

Akira Back

## FIRST COURSE

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### TUNA/MUSHROOM PIZZA

Micro Shiso, Truffle Oil

## SECOND COURSE

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### SALMON TATAKI

Mustard Su-Miso

### GRILLED ALASKAN KING CRAB

Jalapeño, Picked Shimeji, Dynamite

## THIRD COURSE

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### AB TACOS

Bulgogi sauce, Tomato Ponzu

### HOT MESS

Sashimi Poke, Screaming O Sauce

## FOURTH COURSE

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### SEA BASS

Grilled Baby Romaine, Soy Beurre Blanc

### 48 HOUR WAGYU SHORT RIB

Potato Puree, Roasted Garlic Glaze

## DESSERT

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### 'YUZU CITRUS'

Yuzu Curd, Strawberry Gelato

### RASPBERRY SORBET

Coconut Granita

## FIRST COURSE

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### MUSHROOM PIZZA

Micro Shiso, Truffle Oil

## SECOND COURSE

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### HOUSE SALAD

Mixed Greens, Ginger Dressing

### AVOCADO CRISPY RICE

Wakame Salad, Screaming O Sauce

## THIRD COURSE

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### AB MUSHROOM TACOS

Bulgogi sauce, Tomato Ponzu

### CRISPY VEGAN ROLL

Coleslaw, Kal-bi Sauce

## FOURTH COURSE

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### TOFU VEGETABLE TOBAN

Mixed Vegetable, Yuzu Kosho

### EGGPLANT MISO

Goma, Den Miso

## DESSERT

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### BLACK SESAME CHEESE CAKE

Sesame Sponge, Soybean Ice Cream

### RASPBERRY SORBET

Coconut Granita

## FIRST COURSE

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### **TUNA/MUSHROOM PIZZA**

Micro Shiso, Truffle Oil

### **AB WAGYU TACOS**

Bulgogi Sauce, Tomato Ponzu

## SECOND COURSE

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### **YELLOW TAIL SERRANO**

Micro Cilantro, Citrus Soy

### **CRISPY RICE**

Cajun Seared Tuna, Wakame Salad

## THIRD COURSE

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### **GRILLED ALASKAN KING CRAB**

Jalapeño, Pickled Shimeji, Dynamite

### **SEARED U10 SCALLOP**

Orange Relish, Yuzu Beurre Blanc

## FOURTH COURSE

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### **HOT MESS**

Sashimi Poke, Screaming O Sauce

### **BROTHER FROM ANOTHER MOTHER**

Unagi, Anago Tempura, Foie Gras, Ponzu Aioli

## FIFTH COURSE

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### **MISO BLACK COD**

Shishito, AB Sake Yuzu Foam

### **RIBEYE**

Charcoal Grilled Prime Beef

**WITH GRILLED ASPARGUS**

## DESSERT

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### **'YUZU CITRUS'**

Yuzu Curd, Strawberry Gelato

### **CHOCOLATE IN A CUP**

Chocolate Cake, Vanilla Bean Ice Cream

## FIRST COURSE

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### MUSHROOM PIZZA

Micro Shiso, Truffle Oil

### AB MUSHROOM TACOS

Bulgogi Sauce, Tomato Ponzu

## SECOND COURSE

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### BABY SPINACH

Rayu, Creamy Sesame Dressing

### AVOCADO CRISPY RICE

Nori Paste, Spicy Ponzu Aioli

## THIRD COURSE

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### EGGPLANT MISO

Goma, Den Miso

### TEMPURA CORN

Nori Furikake

## FOURTH COURSE

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### CRISPY VEGAN

Coleslaw, Kal-bi Sauce

### MAGIC MUSHROOM

Portobello, King Oyster, Truffle Paste

## FIFTH COURSE

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### TOBAN TOFU

Mixed Mushrooms, Yuzu Kosho

### SEASONAL VEGETABLE IN SWEET & SPICY

Four Style Vegetable, Szechuan Sauce

## DESSERT

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### RASPBERRY SORBET

Coconut Granita

### BLACK SESAME CHEESE CAKE

Sesame Sponge, Soybean Powder Ice Cream

## **ADD ONS**

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**SUSHI/SASHIMI PLATTER** 48

4 Pieces Of Sushi: Salmon, Scallop

4 Pieces Of Sashimi: Yellowtail, Tuna

**SUSHI/SASHIMI PLATTER** 60

6 Pieces Of Sushi: Salmon, Scallop, Red Sea Bream

6 Pieces Of Sashimi: Yellowtail, Tuna, Squid