

COCKTAILS 20

A.B. Saketini

Akira Back Sake, Vodka, Pear Purée

Essence

Vodka, White Cranberry, Cucumber Purée

Dragonheart

*Gin, Akira Back Umeshu, Prickly Pear, Pineapple, Lemon,
Cane Sugar, Dragon Fruit Garnish*

Sunset

Vodka, Blood Orange Purée, Yuzu

Spicy Avocado*

Tequila, Habanero and Cilantro Syrup, Lime, Avocado, Togarashi

Lychee

Vodka, Ty-Ku, Lychee Purée

Old Fashioned Samurai

*Whiskey, Brown Sugar, Baking Spices, Cherry, Orange Oil,
Angostura and Orange Bitters*

Infusion

Pineapple and Vanilla Infused Sake, Rum

Banana Blossom

Ambros Banana Whiskey, Peach Liqueur, Lime, Lychee

Tokyo Mule

Genmaicha Tea-Infused Haku Vodka, Yuzu, Ginger Beer

Shiso Sparkler

Roku Gin, Pear Purée, Lychee Purée, Moët and Chandon Champagne

Japanese Manhattan

*Toki Japanese Whisky, Sweet Vermouth, Akira Back Sake,
Orgeat, Angostura Bitters*

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SOUPS

Miso 8

Tofu, Wakame Seaweed

Clear 9

Shrimp, Shiitake, Mitsuha Leaf

Spicy Miso 13

Mixed Seafood, Negi, Wakame

COOL SHARED PLATES

Akira Back Tuna Pizza* 28

Micro Shiso, Truffle Oil

"AB" Oyster Trio* 32

Japanese Cocktail, Tosazu Salsa, Ginger Ponzu

Tuna Tataki* 29

Kizami Wasabi, Mustard Sumiso

Salmon Tiradito 33

Charred Peaches, Cilantro Oil

Seared Albacore* 29

Crispy Shiitake Mushrooms, Onions, Chili Sesame

Yellowtail Jalapeno* 29

Micro Cilantro, Blood Orange Sauce

Toro Caviar* 55

Kochujang, Micro Greens

House "Shooter" * 16

Kumamoto Oyster or Uni, Citrus Sake

Lobster Carpaccio 35

Sweet Shaved Onion, Cilantro, Amazu Ponzu

WARM SHARED PLATES

Tempura Lobster 47

Serrano, Sweet Ponzu

Filet Mignon Toban* 49

Mixed Mushrooms, Garlic Butter, Nanbanzu Soy

Rock Shrimp 30

Korean Chili Aioli

Gyoza 16

Pork Potsticker, Tomato Salsa

Crispy Tofu 16

Spiced Korean Glaze, Green Onion, Lemon

Mixed Tempura 25

Shrimp, Mixed Vegetables

Grilled Halibut 35

Leeks, Shiitake Mushrooms, Serranos, Soy Garlic Butter, Eel Sauce

Grilled Eggplant Skewers 15

Sweet Miso, Sesame

ENTRÉES

BRAISED WAGYU BEEF SHORT RIBS 44

Spiced Puffed Rice, Garlic Teriyaki, Baby Root Vegetables

SCOTTISH SALMON* 36

Baby Bok Choy, Orange Lemon Miso

BLACK ANGUS PRIME RIBEYE* 59

14 oz., Kizami Wasabi Butter

KAGOSHIMA A5 WAGYU* 55/oz

Toban or Traditional (2oz Min. Order)

BROILED ATLANTIC BLACK COD 38

Den Miso, Yuzu Air

JIDORI CHICKEN 37

Baby Root Vegetables, Potato Pureé, Garlic Cream

SURF N TURF 115

14oz Ribeye, Lobster Tails, Kizami Wasabi Butter

OMAKASE

*Experience the cuisine of Michelin Chef Akira Back
with our Multi-Course Tasting Menu**

