm
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Sunday (dinner)	5:00 to 9:30pm
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Thank you for joining us at Achimi.

We accept all types of card including American Express.

We can not guarantee dishes can be free of certain ingredients for those who have food allergies. Please advise your server of any special dietary requirements including allergies and intolerances.

We add a 10% service charge for sit in. If you have any queries, please feel free to ask our team. Thank you for your custom.

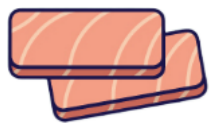
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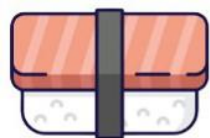
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Types of Sushi

Below you'll find all the different types of sushi we serve here at Misugo.



sashimi 刺身
raw fish sliced into thin pieces



nigiri 握り寿司
raw fish on a rice ball



maki 巻き寿司
rice rolled with ingredients with nori on the outside



reverse maki うらまき
Rice on the outside rolled with ingredients and nori (seaweed) inside



temaki 手巻き
cone-shaped maki sushi with ingredients on the inside



Dragon Roll



Maki set



Salmon set

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soft drinks		
coca cola bt 330ml		£3.50
diet coca cola bt 330ml		£3.50
sprite		£3.50
orange/apple/cranberry juice		£2.50
aloe vera soft drink		£3.50
J ₂ O various		£3.50
appletiser		£3.50
ramune - japanaese soft drink		£4.00
mineral water		
tonic/soda water	bt small	£2.50
still	bt small	£2.50
	bt large	£5.00
sparkling	bt small	£2.50
	bt large	£5.00
beer		
asahi	bt 330ml	£4.50
kirin	bt 330ml	£5.00
sapporo	bt 330ml	£5.50
sake served hot	quarter	£10.50
sake served cold	bt 375ml	£19.80
dassai 45 cold sake bottle small	bt 300ml	£38.00
dassai 45 cold sake bottle large	bt 720ml	£68.00
japanese plum wine	glass 175ml	£7.50
	bt 750ml	£28.00
white wine		
House white (pinot)	glass 175ml	£6
white or rose		
Pinot grigio (Italia)	bottle	£25
Sauvignon blanc (new zealand)	bottle	£30
Chablis (France)	bottle	£38
Prosecco	small bottle	£6.50
	bottle	£28
rose wine		
Pinot grigio rose (Italia)	bottle	£26
red wine / champagne ./ spirits		
Red wine small bottle	187ml	£6
Merlot veramonte	bottle	£28
Berri Estate Shiraz	bottle	£32
Rioja don jacobo	bottle	£38
champagne Lanson black	bottle	£65
whisky	25ml	£4.5
vodka	25ml	£4.5
gin	25ml	£4.5
bacardi	25ml	£4.5
hot beverages		
japanese green tea		£2
coffee (cappuccino/latte/espresso)		£3

sashimi | 刺身 (raw fish without rice)

1	maguro	tuna	4pcs	£7.00
2	sake	salmon	4pcs	£6.00
3	shime saba	mackerel	4pcs	£5
4	suzuki	sea bass	4pcs	£5.5
7	hotate	scallop	4pcs	£14
9	tako	octopus	c 4pcs	£6
10	amaebi	sweet shrimp	4pcs	£5
12	hamachi	yellow tail	4pcs	£15
18	sashimi	sashimi mix		£24

18pcs Chef's selection

nigiri | 握り寿司 (raw fish on vinegared rice)

20	maguro	tuna	2pcs	£5.5
21	sake	salmon	2pcs	£4.5
22	shime saba	mackerel	2pcs	£4
23	suzuki	sea bass	2pcs	£4.5
26	hotate	scallop	2pcs	£7
28	tako	octopus	c 2pcs	£5
29	amaebi	sweet shrimp	2pcs	£4.5
31	ikura	salmon roe	2pcs	£8
33	ebi	prawn	c 2pcs	£4.5
34	unagi	eel	c 2pcs	£6
35	tamago	egg	v 2pcs	£3.5
36	inari	tofu pouch	v 2pcs	£3.5
38	hamachi	yellow tail	2pcs	£10
39	uni	sea urchin	2pcs	£19.80
45	nirgiri mix		12pcs	£21

12pcs Chef's selection

95 **Achimi special sushi set** £29.8

8pcs nigiri, 8 pcs sashimi,
maki — 6pcs salmon
avocado

extra ginger	£1.50
spicy mayo	£1.50
eel sauce	£1.50
curry sauce	£3.50
sesame dressing	£1.50
takeaway box	20p

temaki | 手巻き (cone shaped hand roll)

50	tuna & avocado	1pc	£4.5
51	salmon & avocado	1pc	£4
55	ebi (prawn tempura	c 1pc	£5
64	spicy scallop	1pc	£7.5

maki | 巻き寿司 (cut rolled sushi with rice)

70	cucumber	v 6pcs	£4
71	avocado	v 4pcs	£4.5
73	spicy scallop	4pcs	£12
74	sake salmon	6pcs	£5
75	maguro tuna	6pcs	£6
76	eel & cucumber	c 4pcs	£8
77	ebi (prawn tempura	c 4pcs	£6
78	duck	c 4pcs	£6.5
79	spicy chicken	c 4pcs	£6
80	spicy tuna	4pcs	£7
81	spicy salmon	4pcs	£6
82	soft shell crab	c 4pcs	£10
83	tuna & spring onion	4pcs	£7
84	salmon & avocado	4pcs	£6.5
85	sakekawa – salmon skin	c 4pcs	£5.5
87	chicken & avocado	c 4pcs	£6
88	seafood california reverse	4pcs	£10
92	salmon set		£16.8
	salmon sashimi 4pcs, salmon nigiri 4pcs, spicy salmon maki 6pcs		

93 tuna set £18.8
tuna sashimi 4pcs, tuna nigiri 4pcs,
spicy tuna maki 6pcs

94 maki set £21.8
salmon avocado 6pcs, tuna maki 6pcs,
cucumber maki 6pcs, prawn and mango
reverse maki 6pcs

c = cooked v = vegetarian

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Please inquire with the chef for special request and advance notice maybe required.

