

AB PIZZA

AB TUNA PIZZA (E, F, G, S)

Tuna, Micro Shiso, White Truffle Oil, Umami Aioli
Add Golden Osetra Caviar 1oz/240
Add Fresh Black Truffle 2.5g/25

41 AB MUSHROOM PIZZA (E, G, S) 36

Eryngii Mushrooms, Micro Shiso, White Truffle Oil, Umami Aioli
Add Golden Osetra Caviar 1oz/240
Add Fresh Black Truffle 2.5g/25

STARTER

COLD

YELLOWTAIL SERRANO (F, S)

Tomato Salsa, Cilantro, Yuzu Soy

SALMON TATAKI (F, G, M, S)

White Onion, Crispy Onion, Mustard Miso

SEARED ALBACORE (F, G, S, SF, SS)

Crispy Onion, Shitake Mushroom, Tosazu

CRISPY RICE (E, F, G, S, SF, SS)

Cajun Tuna, Wakame, Spicy Ponzu Aioli

TORO / WAGYU / RAINBOW TARTARE 52/49/42

(E, F, G, S, SF, SS)
Creamy Poke Sauce, Crispy Rice Paper
Add Golden Osetra Caviar 1oz/240

HOT

37 ROCK SHRIMP (E, F, G, S, SF) 39

Crispy Shitake Mushrooms, Gochujang Aioli

34 DYNAMITE KING CRAB (2pcs) (E, F, G, S, SF, SS) 69

Baked Alaskan King Crab, Pickled Shimeji Mushroom

31 EGGPLANT MISO (S, SS) 22

Pickled Lotus Root, Den Miso

31 EDAMAME (S / D, F, G, S, SF) 9/12

Maldon Sea Salt / Kimchi Butter

WAGYU FILET TOBANYAKI 65

(D, F, G, S)
Montana Tenderloin, Mixed Mushrooms, Truffle Nanbansu
Add Fresh Black Truffle 2.5g/25

SOUP & SALAD

MISO SOUP (F, S)

Tofu, Wakame, Negi

9 CUCUMBER SALAD (SS) 21

Amazu, Roasted Sesame

SPICY MISO SOUP (F, S, SF)

Tofu, Wakame, Negi, Shrimp, Mussel

14 HORENZO SPINACH SALAD (S, SS) 24

Tofu, Roasted Sesame Dressing, Rayu

AB TACO (2pcs)

AB WAGYU TACO (F, G, S, SF, SS)

Tomato Ponzu, Cilantro, Jalapeno, Bulgogi Sauce

21 AB SPICY TUNA TACO (E, F, G, S, SF, SS) 19

Red Onion, Ginger, Cilantro, Jalapeno, Kombu Aioli

AB MUSHROOM TACO (F, G, S, SF, SS)

Tomato Ponzu, Cilantro, Jalapeno, Bulgogi Sauce

15 AB KING CRAB TACO (E, F, G, S, SF) 38

Tomato Salsa, Red Onion, Cilantro, Jalapeno, Kombu Aioli

TEMPURA (4PCS)

WHITE FISH TEMPURA (F, G, S, SF)

Daikon Oroshi, Negi, Tentsuyu

31 EEL TEMPURA (F, G, S, SF) 34

Daikon Oroshi, Negi, Tentsuyu

SHRIMP TEMPURA (F, G, S, SF)

Daikon Oroshi, Negi, Tentsuyu

26 VEGETABLE TEMPURA (F, G, S, SF) 19

Daikon Oroshi, Negi, Tentsuyu

ENTREE

MISO BLACK COD (F, S)

Pickled Cauliflower, Yuzu Sake Foam

58 JIDORI CHICKEN (D, E, F, G, S, SF) 46

Carrot, Beet, Potato Puree, Balsamic Teriyaki

D-Dairy, E-Egg, F-Fish, G-Gluten, M-Mustard, N-Nut, S-Soy, SF-Shellfish, SS-Sesame

20% service charge is included in every bill

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition

CHARCOAL GRILL

DRY AGED WAGYU BONE IN RIBEYE 30oz 205 Montana	WAGYU PICANHA 12oz 62 Montana
WAGYU NEW YORK STRIPLOIN 16oz 105 Montana	DRY AGED BISON TOMAHAWK 32oz 240 South Dakota

All steaks are accompanied by "Gochujang Balsamic Teriyaki" and "Nori Butter".
(G, S) (D, F, S)

Add Golden Osetra Caviar 1oz/240

Add Fresh Truffle 2.5g/25

SIDE & RICE

JAPANESE MUSHROOM (D, S) 18 Eryngii, Shimeji, Shitake, Yuzu Soy Butter	SEAFOOD FRIED RICE (E, S, SF, SS) 32 Seasonal Vegetables, Egg, Fried Leeks, Sesame
POTATO PUREE (D) 18 Chives	WAGYU FRIED RICE (E, S, SS) 34 Seasonal Vegetables, Egg, Crispy Garlic, Sesame
KIMCHI BRUSSELS SPROUT (F, G, S, SF, SS) 20 Rice Puff, Kimchi Glazed	KING CRAB FRIED RICE (E, F, S, SF, SS) 42 Seasonal Vegetables, Egg, Masago, Sesame

