

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.

MENU DEJEUNER

65€ TTC – 45mn

3 STARTERS

Changing every week

MEAT MAIN COURSE

Changing every week

OR

FISH MAIN COURSE

Changing every week

STEAMED RICE

*Net prices in Euros, included VAT and service charge. Beverages are not included.
Payment by cheque not accepted. Allergenic ingredients available via QR code. Meat origin available at the welcome desk.*

COLD

AB TUNA PIZZA aioli umami / micro shiso + fresh black truffle 9€/5g	23	AB ERINGI PIZZA aioli umami / micro shiso + fresh black truffle 9€/5g	21
SALMON TATAKI mustard su-miso sauce / pickled wasabi	21	WHITE FISH CARPACCIO sea bass / crispy shallots / nanbanzu	23
YELLOWTAIL JALAPEÑO jalapeño sauce / cilantro / citrus soy	27	SCALLOP KIWI truffle paste / onion salsa / yuzu shiro soy	24
OCTOPUS CRUDO onion salsa / olive oil / toszu	23		

TACOS

AB BEEF TACO (4PCS) marinated bulgogi / roasted tomato ponzu	24	AB SASHIMI TACO (4PCS) sashimi poke / spicy aioli sauce	25
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SOUP

SPICY MISO king crab / tofu / seaweed	9	MISO seaweed / tofu / negi	7
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HOT

EDAMAME maldon sea salt	7	EDAMAME kimchi butter	9
NASU DEN eggplant / roasted sesame seed	19	ROCK SHRIMP creamy kochujang / chive	22
CRISPY TOFU Korean spice / negi	21		

MAIN

GRILLED SALMON	36
salmon / soy butter sauce / grilled eringi mushroom	
FILET TOBANYAKI	59
angus beef tenderloin / Japanese mushrooms / nanbanzu	
MISO BLACK COD	42
AB yuja sake foam / shishito	
48 HOURS BEEF SHORT RIB	40
root vegetables / braising jus	
CHIRASHI DON	45
assorted sashimi / oscietra caviar / tamago / pickled lotus root	

FRIED RICE

BEEF FRIED RICE	14
marinated beef / crispy onion	
VEGE FRIED RICE	12
carrot / asparagus	

NIGIRI / SASHIMI (PER PIECE)

FATTY TUNA (TORO)	14	YELLOWTAIL (HAMACHI)	7
TUNA (MAGURO)	8	SEA BASS (SUZUKI)	7
SALMON (SAKE)	7	FRESH WATER EEL (UNAGI)	7

SIGNATURE ROLLS

PERFECT STORM (8 PCS)	24	HOT MESS (5 PCS)	20
shrimp tempura / spicy tuna / salmon belly aburi / chipotle mayo		shrimp tempura / sashimi poke / spicy ponzu aioli	
PROTEIN ROLL (8 PCS)	23	CRISPY VEGAN ROLL (8 PCS)	18
tuna / salmon / yellowtail / crab / shiso / asparagus / soy paper		kal-bi / coleslaw	
COW WOW ROLL (8 PCS)	22		
marinated bulgogi beef / coleslaw			

SALAD

SEAWEED SALAD	19
amazu ponzu / cucumber	
HOUSE SALAD	16
mesclun / balsamic ginger	
TATAKI SALAD	22
mesclun / balsamic ginger / salmon tataki	

DESSERTS

ICE-CREAM MOCHI	16
matcha / black sesame / coconut & chocolate / sakura / yuzu	
YUKO SHISO	16
yuko sorbet / shiso cream / yuzu & honey dressing	
CHOCOLATE IN A CUP	16
chocolate & hazelnut cake / banana foam / vanilla ice cream	

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San Diego | Seoul | Singapore | Riyadh | Istanbul | Marrakech | Doha | Bali | Jakarta
| Florence | Boise | Delray Beach Orlando | Bangkok | Hanoi | Seychelles

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