


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 with Korean essence.

His boundless creativity and genius approach have taken him all over world. Working with world renowned celebrity chefs, Chef Back's culinary exploration have taken his career to new heights such as winning a Michelin Star for his culinary excellence at Dosa in Seoul. Following the famed Yellowtail by Akira Back at the Bellagio Las Vegas, Chef Akira has continued to spread his culinary wings to many places around the world such as Singapore, Toronto, Dubai, Hanoi, Bangkok, Delray Beach, San Diego, Beverly Hills, Seoul, and Paris. This year is going to be exceptional with nine launches starting with, San Francisco, Dallas, Orlando, Bali, Saudi Arabia, Marrakech, Doha, Houston, and London.

We invite you to experience these moments with us and together create profound and delicious memories here at Akira Back.

 @AkiraBackToronto

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COLD SHARE

TUNA/MUSHROOM PIZZA Micro Shiso, Truffle Oil	25/23	HOKKAIDO SCALLOP KIWI Onion Salsa, Truffle Paste, Yuzu Soy	25
TORO CAVIAR Kochujang Miso, Caviar	47	SALMON TATAKI Mustard Su-Miso	21
YELLOWTAIL/SALMON SERRANO Tomato Salsa, Citrus Soy	23/20	SASHIMI TACOS Serrano, Spicy Ponzu Aioli	21
WHITE FISH CARPACCIO Crispy Shallots, Nanbanzu	25	OCTOPUS CRUDO Black Pepper, Tomato Salsa	22
TORO TARTARE Caviar, Wasabi Soy	46	CRISPY RICE Cajun Tuna, Nori Paste, Spicy Ponzu Aioli	20
JEJU DOMI Red Sea Bream, Chojang	27		

SALADS

HOUSE Mixed Greens, Ginger Dressing	14	CUCUMBER Roasted Sesame Seeds, Amazu	10
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HOT SHARE

AB WAGYU TACOS Bulgogi Sauce, Tomato Ponzu	24	EGGPLANT MISO Goma Furikake, Den Miso	17
SEARED SEABASS Crispy Brussel Sprouts, Soy Beurre Blanc	34	MUSHROOM TOBAN Mixed Mushrooms, Nanbanzu Soy	27
TOBAN FILET MIGNON Mixed Mushroom, Garlic Butter	43	ROCK SHRIMP Sriracha Ranch	20
MISO BLACK COD Sous Vide, Den-Miso	32	SEASONED SPICY TOFU Green Onion, Spicy Soy Sauce	18
GRILLED TIGER PRAWN/WHITE ASPARAGUS Garlic Roasted Corn, Chojang Sauce	39/17	CORN TEMPURA Edamame, Furikake	17
CRISPY OCTOPUS Salsa Verde, Red Chipotle	27	EDAMAME Maldon Sea Salt, Kimchi Butter	7/9

NAZO 9

CHEF'S SIGNATURE MYSTERY BOX
9 secret items specially chosen by the Chef

110

SUSHI / SASHIMI **SUSHI** 2 Pieces on Top of Rice / **SASHIMI** 2 Pieces Sliced

SASHIMI PLATTER 5 Kinds of Chef's Premium Selection	70	SEA URCHIN Uni	24
TUNA Maguro	15	YELLOWTAIL Hamachi	16
FATTY TUNA Toro	28	SCALLOP Hotate	14
SALMON Sake	12	BOTAN SHRIMP Ama Ebi	15
WHITE FISH Hirame or Madai	15	FRESH WATER EEL Unagi	14

AKIRA'S SIGNATURE ROLLS

HOT MESS Sashimi Poke, Screaming O' Sauce	18	POP ROCKIN Spicy Tuna, Crab, Pop Rock	18
SHOW ME THE ROLL Shrimp Tempura, Salmon Belly Aburi, Chipotle Sauce	24	PROTEIN ROLL Tuna, Yellowtail, Salmon, Whitefish, Crab	20
BROTHER FROM ANOTHER MOTHER Unagi, Anago Tempura, Foie Gras, Ponzu Aioli	25	CRISPY VEGAN ROLL Coleslaw, Kal-bi Sauce	18
VEGETABLE ROLL Avocado, Cucumber, Asparagus, Inari	16		
FUTO MAKI Maguro, Shrimp, Salmon, Egg Castella, Fried Tofu	23		



MAINS

RIBEYE Charcoal Grilled Prime Beef, Kizami Wasabi Butter	56	JIDORI CHICKEN Truffle Potato Purée, Maple Teriyaki	30
48 HOURS WAGYU SHORT RIB Quail Egg, Roasted Garlic Glaze	39	LAMB CHOPS Crispy Potato Noodle, Anticucho Sauce	38

SIDES

WAGYU FRIED RICE Wagyu, Vegetable Mix	15	KING CRAB FRIED RICE Alaskan King Crab, XO Sauce, Vegetable Mix	18
VEGETABLE FRIED RICE Mushroom, Vegetable Mix	13	POTATO PURÉE	8
GRILLED ASPARAGUS	8		

DESSERTS

CHOCOLATE IN A CUP Nutella Chocolate Cake, Vanilla Ice Cream, Banana Foam	14	RASPBERRY SORBET Coconut Granita	14
APPLE HARUMAKI Caramelized Apple, Vanilla Gelato	14	YUZU CITRUS Yuzu Curd, Strawberry Gelato	14
AB CIGAR Valrhona Manjari, Pineapple & Mango Mousse, Cocoa Nibs	14	PEBBLES LYCHEE MOUSSE White Chocolate Coating Mousse, Jasmine Tea Granita	14