TRADITIONAL ROLL

CALIFORNIA (E, G, F, SF, SS) 24 Kani, Cucumber, Avocado	SPICY TUNA (G, F, SF, SS) 25 Cucumber, Green Onion
NEGI TORO (F) 29 Tuna Belly, Green Onion	SPICY NEGI HAMA (F, SS) 28 Yellowtail, Green Onion, Jalapeno, Shichimi Togarashi

SPECIALTY ROLL

PERFECT STORM (E, G, F, S, SF, SS) 35 Shrimp Tempura, Spicy Tuna, Salmon Aburi, Cucumber, Mango Salsa, Chipotle Mayo	HOTMESS (E, G, F, S, SF, SS) 37 Crab, Sashimi Poke, Avocado, Hiyashi Wakame Spicy Ponzu Aioli
PROTEIN (E, G, F, M, S, SF, SS) 35 Tuna, Salmon, Yellowtail, Kani, Mustard Miso, Shiso, Asparagus, Soy Paper	RED DRAGON (E, G, F, S, SF, SS) 33 Tuna, Crab, Shrimp Tempura, Avocado Tenkatsu, Shichimi Teriyaki
BROTHER FROM ANOTHER MOTHER (E, G, F, S, SF) 42 Unagi Kabayaki, Anago Tempura, Foie Gras Torchon, Ponzu Aioli	POP ROCKIN' (E, G, F, S, SF, SS) 33 Watermelon Pop Rock Candy, Spicy Snow Crab, Asparagus, Cucumber

SUSHI & SASHIMI(2pcs) Add Golden Osetra Caviar 30

FATTY TUNA (F) 42 Toro	ALBACORE (G, F, S) 17 Bincho Maguro
TUNA (F) 27 Maguro	SHRIMP (SF) 18 Ebi
SALMON (F) 23 Sake	SURF CLAM (SF) 18 Hokkigai
YELLOWTAIL (F) 26 Hamachi	OCTOPUS (SF) 18 Tako
HALIBUT (G, F, S) 28 Hirame	SCALLOP (SF) 20 Hotate
FRESH WATER EEL (G, F, S) 26 Unagi	SWEET SHRIMP (SF) 32 Ama Ebi

D-Dairy, E-Egg, F-Fish, G-Gluten, M-Mustard, N-Nut, S-Soy, SF-Shellfish, SS-Sesame

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Akira Back

FAMILY STYLE MENU

\$175 / Per Person

STARTER/Choice of 3

AB TUNA PIZZA

Tuna, Micro Shiso, White Truffle Oil, Umami Aioli

YELLOWTAIL SERRANO

Tomato Salsa, Cilantro, Yuzu Soy

SALMON TATAKI

White Onion, Crispy Onion, Mustard Miso

CUCUMBER SALAD

Amazu, Roasted Sesame

AB MUSHROOM PIZZA

Eryngii Mushrooms, Micro Shiso, White Truffle Oil, Umami Aioli

ROCK SHRIMP

Crispy Shitake Mushrooms, Gochujang Aioli

EGGPLANT MISO

Pickled Louts Root, Den Miso

HORENZO SPINACHI SALAD

Roasted Sesame Dressing, Rayu

MAIN/Choice of 3

WAGYU PICANHA

With Japanese Mushroom

WAGYU NEW YORK STRIPLON ^{*25 Supplyment}

With Japanese Mushroom

DRY AGED BISON TOMAHAWK ^{*45 Supplyment}

With Japnese Mushroom

DRY AGED WAGYU BONE IN RIBEYE^{*45 Supplyment}

With Japanese Mushroom

MISO BLACK COD

Pickled Cauliflower, Yuzu Sake Foam

JIDORI CHICKEN

Carrot, Beet, Potato Puree, Balsamic Teriyaki

SEAFOOD FRIED RICE

Seasonal Vegetables, Egg, Fried Leeks, Sesame

WAGYU FRIED RICE

Seasonal Vegetables, Egg, Crispy Garlic, Sesame

Roll/Choice of 2

PERFECT STORM

Shrimp Tempura, Spicy Tuna, Salmon Aburi, Cucumber, Mango Salsa, Chipotle Mayo

HOTMESS

Crab, Sashimi Poke, Avocado, Hiyashi Wakame, Spicy Ponzu Aioli

PROTEIN

Tuna, Salmon, Yellowtail, Kani, Mustard Miso, Shiso, Asparagus, Soy Paper

RED DRAGON

Tuna, Crab, Shrimp Tempura, Avocado, Tenkatsu, Sichimi Teriyaki

DESSERT/ Serve Both for the Table

APPLE HARUMAKI

Cinnamon Cream Cheese, Vailla Gelato

STRAWBERRY SOUFFLE

Vanilla Gelato, Blackberry Anglaise

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