Seven Courses \$149 per person | Sake Pairing \$55 per person

***Subject to Availability**

yellowtail

JAPANESE RESTAURANT & LOUNGE

CHEF AKIRA BACK

SIDES

Potato Purée 11

Mushrooms 11

Crispy Kimchi Brussels Sprouts 11

Baked Corn 11

SALADS

Cucumber Salad 11

Sesame, Ume Amazu

Organic Field Greens 14

Sesame Garlic Dressing

Seaweed Salad 9

Wakame, Hiyashi Wakame, Sesame

Tataki Salad* 28

Yellowtail, Big Eye Tuna, Salmon

Edamame 8

Choice of: Maldon Sea Salt or Sweet Chili

Shishito Peppers 12

Den Miso, Maldon Sea Salt

House Pickles 12

Daily Selection

ROLLS

California 19

Crab, Cucumber, Avocado

Shrimp Tempura 17

Cucumber, Aioli, Sesame Seeds

Spicy Tuna* 16

Negi, Cucumber, Spiced Tuna

Toro Scallion* 19

Bluefin Tuna Belly, Green Onion

Salmon Skin 16

Yuzu Tobiko, Kaiware, Daikon

Unagi 17

Cucumber, Sesame Seeds, Eel Sauce

Vegetable 15

*Cucumber, Avocado, Asparagus,
Gobo, Daikon*

Yellowtail Scallion 15

Hamachi, Green Onion

Soft Shell Crab 20

*Cucumber, Avocado, Cream Cheese,
Spicy Eel Sauce*

SPECIALTY ROLLS

Happa* 35

Cajun Spiced Albacore, Spicy Aioli

Protein* 33

Tuna, Salmon, Hamachi, Crab, Shiso, Asparagus, Soy Paper

Angry Salmon* 20

Avocado, Cucumber, Serrano

Popping Spicy Crab 21

Cucumber, Asparagus, Pop Rocks

Baked Crab Hand Roll* 18 | Cut 28

Crispy Onions, Spicy Aioli, Soy Paper

Rock Shrimp Hand Roll 15 | Cut 21

Dynamite Sauce, Scallions

"AB" Crispy Kalbi 30

Choice of Beef or Fish

Mile High 33

*Tempura Crab, Avocado, Asparagus, Topped with Mixed Sashimi,
Spicy Ponzu Aioli*

*Consuming undercooked foods of animal origin increases the risk of foodborne illnesses.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

yellowtail

JAPANESE RESTAURANT & LOUNGE

CHEF AKIRA BACK

SUSHI / SASHIMI

Sushi - Two Pieces on Rice | Sashimi - Three Pieces Sliced

Tuna — Maguro* 14	Japanese Snapper — Tai* 16
Toro — Bluefin Tuna Belly* 41	Halibut — Hirame* 12
Japanese Yellowtail — Hamachi* 16	Squid — Ika 13
Albacore — Bincho* 15	Urchin — Uni* 20
King Salmon — Sake* 12	Japanese Mackerel — Saba* 10
Alaskan King Crab — Kani 26	Japanese Omelet — Tamago 11
Sweet Shrimp — Ama Ebi* 16	Salmon Roe — Ikura* 12
Shrimp — Ebi* 14	Fresh Water Eel — Unagi 11

Add Quail Egg* +3

Add Brown Rice to any Roll or Sushi

NEW STYLE CARPACCIO

Salmon* 28 White Fish* 28 Octopus* 28
Combo* 30

Hot Oil, A.B. Sake Yuzu Soy, Serrano, Crispy Garlic, Micro Cilantro

DESSERT

Chocolate Chocolate Mousse Cake 14

Tiramisu Ice Cream, Edible Soil

Chocolate In A Cup 14

Nutella, Banana Foam, Vanilla Bean Ice Cream

Apple Harumaki 14

Cinnamon Cream Cheese, Apple Gelato

Assorted Mochi 13

Assorted Ice Cream 7

Assorted Sorbet 9

Black & White Sesame Matcha Cake 13

Salted Agave Ice Cream

Yuzu Citrus 14

Sable Crumble, Strawberry Gelato