



## THIS IS CHEF BACK

With every moment in life, we create a memory so profound that it must be shared with the world.

Whether as a former professional snowboarder or a Michelin-starred Chef, through his love for food and sense of adventure, Chef Akira has brought these deep memories to his namesake restaurant, Akira Back—a modern Japanese restaurant with Korean essence.

His boundless creativity and brilliant approach have taken him across the globe. Working alongside world-renowned chefs, Chef Akira's culinary exploration has reached new heights.

Following the success of Yellowtail by Akira Back at the Bellagio Las Vegas, Chef Akira has continued expanding his vision to numerous destinations, including Singapore, Toronto, Hanoi, Bangkok, and Seoul. He is currently working on new openings in Dubai, San Diego, San Francisco, Bali, Dallas, Korea, and Beverly Hills.

We invite you to experience these moments with us and create deep and delicious memories together.

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*Con cada momento en la vida, uno crea un recuerdo tan profundo que debe compartirlo con el resto del mundo.*

*Ya sea como antiguo snowboarder profesional o Chef con estrella Michelin, a través de su amor por la comida y su sentido de aventura, el Chef Akira logró llevar estos mismos recuerdos profundos a su restaurante homónimo, Akira Back, un restaurante japonés moderno con esencia coreana.*

*Su creatividad ilimitada y enfoque genial lo llevaron por todo el mundo. Trabajando con chefs de renombre mundial, la exploración culinaria del Chef Akira lo llevó a nuevas alturas.*

*Siguiendo el famoso Yellowtail by Akira Back en el Bellagio Las Vegas, el Chef Akira ha continuado expandiendo su visión a muchos más lugares, como Singapur, Toronto, Hanoi, Bangkok y Seúl.*

*Actualmente, sigue trabajando en nuevos lanzamientos en Dubái, San Diego, San Francisco, Bali, Dallas, Corea y Beverly Hills.*

*Te invitamos a vivir estos momentos con nosotros y juntos crear experiencias profundas y deliciosas.*

Information on food allergies and intolerances is available in our facilities.  
Please ask our staff for information.

*Establecimiento con información disponible en materia de alergias e intolerancias alimentarias.  
Por favor, soliciten información a nuestro personal.*

REGLAMENTO (EU) N° 1169/2011

The menu may be subject to changes depending on market conditions / El menú puede estar sujeto a cambios según mercado



## MYSTERY BOX

AB Assorted Appertizers  
*Selección de Aperitivos AB*



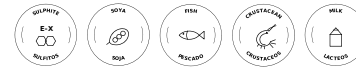
## NEGI NO MISO

Confit Leek with Miso Sauce  
*Puerro Confitado con Salsa Miso*



## HOTATE BEURRE BLANC

Scallops with Beurre Blanc Sauce, Yuzu Air, and Caviar  
*Vieira con Salsa Beurre Blanc, Aire de Yuzu y Caviar*



## AB SUSHI OMAKASE

AB Assorted nigiris  
*Selección de nigiris AB*



## HIMEJI NO YAKINIKU

Robata-Grilled Red Mullet with Yakiniku Sauce  
*Salmonete a la Robata con Salsa Yakiniku*



## POKURIBU

Slow-cooked Iberian Pork Ribs with Watercress Kimchi Sauce, Corn, Coconut, and Miso Foam  
*Costillas de Cerdo Ibérica a Baja Temperatura con Salsa de Kimchi de Berros y Espuma de Millo, Coco y Miso*



## YUZU MOCHI

Yuzu Mochi with Toasted Canarian Honey, Coconut and Passion Fruit Foam, and Gofio Crunch  
*Mochi de Yuzu con Espuma de Miel Canaria Tostada, Coco y Maracuyá, y Crujiente de Gofio*



## Petit Four

Price per person / Precio por persona 165€

## TRUFFLE CLAYPOT

Rice with Bulgogi Mushroom Stew, Egg Yolk, and Fresh Truffle  
*Arroz con Guiso de Setas Bulgogi, Yema de Huevo y Trufa Fresca*  
(Minimum 2 persons/ *Mínimo 2 personas*)



Supplement 15€ per person / Suplemento 15€ por persona

抹茶 | MATCHA

**Matcha Tea ceremony**

*Ceremonia Té matcha*

**Price per person 15€**

*Precio por persona 15€*

MENU SERVED FOR COMPLETE TABLES / MENU SERVIDO SOLO PARA MESA COMPLETA

The menu may be subject to changes depending on market conditions. Local taxes included

El menú puede estar sujeto a cambios según mercado. IGIC incluido.

