



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 | Dubai | Toronto | Ottawa | Beverly Hills | San Francisco | Florence | London | Seoul | Singapore | Pensacola
Hong Kong | Istanbul | Taipei | Bali | Jakarta | Aruba | Delray Beach | Orlando | Bangkok | Tenerife | Big Sky
Rome | Jacksonville | Turks & Caicos | Glendale | Cairo | Red Sea | Manila | San Diego

Instagram: [@chefakiraback](https://www.instagram.com/chefakiraback) | www.akiraback.com



COLD

AB TUNA PIZZA	29	TORO CAVIAR	49
Tuna sashimi / umami aioli / micro shiso / white truffle oil +Fresh truffle 18€/5g		Oscietra caviar / tuna / kochujang miso	
AB ERINGI PIZZA	27	WHITE FISH CARPACCIO	25
Eringi mushroom / umami aioli / micro shiso / white truffle oil +fresh truffle 18€/5g		Sea bass / nanbanzu / beet / micro shiso	
FATTY TUNA SASHIMI & VODKA	32	SALMON TATAKI	26
Vodka guillotine 3cl		Mustard su-miso / pickled wasabi	
TORO TARTARE	56	OCTOPUS CRUDO	26
Tuna / oscietra caviar / wasabi soy sauce / crispy tortilla		Jalapeno salsa / olive oil / tosaazu	
JEJU DOMI - CHEF'S SPECIAL	25	YELLOWTAIL JALAPEÑO	28
Sea bass sashimi, vegetal roll and Tobiko. sea bass / mari- nated tobiko / chojang		Yellowtail / sauce au yuzu / coriandre	
SCALLOP KIWI	26	SALMON TIRADITO	25
Hokkaido scallop / truffle paste / onion & tomato salsa / yuzu shiro soy		Grilled peach / yuzu lemon / cilantro oil	
		CRISPY RICE	28
		Cajun tuna / nori paste / spicy aioli ponzu	

NAZO 9

«MYSTERY BOX»

9 SECRET ITEMS SPECIALLY CHOSEN BY THE CHEF 120

SOUP & SALAD

MISO	9	TATAKI SALAD	23
Seaweed / tofu / negi		Mesclun / balsamic ginger / salmon tataki	
SPICY MISO	11	MOMO SALAD	21
King crab / tofu / seaweed		Herbed yogurt / affilla cress / grilled peach / sesame dressing	
CUCUMBER SUNOMONO	15	HOUSE SALAD	16
Roasted sesame seeds / amazu		Mesclun / balsamic ginger	



HOT

EDAMAME Maldon sea salt	11	NASU DEN Miso-glazed eggplant / roasted sesame seeds / pickled lotus root	22
EDAMAME Kimchi butter	13	CRISPY TOFU Korean spice / negi	21
LOBSTER TEMPURA Amazu ponzu / beet tsuma	49	ROCK SHRIMP Creamy kochujang / chive	28

AB TACOS

AB BEEF TACO (4PCS) Bulgogi marinated beef / roasted tomato ponzu	28	AB SASHIMI TACO (4PCS) Sashimi poke / spicy ponzu aioli	27
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MAIN

A5 HOKKAIDO WAGYU RIBEYE 250g Japanese Wagyu beef / potato puree / kizami wasabi butter	150	48 HOURS BEEF SHORT RIB Angus beef / braising jus	43
FILET TOBANYAKI Angus beef tenderloin / japanese mushrooms / nanbanzu	59	GRILLED SALMON Soy sauce beurre blanc / grilled eringi	42
MISO BLACK COD Ab yuzu sake foam / shishito	54	LAMB CHOP (SPECIALITE DU CHEF) Lamb chops / broccolini / anticucho sauce	48

FRIED RICE

BEEF FRIED RICE Marinated beef / spring onion	18	VEGE FRIED RICE Eringi mushroom / asparagus	15
KIMCHI FRIED RICE Kimchi butter / napa cabbage	17		



SIGNATURE ROLLS

PERFECT STORM (8 PCS)	29	BROTHER FROM ANOTHER MOTHER (8 PCS)	29
Shrimp tempura / spicy tuna / salmon belly aburi / cucumber / chipotle mayo		Unagi kabayaki / anago tempura / foie gras / ponzu aioli	
HOT MESS (5 PCS)	25	PROTEIN ROLL (8 PCS)	27
Shrimp tempura / sashimi poke / avocado / spicy ponzu aioli		Tuna / salmon / yellowtail / crab / shiso / asparagus / soy paper	
BAKED CRAB HAND ROLL (2 PCS)	25	CRISPY VEGAN ROLL (8 PCS)	22
King crab / dynamite / negi		Vegetable / coleslaw	
COW WOW ROLL (8 PCS)	25	HAMAMANGO (8 PCS)	27
Bulgogi marinated beef / coleslaw		Yellowtail / mango / jalapeno / yuzu kosho soy	
RED DRAGON (8 PCS)	29		
Red tuna / shrimp tempura / spicy tuna / avocado / lemon			

NIGIRI / SASHIMI (À LA PIÈCE)

FATTY TUNA (O-TORO)	16	FRESH WATER EEL (UNAGI)	9
FATTY TUNA (CHU-TORO)	13	SALMON (SAKE)	8
TUNA (MAGURO)	10	OCTOPUS (TAKO)	8
SALMON ROE (IKURA)	10	SEA BASS (SUZUKI)	8
LANGOUSTINE	12	JAPANESE OMELET (TAMAGO)	7
SCALLOP (HOTATE)	9	YELLOWTAIL (HAMACHI)	8
WAGYU BEEF (WAGYU)	17	+ EXTRA FRESH TRUFFLE /1 G / + EXTRA CAVIAR /2 G	

CHEF'S PREMIUM SUSHI SELECTION

NIGIRI PLATTER (6PCS)	52	SASHIMI PLATTER (8PCS)	72
Premium selection of 6 varieties		Premium selection of 4 varieties	