

# Akira Back

**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.

London | Paris | Beverly Hills | Las Vegas | Dubai | San Francisco | Toronto | Dallas | San Diego | Seoul | Singapore | Riyadh | Istanbul | Marrakech | Doha | Bali | Jakarta | Florence | Boise | Delray Beach Orlando | Bangkok | Hanoi | Seychelles

[www.akirabackparis.com](http://www.akirabackparis.com)

Akira Back

Dinner

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Prix nets en euros, taxes et service compris. Le paiement par chèque n'est pas accepté. La carte des allergènes est disponible sur demande. Origine des viandes consultable au desk d'accueil

## COLD

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AB TUNA PIZZA tuna sashimi / umami aioli / micro shiso / white truffle oil + fresh black truffle 9€/5g	29	AB ERINGI PIZZA eringi mushroom / umami aioli / micro shiso / white truffle oil + fresh black truffle 9€/5g	27
FATTY TUNA SASHIMI & VODKA vodka Guillotine 3cl	32	TORO TARTARE tuna / oscietra caviar / wasabi soy sauce / crispy tortilla	56
NAZO 9 "MYSTERY BOX" 9 secret items specially chosen by the Chef	120	SCALLOP KIWI truffle paste / onion & tomato salsa / yuzu shiro soy	26
TORO CAVIAR oscietra caviar / tuna / kochujang miso	49	WHITE FISH CARPACCIO sea bass / nanbanzu / beet / micro shiso	25
SALMON TATAKI mustard su-miso / pickled wasabi	26	OCTOPUS CRUDO jalapeno salsa / olive oil / tosazu	26
YELLOWTAIL JALAPEÑO yuzu soy / cilantro	28	JEJU DOMI sea bass / marinated tobiko / chojang	25
SALMON TIRADITO grilled peach / yuzu lemon / cilantro oil	25	CRISPY RICE cajun tuna / nori paste / spicy ponzu aioli	28

## SALAD

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CUCUMBER SUNOMONO roasted sesame seeds / amazu	15	TATAKI SALAD mesclun / balsamic ginger / salmon tataki	23
MOMO SALAD herbed yogurt / affilla cress / grilled peach / sesame dressing	21	HOUSE SALAD mesclun / balsamic ginger	16

## HOT

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EDAMAME maldon sea salt	11	EDAMAME kimchi butter	13
LOBSTER TEMPURA amazou ponzu / beef tsuma	49	NASU DEN miso-glazed eggplant / roasted sesame seeds / pickled lotus root	22
CRISPY TOFU Korean spice / negi	21	ROCK SHRIMP creamy kochujang / chive	28

## TACOS

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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

## FRIED RICE

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FILET TOBANYAKI Angus beef tenderloin / Japanese mushrooms / nanbanzu	59	BEEF FRIED RICE marinated beef / crispy onion	16
A5 HOKKAIDO WAGYU RIBEYE 250g Japanese wagyu beef / potato puree / kizami wasabi butter	150	KIMCHI FRIED RICE kimchi butter / napa cabbage	15
MISO BLACK COD AB yuzu sake foam / shishito	54	VEGE FRIED RICE eringi mushroom / asparagus	14
48 HOURS BEEF SHORT RIB Angus beef / root vegetables / braising jus	43		
GRILLED SALMON soy beurre blanc / grilled eringi	42		
LAMB CHOP crispy salsify / anticucho sauce	45		

## NIGIRI / SASHIMI (À LA PIÈCE)

FATTY TUNA (TORO)	14	SALMON ROE (IKURA)	10
TUNA (MAGURO)	10	SCALLOP (HOTATE)	9
WAGYU BEEF (WAGYU)	17	FRESH WATER EEL (UNAGI)	9
SALMON (SAKE)	8	OCTOPUS (TAKO)	8
SEA BASS (SUZUKI)	8	JAPANESE OMELET (TAMAGO)	7
YELLOWTAIL (HAMACHI)	8	LANGOUSTINE	12

+ extra fresh truffle 2€/1 g

+ extra caviar 9€/2 g

## MISO SOUP

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

## SIGNATURE ROLLS

PERFECT STORM (8 PCS)	29	HOT MESS (5 PCS)	25
shrimp tempura / spicy tuna / salmon belly aburi / chipotle mayo		shrimp tempura / sashimi poke / spicy ponzu aioli	
BROTHER FROM ANOTHER MOTHER (8 PCS)	29	BAKED CRAB HAND ROLL (2 PCS)	25
unagi kabayaki / anago tempura / foie gras / ponzu aioli		king crab / dynamite / negi	
COW WOW ROLL (8 PCS)	25	POP ROCKIN' (8 PCS)	26
Bulgogi marinated beef / coleslaw		spicy tuna / asparagus / crab	
PROTEIN ROLL (8 PCS)	27	CRISPY VEGAN ROLL (8 PCS)	22
tuna / salmon / yellowtail / crab / shiso / asparagus / soy paper		vegetable / coleslaw	
yellowtail / mango / jalapeno / yuzu	27		
kosho soy			