# STARTERS / ENTRANTES

## HOT / CALIENTE

### EGGPLANT MISO TOBANJAN



19

Eggplant, Den-Miso, Tobanjan, Pickled Lotus Root  
*Berenjena, Miso Den, Tobanjan, Raíz de Loto Encurtida*

### SPICY TOFU



20

Korean Spice Sauce and Negi  
*Salsa de Especies Koreanas y Negi*

## SOUPS / SOPAS

### MISO



13

Seaweed, Tofu, Negi  
*Algas, Tofu, Negi*

### RED KING PRAWN MISO



22

Red King Prawn, Tofu, Negi, Mushrooms  
*Carabinero, Tofu, Negi, Setas*

# SASHIMI

|                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                                             |           |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>HOTATE KIWI</b>                                                                                                                                                                                                               |          | <b>34</b> |
| Scallop Sashimi, Chopped Strawberries, and Yuzu Soy<br><i>Sashimi de Vieira, Fresas Troceadas y Soja de Yuzu</i>                                                                                                                 |                                                                                                                                                                                                                                                             |           |
| <b>KUNSEI</b>                                                                                                                                                                                                                    |                                                                                           | <b>26</b> |
| White Fish Sashimi with Smoked Chili Ponzu and Roasted Orange, Pickled Shallot, Palmera Pepper Salt<br><i>Sashimi de Pescado Blanco con Ponzu de Chiles ahumados y Naranja asada, Chalora encurtida, Sal de Pimienta Palmera</i> |                                                                                                                                                                                                                                                             |           |
| <b>ERINGI KIWI</b>                                                                                                                                                                                                               |          | <b>26</b> |
| Mushrooms, Chopped Strawberries and Yuzu Soy<br><i>Setas, Fresas Troceadas y Soja de Yuzu</i>                                                                                                                                    |                                                                                                                                                                                                                                                             |           |
| <b>HARU SASHIMI</b>                                                                                                                                                                                                              |          | <b>23</b> |
| White Fish Sashimi with Yuzu Marmalade and Ponzu Sauce, Orange, Agar Seaweed and Palmera Pepper Salt<br><i>Sashimi de Pescado Blanco con Salsa Mermelada de Yuzu y Ponzu, Naranja, Algas Agar y Sal de Pimienta Palmera</i>      |                                                                                                                                                                                                                                                             |           |
| <b>TORO CAVIAR</b>                                                                                                                                                                                                               |          | <b>26</b> |
| Toro Sashimi, Kochujang Miso, Oscietra Caviar<br><i>Sashimi de Toro, Miso de Kochujang, Caviar Oscietra</i>                                                                                                                      |                                                                                                                                                                                                                                                             |           |
| <b>TUNA TATAKI</b>                                                                                                                                                                                                               |    | <b>52</b> |
| Tuna Tataki, Mustard and Miso Sauce<br><i>Tataki de Atún, Salsa de Mostaza y Miso</i>                                                                                                                                            |                                                                                                                                                                                                                                                             |           |
| <b>SAKE SASHIMI</b>                                                                                                                                                                                                              |                                                                                       | <b>40</b> |
| 9 Slices of Salmon Sashimi<br><i>9 Piezas de Sashimi de Salmón</i>                                                                                                                                                               |                                                                                                                                                                                                                                                             |           |
| <b>SASHIMI TUNA SELECTION</b>                                                                                                                                                                                                    |                                                                                       | <b>50</b> |
| Tasting of the 3 parts of the tuna (9 slices)<br><i>Degustación de las 3 partes del atún (9 cortes)</i>                                                                                                                          |                                                                                                                                                                                                                                                             |           |

