

Akira Back

With every moment in life, one creates a memory so profound that one must share it with the rest of the world. Both as a former professional snowboarder, and now as a Michelin Star Chef, Chef Back brings these profound memories to his namesake restaurant, Akira Back, a modern Japanese restaurant.

COLD

AB TUNA PIZZA tuna sashimi / aioli umami / micro shiso / white truffle oil + fresh black truffle 9€/5g	26	AB ERINGI PIZZA eringi mushroom / aioli umami / micro shiso / white truffle oil + fresh black truffle 9€/5g	24
SALMON TATAKI mustard su-miso sauce / pickled wasabi	24	TORO TARTARE tuna / oscietra caviar / wasabi soy sauce / crispy tortilla	56
NAZO 9 "MYSTERY BOX" 9 secret items specially chosen by the Chef	110	SCALLOP KIWI truffle paste / onion salsa / yuzu shiro soy	26
TORO CAVIAR tuna / miso kochujang / oscietra caviar	49	WHITE FISH CARPACCIO sea bass / crispy shallots / nanbanzu	25
JEJU DOMI sea bass / marinated tobiko / chojang	25	OCTOPUS CRUDO onion salsa / olive oil / tosazu	26
YELLOWTAIL JALAPEÑO jalapeño sauce / cilantro / citrus soy	28	OSHITASHI spinach / roasted sesame dressing / rayu	22
SALMON TIRADITO grilled peach / yuja lemon / cilantro oil	23	CRISPY RICE cajun tuna / nori paste / spicy ponzu aioli	26

TACOS

AB BEEF TACO (4PCS) marinated bulgogi / roasted tomato ponzu	27	AB SASHIMI TACO (4PCS) sashimi poke / spicy aioli sauce	26
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Net prices in Euros, included VAT and service charge. Payment by cheque no accepted. Allergenic ingredients available via QR code. Meal origin available at the welcome desk.

HOT

EDAMAME maldon sea salt	11	EDAMAME kimchi butter	13
LOBSTER TEMPURA amazou ponzu / tsuma beet	49	NASU DEN eggplant / roasted sesame seed	21
CRISPY TOFU Korean spice / negi	23	ROCK SHRIMP creamy kochujang / chive	25
TRUFFLE BOMB langoustine / oscietra caviar / scallop / gejang / smoked foam	40		

MAIN

FRIED RICE

FILET TOBANYAKI angus beef tenderloin / Japanese mushrooms / nanbanzu	59	BEEF FRIED RICE marinated beef / crispy onion	15
A5 HOKKAIDO WAGYU RIBEYE 220g ribeye / mashed potatoes / kizami wasabi butter	140	KIMCHI FRIED RICE kimchi butter/ napa cabbage	14
MISO BLACK COD AB yuja sake foam / shishito	46	VEGE FRIED RICE carrot / asparagus	13
48 HOURS BEEF SHORT RIB root vegetables / braising jus	43		
GRILLED SALMON soy beurre blanc / grilled eringi	39		
LAMB CHOP crispy taro / anticucho sauce	48		

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SALAD

CUCUMBER SUNOMONO roasted sesame seeds / amazu	12
HOUSE SALAD mesclun / balsamic ginger	18
TATAKI SALAD mesclun / balsamic ginger / salmon tataki	23

NIGIRI / SASHIMI (PER PIECE)

FATTY TUNA (TORO)	14	SALMON ROE (IKURA)	7
TUNA (MAGURO)	8	SCALLOP (HOTATE)	7
WAGYU BEEF (WAGYU)	17	FRESH WATER EEL (UNAGI)	7
SALMON (SAKE)	7	OCTOPUS (TAKO)	7
SEA BASS (SUZUKI)	7	JAPANESE OMELET (TAMAGO)	6
YELLOWTAIL (HAMACHI)	7	LANGOUSTINE	12

SOUP

MISO seaweed / tofu / negi	9	SPICY MISO king crab / tofu / seaweed	11
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SIGNATURE ROLLS

PERFECT STORM (8 PCS) shrimp tempura / spicy tuna / salmon belly aburi / chipotle mayo	27	HOT MESS (5 PCS) shrimp tempura / sashimi poke / spicy ponzu aioli	23
BROTHER FROM ANOTHER MOTHER (8 PCS) unagi kabayaki / anago tempura / foie gras / ponzu aioli	28	BAKED CRAB HAND ROLL (2 PCS) king crab / dynamite / crispy shallots	23
COW WOW ROLL (8 PCS) marinated bulgogi beef / coleslaw	23	POP ROCKIN' (8 PCS) spicy crab / asparagus / "pop rocks"	22
PROTEIN ROLL (8 PCS) tuna / salmon / yellowtail / crab / shiso / asparagus / soy paper	25	CRISPY VEGAN ROLL (8 PCS) kal-bi / coleslaw	20

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