

# 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

**Instagram: @chefakiraback | [www.akiraback.com](http://www.akiraback.com)**

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

AB TUNA PIZZA tuna sashimi / umami aioli / micro shiso / white truffle oil + fresh black truffle 9€/5g	27	AB ERINGI PIZZA eringi mushroom / umami aioli / micro shiso / white truffle oil + fresh black truffle 9€/5g	25
FATTY TUNA SASHIMI & VODKA CAVIAR 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	110	SCALLOP KIWI truffle paste / onion & tomato salsa / yuzu shiro soy	26
TORO CAVIAR oscietra caviar / tuna / kochujang miso	38	WHITE FISH CARPACCIO sea bass / nanbanzu / beet / micro shiso	23
SALMON TATAKI mustard su-miso / pickled wasabi	24	OCTOPUS CRUDO jalapeno salsa / olive oil / tosazu	26
YELLOWTAIL JALAPEÑO yuzu soy / cilantro	28	CRISPY RICE cajun tuna / nori paste / spicy ponzu aioli	25
SALMON TIRADITO grilled peach / yuzu lemon / cilantro oil	23	JEJU DOMI sea bass / marinated tobiko / chojang	25
OSHITASHI spinach / roasted sesame dressing / rayu	22		

## SALAD

CUCUMBER SUNOMONO roasted sesame seeds / amazu	12	TATAKI SALAD mesclun / balsamic ginger / salmon tataki	23
MOMO SALAD herbed yogurt / affilla cress / grilled peach / sesame dressing	21	HOUSE SALAD mesclun / balsamic ginger	14

## HOT

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EDAMAME maldon sea salt	11	EDAMAME kimchi butter	13
LOBSTER TEMPURA amazu ponzu / beet tsuma	49	NASU DEN miso-glazed eggplant / roasted sesame seeds / pickled lotus root	21
CRISPY TOFU Korean spice / negi	21	ROCK SHRIMP creamy kochujang / chive	25

## TACOS

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AB BEEF TACO (4PCS) bulgogi marinated beef / roasted tomato ponzu	27	AB SASHIMI TACO (4PCS) sashimi poke / spicy ponzu aioli	26
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## MAIN

## FRIED RICE

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FILET TOBANYAKI Angus beef tenderloin / Japanese mushrooms / nanbanzu	48	BEEF FRIED RICE marinated beef / crispy onion	15
A5 HOKKAIDO WAGYU RIBEYE 250g Japanese wagyu beef / potato puree / kizami wasabi butter	140	KIMCHI FRIED RICE kimchi butter / napa cabbage	14
MISO BLACK COD AB yuzu sake foam / shishito	48	VEGE FRIED RICE eringi mushroom / asparagus	13
48 HOURS BEEF SHORT RIB Angus beef / root vegetables / braising jus	43		
GRILLED SALMON soy beurre blanc / grilled eringi	39		
LAMB CHOP crispy salsify / anticucho sauce	45		

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# MISO SOUP

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

## NIGIRI / SASHIMI (À LA PIÈCE)

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FATTY TUNA (TORO)	14	SALMON ROE (IKURA)	10
TUNA (MAGURO)	8	SCALLOP (HOTATE)	9
WAGYU BEEF (WAGYU)	17	FRESH WATER EEL (UNAGI)	9
SALMON (SAKE)	7	OCTOPUS (TAKO)	7
SEA BASS (SUZUKI)	7	JAPANESE OMELET (TAMAGO)	6
YELLOWTAIL (HAMACHI)	7	LANGOUSTINE	12

+ extra fresh truffle 2€/1 g

+ extra caviar 9€/2 g

## SIGNATURE ROLLS

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PERFECT STORM (8 PCS) shrimp tempura / spicy tuna / salmon belly aburi / chipotle mayo	28	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 / negi	23
COW WOW ROLL (8 PCS) Bulgogi marinated beef / coleslaw	23	POP ROCKIN' (8 PCS) spicy tuna / asparagus / crab	24
PROTEIN ROLL (8 PCS) tuna / salmon / yellowtail / crab / shiso / asparagus / soy paper	25	CRISPY VEGAN ROLL (8 PCS) vegetable / coleslaw	20
HAMAMANGO (8 PCS) yellowtail / mango / jalapeno / yuzu kosho soy	24		

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## DESSERTS

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<b>CHOCOLATE IN A CUP</b> chocolate and hazelnut / banana foam / vanilla ice cream	18
<b>SELECTION OF 3 ICE-CREAM MOCHI ( A CHOICE OF 3 )</b> matcha / black sesame / coconut and chocolate / litchee / yuzu	18
<b>YUKO SHISO</b> yuko sorbet / shiso cream / yuzu and honey dressing	18
<b>APPLE HARUMAKI</b> caramelized apple / vanilla gelato	18
<b>ASSORTED ICE-CREAM</b> matcha / golden sesame / coconut and shiso	18
<b>BLACK SESAME CHEESECAKE</b> yuzu and thai basilic sorbet	18