NIGUIRI - SUSHI \*Per unit / Por unidad

|                                                                            |                                                                                                                                                                                                                                                       |    |                                                       |                                                                                                                                                                                                                                                            |   |
|----------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|
| <b>AKAMI</b><br>Tuna<br><i>Atún</i>                                        |    | 9  | <b>HOTATE</b><br>Scallop<br><i>Vieira</i>             |    | 8 |
| <b>TORO</b><br>Fatty Tuna<br><i>Ventresca de Atún</i>                      |    | 11 | <b>SUZUKI</b><br>Sea Bass<br><i>Lubina</i>            |    | 7 |
| <b>CHUTORO</b><br>Medium Fatty Tuna<br><i>Parte arasa del Lomo de Atún</i> |    | 10 | <b>IKURA</b><br>Salmon Roe<br><i>Huevas de Salmón</i> |    | 7 |
| <b>SAKE</b><br>Salmon<br><i>Salmón</i>                                     |    | 7  | <b>HAMACHI</b><br>Yellowtail<br><i>Pez Limón</i>      |    | 9 |

CHEF'S CHOICE / SELECCIÓN DEL CHEF

|                                                                                                                                                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>AB SUSHI</b><br>8 Pieces of Chef's Selected Nigiri<br><i>8 Piezas de Nigiri seleccionadas por el Chef</i>                                                     |                                                                                                                                                                                                                                                                               | 60 |
| <b>AB SASHIMI</b><br>7 Varieties of Fish selected by the Chef, 2 slices of each<br><i>7 Variedades de Pescado seleccionadas por el Chef, 2 cortes a cada uno</i> |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | 80 |
| <b>MYSTERY BOX</b><br>6 Varieties of AB Sashimi, selected by the Chef<br><i>6 Variedades de AB Sashimi, seleccionadas por el Chef</i>                            |          | 70 |

# SIGNATURE ROLLS / AB MAKI ROLLS

## BROTHER FROM ANOTHER MOTHER



30

Eel Tempura, Kabayaki Eel, Shaved Foie Grass Tourchon, Ponzu Aioli, Powdered Nori Seaweed (8 pieces)

*Tempura de Anguila, Anguila Kabayaki, Tourchon de Foie Gras Rallado, Aioli de Ponzu, Alga nori en polvo (8 unidades)*

## PERFECT STORM



28

Shrimp Tempura, Spicy Tuna, Cucumber, Salmon Belly Aburi, Chipotle Mayo and Mango Sauce (8 pieces)

*Tempura de Langostinos, Atún Picante, Pepino, Ventresca de Salmón Aburi, Salsa de Mayonesa de Chipotle y Mango (8 piezas)*

## SPICY TUNA ROLL



28

Spicy Tuna, Asparagus, Avocado, Cucumber (8 pieces)

*Atún Picante, Espárragos, Aguacate, Pepino (8 piezas)*

## SPICY SAKE ROLL



26

Spicy Salmon, Asparagus, Avocado, Cucumber (8 pieces)

*Salmón Picante, Espárragos, Aguacate, Pepino (8 piezas)*

## COW WOW ROLL



28

Braised Wagyu, Asian Cabbage Salad with Amazu Mayo (8 pieces)

*Wagyu Estofado, Ensalada Asiática de Repollo con Amazu Mayo (8 piezas)*

## AB SPIDER ROLL



25

Enoki Tempura, Amazu Carrot, Vegan Alioli, Tare Sauce (8 pieces)

*Setas Enoki en tempura, Amazu zanahoria, Alioli Vegano, Salsa tare (8 piezas)*

## SAKE FUTOMAKI



24

Salmon, Cucumber, Avocado (8 pieces)