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## DESSERTS

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<b>CHOCOLATE IN A CUP</b> chocolate and hazelnut / banana foam / vanilla ice cream	19
<b>ASSOTED ICE-CREAM MOCHI (A CHOICE OF 3)</b> matcha / black sesame / coconut and chocolate / litchee / yuzu	19
<b>YUKO SHISO</b> yuko sorbet / shiso cream / yuzu and honey dressing	19
<b>APPLE HARUMAKI</b> caramelized apple / vanilla gelato	19 22
<b>BLACK SESAME CHEESECAKE</b> yuzu and thai basilic sorbet	19



## Carte Déjeuner

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## COLD

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AB TUNA PIZZA	29	AB ERINGI PIZZA	27
umami aioli / micro shiso + fresh black truffle 9€/5g		umami aioli / micro shiso + fresh black truffle 9€/5g	
SALMON TATAKI	26	WHITE FISH CARPACCIO	25
mustard su-miso sauce / pickled wasabi		sea bass / nanbanzu / beet/ micro shiso	
YELLOWTAIL JALAPEÑO	28		
yuzu soy/cilantro			

## SALAD

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HOUSE SALAD			16
mesclun / balsamic ginger			
TATAKI SALAD			23
mesclun / balsamic ginger / salmon tataki			

## TACOS

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AB BEEF TACO (4PCS)	28	AB SASHIMI TACO (4PCS)	27
bulgogi-marinated beef/ roasted tomato ponzu		sashimi poke / spicy ponzu aioli	

## SOUP

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



## NIGIRI / SASHIMI (A LA PIECE)

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FATTY TUNA (TORO)	14	YELLOWTAIL (HAMACHI)	8
TUNA (MAGURO)	10	SEA BASS (SUZUKI)	8
SALMON (SAKE)	8	FRESH WATER EEL (UNAGI)	8

+ extra fresh truffle 2€/1 g

+ extra caviar 9€/2 g

## CHEF'S SUSHI & SASHIMI SELECTIONS

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SUSHI SELECTION	65	SASHIMI SELECTION	70
Nigiri 6 PCS		Sashimi 10 PCS	
Futomaki 3 PCS			

## SIGNATURE ROLLS

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PERFECT STORM (8 PCS)	29	HOT MESS (5 PCS)	25
shrimp tempura / spicy tuna / salmon belly aburi / chipotle mayo		shrimp tempura / sashimi poke / spicy ponzu aioli	
PROTEIN ROLL (8 PCS)	27		
tuna / salmon / yellowtail / crab / shiso / asparagus / soy paper			

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# HOT

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EDAMAME maldon sea salt	11	EDAMAME kimchi butter	13
NASU DEN miso-glazed eggplant / roasted sesame seed/ pickles lotus root	22	ROCK SHRIMP creamy kochujang / chive	28
CRISPY TOFU Korean spices / negi	21		

## MAIN

## FRIED RICE

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FILET TOBANYAKI Angus beef tenderloin / Japanese mushrooms / nanbanzu	59	BEEF FRIED RICE marinated beef / crispy onion	16
MISO BLACK COD AB yuja sake foam / shishito	54	VEGE FRIED RICE marinated beef / crispy onion	14
48 HOURS BEEF SHORT RIB root vegetables / braising jus	43		
CHIRASHI DON assorted sashimi / oscietra caviar / tamago / pickled lotus root	47		
ABURI SAKE DON salmon belly aburi / ikura / spicy ugani sauce	42		
GYU DON Black Angus beef / onsen tamago / truffled juice	45		

# DESSERTS

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<b>ASSORTED ICE-CREAM MOCHI (A CHOICE OF 3)</b> matcha / black sesame / coconut & chocolate / lychee / yuzu	19
<b>YUKO SHISO</b> yuko sorbet / shiso cream / yuzu & honey dressing	19
<b>CHOCOLATE IN A CUP</b> chocolate & hazelnut cake / banana foam / vanilla ice cream	19
<b>SELECTION OF JAPANESE TEAS AND HERBAL TEAS</b> trilogy of Japanese teas and herbal teas - Jugetsudo House / madeleines matcha, buckwheat and roasted tea	19