

Anglesea

Akatoki High Tea

アフタヌーンティー

Japan is incomparable. With deep-rooted traditions, a vibrant modernity, and a sense of quiet mindfulness in everyday life, it is a place that will capture your imagination.

Japanese tea ceremonies celebrate harmony, respect, and tranquillity.
Savouring a moment of peace and quiet contemplation in good company.
Afternoon tea is the best of British traditions, enjoyed by Kings and Queens,
and perfected over centuries.

The word Akatoki means 'dawn', and as the morning sky turns a cherry-blossom pink there are endless possibilities for the day ahead. Afternoon Tea celebrates the opportunity each new day brings.

A perfect blend of East and West, of two cultures brought together through a mutual appreciation of good food, tea, and relaxation. The best of Japanese tradition and English heritage.



Tea

Sencha

organic sencha green tea

the most widely drunk tea in Japan, this delicious steamed green tea is sweet, smooth and mellow with notes of edamame beans and nori.

Jasmine Flower

sencha / organic jasmine buds / organic lemongrass

grassy notes with the strong sense of sencha green tea.

Genmaicha

roasted brown rice / organic green tea / organic sencha green tea

this blend is classic japanese blend that was once used as a staple tea between long periods between meals in fasting. The roasted rice gives a full, warm, nutty flavour, and the green tea grassy tones.

Mountain Green

organic green tea

fresh, clean yet subtly powerful brew. The taste is grassy green and oh so vibrant.

Peppermint

organic mint leaf

bright mint infusion both hot or cold. First discovered in the Middle East and Europe, peppermint tea has long been used for its therapeutic benefits.

Chamomile

organic chamomile flower

fresh, clean yet subtly powerful brew. The taste is grassy green and oh so vibrant.

Lemongrass & Ginger

organic lemongrass / organic ginger

slightly spicy, and fragrant this is perfect for the spring in your steps.

Hibiscus & Rose

hibiscus flower / rose buds / orange / cranberries

fragrant, well balanced sweet & sour notes. Sweet tones of orange and cranberry compliment the dominant hibiscus and elevated rose buds

Breakfast

ceylon black tea

notes of citrus and spice, and is delicious enjoyed on its own or with a splash of milk and honey.

Earl Grey

ceylon black tea / bergamont oil

this ever-popular blend of high-quality China Keemun tea and oil of bergamot, is the embodiment of a scented tea. Warm woody notes with a fresh citrus finish.

Akatoki Afternoon Tea

Akatoki Afternoon Tea

79pp

Two afternoon 'birdcages' filled with sweet and savoury delights.
served with bottomless tea

Sparkling Akatoki Afternoon Tea

89pp

Two afternoon 'birdcages' filled with sweet and savoury delights.
served with bottomless tea & a glass of Borgoluce Prosecco Lampo DOC

Champagne Akatoki Afternoon Tea

99pp

Two afternoon 'birdcages' filled with sweet and savoury delights.
served with bottomless tea & a glass of Pierre Gimonnet 1er Cru Brut Blanc de Blancs

Sweets (Suītsu)

Meringue "Kaji" (果実)

Shortbread tart with passionfruit curd, finger lime, meringue mome

Raspberry Shizen (自然)

Raspberry and Almond sponge with raspberry creamy mousse, basil

The Hazelnut Aki Cookie (秋)

Chocolate Fudge cookie, salted miso caramel, hazelnut

The Triple Matcha "Sado" (茶道)

Layered with Matcha mousse cake, almond sponge

The Mitsu Golden Scone (蜜)

Whipped Chantilly cream, house pink lady apple Jam

Savoury (Seiborī)

Roast Peking Duck wrap

Emily Taylor all-time Favorite

The Sake Ikura Sando (鮭)

Yuzukosho creme, cucumber, soy marinated salmon roe

Kinoko & Umi Custard (茸と海)

Soy egg custard, exotic mushroom, glazed eggplant, seaweed

The Chicken Katsu Tori Bao (鳥)

Spice marinated chicken, tonkatsu mayo, cabbage salad

Wines by the glass

For our full wine list, please ask our staff

Bubbles

			gls	btl
NV	Borgoluce Prosecco 'Lampo' <i>Glera</i>	Valdobbiadene IT	17	82
NV	Stefano Lubiana Brut Reserve <i>Chardonnay, Pinot Noir</i>	Derwent River TAS		109
NV	Pierre Gimonnet et Fils Brut 1er Cru Cuis <i>Blanc De Blanc No.241 Chardonnay</i>	Cotes Des Blancs FR	29	135
NV	Lacourte Godbillon 1er Cru Rose Éceuil <i>Pinot Noir</i>	Montagne de Reims FR		209

White

2023	Estate Argyos 'Atlantis' <i>Assyrtiko, Adani, Athiri</i>	Santorini GR	21	102
2024	Rustenberg Wines <i>Chenin Blanc</i>	Stellensbosch ZA	15	72
2023	Carl Lowen 'Varidor' <i>Riesling</i>	Mosel DE	19	93
2024	Greywacke <i>Sauvignon Blanc</i>	Marlborough NZ	17	82
2024	Erste + Neue <i>Pinot Grigio</i>	Alto Adige IT	19	93
2023	Lowboi Wines <i>Chardonnay</i>	Porongurup WA	19	93

Rosé

2024	Domaine Sainte Marie Rosé <i>Cinsault, Grenache, Carigan, Cabernet Sauvignon, Syrah</i>	Côtes de Provence FR	19	92
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Red

2022	Swell Season <i>Pinot Noir</i>	TAS	16	72
2022	Toscolo <i>Sangiovese</i>	Chianti IT	16	75
2023	Vino Volta 'Post Modern Seriousism' <i>Grenache</i>	Swan Valley WA	16	74
2022	Alkina Wine Estates 'Kin' <i>Shiraz</i>	Barossa Valley SA	18	88
2021	Kir Yianni Village <i>Xinomavro</i>	Naoussa GR	18	88
2022	McHenry Hohnen 'BDX' <i>Malbec, Cabernet Sauvignon, Petit Verdot</i>	Margaret River WA	20	99

Sake

			100ml	200ml
2024	Chikuma Nishiki 'Kizan Sanban' <i>Junmai Ginjō Nama, Genshu</i> Light, fresh & fragrant	Nagano JP	28	52
2024	Moriki Shuzō 'Tae no Hana: Kimoto' <i>Junmai Kimoto Muroka Nama Genshu</i> Balanced & fruit driven	Mie JP	28	52
2024	Terada Honke 'Nanja Monja' <i>Junmain Kimoto Muroka Nama</i> Full-bodied & dry	Chiba JP	28	52