*Salmón, Pepino, Aguacate (8 piezas)*

# GUARNICIONES / SIDE

|                                                                                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
|---------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>CHERNE</b>                                                                                           |                                                                                                                                                                                     | <b>42</b>  |
| White local fish, Japanese Beurre Blanc, Leek & Jalapeño                                                |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
| <i>Pescado blanco local, Beurre Blanc Japonés, Puerro y Jalapeño</i>                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
| <b>MISO BLACK COD</b>                                                                                   |                                                                                                                                                                                                                                                                      | <b>55</b>  |
| Black Cod, AB Yuja Sake Foam and Shishito                                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
| <i>Bacalao Negro, Espuma de Sake AB con Yuja y Shishito</i>                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
| <b>WAGYU CHEEK</b>                                                                                      |                                                                                                    | <b>56</b>  |
| Slow-Cooked Wagyu Cheek, Braising Jus, Pickled Mushrooms, Cauliflower and Miso Purée                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
| <i>Carrillera de Wagyu a Baja Temperatura, Jugo de asado, Setas encurtidas, Puré de Coliflor y Miso</i> |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
| <b>JUKU</b>                                                                                             |                                                                                                    | <b>120</b> |
| Japanese Wagyu Beef, Braising Jus, Burdock Yuzu Jam, Cauliflower Purée and Miso                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
| <i>Carne de Wagyu japonés, Jugo de Estofado, Mermelada de Bardana y Yuzu, Puré de Coliflor y Miso</i>   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
| <b>LOMO DE WAGYU</b>                                                                                    |                                                                                                    | <b>63</b>  |
| Wagyu Beef, Braising Jus, Green Papaya Kimchi, Dried Shitake Miso                                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
| <i>Carne de Wagyu, Jugo de Estofado, Kimchi de Papaya Verde y Miso de Shitake seco</i>                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
| <b>JIDORI CHICKEN</b>                                                                                   |                                                                                          | <b>35</b>  |
| Low-temperature Chicken with Teriyaki and Ginger sauce, Celeriac Purée and Baby Vegetables              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
| <i>Pollo a Baja Temperatura con Salsa Teriyaki y Jengibre, Puré de Apionabo y Mini Verduras</i>         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
| <b>CLAYPOT</b>                                                                                          |       | <b>35</b>  |
| Rice with Bulgogi Mushroom Stew, Egg Yolk, and Fresh Truffle                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |
| <i>Arroz con Guiso de Setas Bulgogi, Yema de Huevo y Trufa Fresca</i>                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |

# SIDE DISHES / GUARNICIONES

**GOHAN**

Steamed White Rice

*Arroz Blanco*

8

**HORENSO SATAY**

Sautéed Spinach with Satay Sauce and Toasted Peanuts

*Espinacas salteadas con Salsa Satay y Cacahuetes tostados*

14

**ENDIVIA**

Grilled Endives with La Yu, Crispy Onion, Garlic, and Pistachio

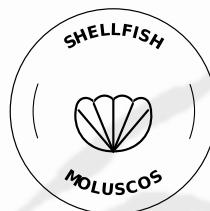
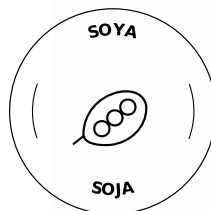
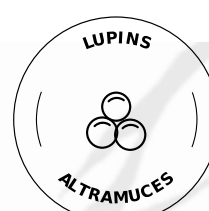
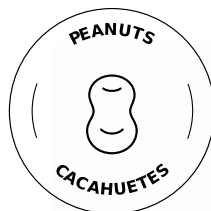
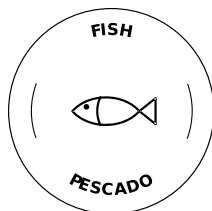
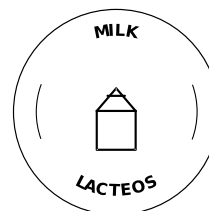
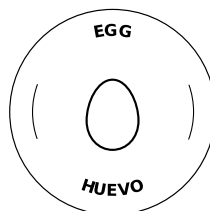
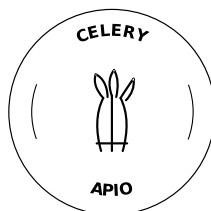
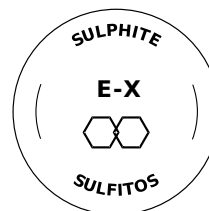
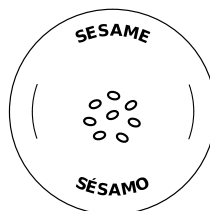
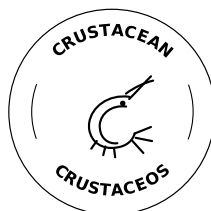
*Endivias a la brasa con La Yu, Crujiente de Cebolla, Ajo y Pistacho*

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# ALLERGENS / ALERGENOS

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