Achimi sushi special rolls (8pcs)

Dynamic £15.80

Filling: crab stick & avocado
Topping: tobiko & hot dynamic sauce



Aromatic (spicy) £15.80

Filling: spicy tuna
Topping: crispy shallots



Dragon £15.80

Filling: prawn tempura
Topping: avocado & tobiko



Salmon teriyaki £15.80

Filling: avocado Topping: grilled salmon with teriyaki sauce



Dark Dragon £15.80

Filling: eel & cucumber
Topping: avocado & eel sauce



Chirashi Don £16.80

Assorted sashimi on a bed of japanese rice with salad and miso soup



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Small dishes and salad

100	miso soup with tofu, wakame & spring onion	v	£3
101	edamame (salted) lightly salted green soybean	v	£5
102	edamame (spicy) Chilli, garlic & ginger glazed	v	£5.5
105	ebi gyoza prawn dumplings	4pcs	£7.5
106	tori gyoza chicken dumplings	4pcs	£6
107	yasai gyoza vegetable dumplings	4pcs	£6
108	ebi tempura prawns in tempura batter	5pcs	£12.8
109	suzuki tempura (seabass)	8pcs	£12.8
110	yasai tempura vegetables in tempura batter	9pc	£10.8
111	yakitori skewered chicken	2pcs	£6.8
114	pumpkin croquette	2pcs	£6.8
115	duck spring roll	4pcs	£6.8
116	tori katsu chicken fried in breadcrumbs		£9.8
118	tori kara age deep fried chicken		£11.8
119	ika tempura deep fried squid	5pcs	£10.8
120	takoyaki (octopus ball)	4pcs	£7.8
122	agedashi tofu	v	£6.8
123	unagi kabayaki (grilled eel)		£15.8
124	soft shell crab tempura	1pcs	£14.8
131	pan fry pak choi (vegetables)	v	£9.8

Main dishes

140	chicken box – in yakiniiku sauce with rice and kyuri salad		£12.8
141	beef box – in yakiniiku sauce with rice and kyuri salad		£15.8
142	salmon box – in yakiniiku sauce with rice and kyuri salad		£14.8
143	unagi (eel) box – in eel sauce with rice and kyuri salad		£15.8
144	chicken katsu curry chicken cutlet in bread- crumbs & Japanese curry		£14.8
147	yasai curry vegetable tempura & Japanese curry	v	£12.8
150	egg fried rice		£4.5
151	prawn ried rice		£8.8
152	japanese rice	v	£3.5
T12V	yaki udon yasai	v	£10.8
T12C	yaki udon chicken		£12.8
T12P	yaki udon prawn		£14.8
T12B	yaki udon fillet steak		£15.8
T13V	yaki soba yasai		£10.8
T13C	yaki soba chicken		£12.8
T13P	yaki soba prawn		£14.8
T13B	yaki soba fillet steak		£15.8

Salads

160	kyuri salad with cucumber, onion & wakame	v	£4
162	seaweed salad	v	£6
163	hibachi salad vegetable in sesame dressing	v	£4.5
164	Aubergine in miso		£7.8
165	soft shell crab salad		£18.8

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Kitchen specialities | 鉄板焼き

these dishes are served with stirfry vegetables

T1	chicken with teriyaki sauce	£14.8
T2	steak with homemade steak sauce	£22.8
T5	calamari with garlic sauce	£14.8
T7	salmon with teriyaki sauce	£15.8
T8	black cod with miso sauce	£23.8
T9	lobster tail with misonaise	£29.8
T11	scallops with butter soy sauce	£23.8

A selection of Achimi favourites from the kitchen

118 Tori kara age (chicken) £11.8



T8 black cod in miso £23.8



108 Prawn tempura £12.8



106 Tori gyoza £6



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*our teppanyaki table is currently closed until further notice and teppanyaki dishes will be cooked from our kitchen.



japanese rice cake

mochi with red bean paste
mochi is a rice flour dough that has been steamed and pounded to give it. It's distinctive soft and chewy texture.

£4.50



dorayaki

japanese pancake served with sweet azuki red bean paste

£4.50



vanilla mochi ice cream

mochi filled with vanilla ice cream

£4.00



mango mochi ice cream

mochi filled with mango ice cream

£4.00



coconut mochi ice cream

mochi covered in coconut flakes filled with coconut ice cream

£4.00



chocolate mochi ice cream

mochi filled with chocolate ganache

£4.00



green tea ice cream

£4.00



japanese cheese cake

fluffy japanese cheesecake served warm

£4.50

We have other Mochi flavours from time to time, please ask our team what specials we have!

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