

Akira Back

## FIRST COURSE

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### TUNA & MUSHROOM PIZZA

Micro Shiso, Truffle Oil

### AB TACOS

Bulgogi Sauce, Tomato Ponzu

## SECOND COURSE Choice Of

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### SALMON NEW STYLE SASHIMI

Ginger, Hot Oil, Ab Sake Soy

### ALASKAN KING CRAB TEMPURA

Micro Cilantro, Amazu Ponzu

## THIRD COURSE Choice Of

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### SOFT SHELL CRAB

Gobo, Pickled Ginger, Daikon Sheet

### HOT MESS

Sashimi Poke, Screaming O Sauce

## FOURTH COURSE Choice Of

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### LINE CAUGHT PACIFIC HALIBUT

Mushroom, Soy Beurre Blanc

### TOBAN FILET MIGNON

Mixed Mushroom, Nanbanzu Soy

### GRILLED ASPARAGUS

## DESSERT Choice Of

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### 'YUZU CITRUS'

Yuzu Curd, Strawberry Gelato

### CHOCOLATE CRESCENT

Dark, Milk And Raspberry Mousse, Raspberry Sorbet

## 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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### LINE CAUGHT PACIFIC HALIBUT

Mushroom, Soy Beurre Blanc

### TOBAN FILET MIGNON

Mixed Mushroom, Nanbanzu Soy

With **GRILLED ASPARAGUS**

## 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

### CRISPY RICE-ZUCCHINI

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 MUSHROOM TOBAN

Mixed Mushroom, Yuzu Kosho

## DESSERT

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### 'YUZU CITRUS'

Yuzu Curd, Strawberry Gelato

### 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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### **SALMON TATAKI**

Mustard Su-Miso

### **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

### **48HOUR WAGYU SHORT RIB**

Quail Egg, Roasted Garlic Glaze

With **GRILLED ASPARGUS**

## DESSERT

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### **'YUZU CITRUS'**

Yuzu Curd, Strawberry Gelato

### **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