

THIS IS CHEF BACK



With every moment in life, one creates a memory so profound that one must share it with the rest of the world. Either as a former professional snowboarder or Michelin Star Chef, his boundless creativity and genius approach took him all over the globe.

Through his love for food and sense of adventure, Chef Akira was able to bring these very same profound memories to his namesake restaurant, Akira Back, a modern Japanese restaurant.

At Akira Back, we invite you to experience these moments with us, and together create profound and delicious memories.

Paris | Beverly Hills | Las Vegas | Dubai | San Francisco | Toronto | San Diego | Seoul | Singapore | Riyadh | Istanbul
Marrakech | Doha | Bali | Jakarta | Delray Beach | Orlando | Bangkok | Rome | Aruba | Florence | Hongkong | London

Instagram: @chefakiraback | www.akiraback.com

AB PIZZA

AB TUNA PIZZA

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

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

36

STARTER

COLD

YELLOWTAIL SERRANO

Tomato Salsa, Cilantro, Yuzu Soy

SALMON TATAKI

White Onion, Crispy Onion, Mustard Miso

SEARED ALBACORE

Crispy Onion, Shitake Mushroom, Tosazu

CRISPY RICE

Cajun Tuna, Wakame, Spicy Ponzu Aioli

TORO / WAGYU / RAINBOW TARTARE 52/49/42

Creamy Poke Sauce / Crispy Rice Paper
Add Golden Osetra Caviar 1oz/240

HOT

37 ROCK SHRIMP

Crispy Shitake Mushrooms, Gochujang Aioli

34 DYNAMITE KING CRAB(2pcs)

Baked Alaskan King Crab, Pickled Shimeji Mushroom

31 EGGPLANT MISO

Pickled Louts Root, Den Miso

31 EDAMAME

Maldon Sea Salt or Kimchi Butter

WAGYU FILLET TOBANYAKI

Montana Tenderloin, Mixed Mushrooms, Truffle Nanbanzu
Add Fresh Black Truffle 2.5g/25

39

69

22

9/12

65

SOUP & SALAD

MISO SOUP

Tofu, Wakame, Negi

9

SPICY MISO SOUP

Tofu, Wakame, Negi, Shrimp, Mussel

14

CUCUMBER SALAD

Amazu, Roasted Sesame

21

HORENZO SPINACH SALAD

Roasted Sesame Dressing, Rayu

24

AB TACO(2pcs)

AB WAGYU TACO

Tomato Ponzu, Cilantro, Jalapeno, Bulgogi Sauce

21

AB SPICY TUNA TACO

Red Onion, Ginger, Cilantro, Jalapeno, Kombu Aioli

19

AB MUSHROOM TACO

Tomato Ponzu, Cilantro, Jalapeno, Bulgogi Sauce

15

AB KING CRAB TACO

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

38

TEMPURA(4PCS)

WHITE FISH TEMPURA

Daikon Oroshi, Negi, Tentsuyu

31

EEL TEMPURA

Daikon Oroshi, Negi, Tentsuyu

34

SHRIMP TEMPURA

Daikon Oroshi, Negi, Tentsuyu

26

VEGETABLE TEMPURA

Daikon Oroshi, Negi, Tentsuyu

19

ENTREE

MISO BLACK COD

Pickled Cauliflower, Yuzu Sake Foam

58

JIDORI CHICKEN

Carrot, Beet, Potato Puree, Balsamic Teriyaki

46

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	WAGYU PICANHA 12oz 62
Montana	Montana

WAGYU NEW YORK STRIPLOIN 16oz 105	DRY AGED BISON TOMAHAWK 32oz 240
Montana	South Dakota

All steaks are accompanied by "Gochujang Balsamic Teriyaki" and "Nori Butter".

Add Golden Osetra Caviar 1oz/240 Add Fresh Truffle 2.5g/25

SIDE & RICE

JAPANESE MUSHROOM 18	SEAFOOD FRIED RICE 32
Eryngii, Enoki, Shitake, Yuzu Soy Butter	Seasonal Vegetables, Egg, Fried Leeks, Sesame
POTATO PUREE 18	WAGYU FRIED RICE 34
Chives	Seasonal Vegetables, Egg, Crispy Garlic, Sesame
KIMCHI BRUSSELS SPROUT 20	KING CRAB FRIED RICE 42
Rice Puff, Kimchi Glazed	Seasonal Vegetables, Egg, Masago, Sesame

TRADITIONAL ROLL

CALIFORNIA 24	SPICY TUNA 25
Crab, Cucumber, Avocado	Cucumber, Green Onion
NEGI TORO 29	SPICY NEGI HAMA 28
Tuna Belly, Green Onion	Yellowtail, Green Onion, Jalapeno, Shichimi Togarashi

SPECIALTY ROLL

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

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

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

20% service charge is included in every bill

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AB PIZZA - *Gluten Free*

AB TUNA PIZZA 41 Tuna, Micro Shiso, White Truffle Oil, Umami Aioli Add Golden Osetra Caviar 1oz/240 Add Fresh Truffle 2.5g/25	AB MUSHROOM PIZZA 36 Eryngii Mushrooms, Micro Shiso, White Truffle Oil, Umami Aioli Add Golden Osetra Caviar 1oz/240 Add Fresh Truffle 2.5g/240
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STARTER - *Gluten Free*

COLD

YELLOWTAIL JALAPENO 37
Tomato Salsa, Cilantro, Yuzu Soy

SALMON TATAKI 34
White Onion, Crispy Onion, Mustard Miso

HOT

EGGPLANT MISO 22
Pickled Louts Root, Den Miso

EDAMAME 9
Maldon Sea Salt

SOUP & SALAD - *Gluten Free*

MISO SOUP 9
Tofu, Wakame, Negi

CUCUMBER SALAD 21
Amazu, Roasted Sesame

SPICY MISO SOUP 14
Tofu, Wakame, Negi, Shrimp, Mussel

HORENZO SPINACH SALAD 24
Roasted Sesame Dressing, Rayu

ENTREE - *Gluten Free*

MISO BLACK COD 58
Pickled Cauliflower, Yuzu Sake Foam

WAGYU FILLET TOBANYAKI 65
Montana Tenderloin, Mixed Mushrooms, Truffle Nanbanzu

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 gluten-free steaks are accompanied by "Nori Butter" and "GF Steak Soy Sauce"

SIDE & RICE - *Gluten Free*

JAPANESE MUSHROOM 18
Eryngii, Enoki, Shitake, Yuzu Soy Butter

WAGYU FRIED RICE 34
Seasonal Vegetables, Egg, Crispy Garlic, Sesame

POTATO PUREE 18
Chives

SEAFOOD FRIED RICE 32
Seasonal Vegetables, Egg, Tobiko, Sesame

SUSHI & SASHIMI(2pcs) - *Gluten Free*

FATTY TUNA 42
Toro

YELLOWTAIL 26
Hamachi

TUNA 27
Maguro

HALIBUT 28
Hirame

SALMON 23
Sake

SHRIMP 18
Ebi

ROLLS - *Gluten Free*

NEGI TORO 29
Tuna Belly, Green Onion

SPICY NEGI HAMA 28
Yellowtail, Green Onion, Jalapeno, Shichimi Togarashi

VEGI FUTOMAKI 28
Avocado, Cucumber, Asparagus, Pickled Carrot, Spinach
Vegan Dynamite

SALMON AVOCADO 28
Salmon, Avocado

20% service charge is included in every bill

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