

**COLD**

<b>Tuna / Eringi Pizza</b> <i>Umami Aioli, Micro Shiso, White Truffle Oil</i>	430 / 290
<b>Yellowtail / Salmon Jalapeno</b> <i>Micro Cilantro, Citrus Soy</i>	490 / 370
<b>Seared Albacore</b> <i>Pearl Onions Rings, Chili Crunch, Tosazu</i>	470
<b>Hirame Carpaccio</b> <i>Crispy Shallots, Nanbanzu Sauce</i>	480
<b>Hotate Kiwi</b> <i>Strawberry &amp; Jalapeno Salsa, Garlic &amp; Truffle Citrus Soy</i>	480
<b>Salmon Tiradito</b> <i>Grilled Mango, Yuzu Lemon, Cilantro Oil</i>	390
<b>Toro/Yellowtail Tartare</b> <i>Oscietra Caviar, Wasabi Soy, Brioche Toast</i>	750 / 510
<b>Tuna/Salmon Tataki</b> <i>Mustard Su-Miso Sauce, Pickled Wasabi</i>	360
<b>Seared Wagyu</b> <i>Australian MB 6, Rockette, Kalamansi Soy, Garlic Chips, Szechuan Salt</i>	470
<b>Crispy Rice</b> <i>Cajun Tuna, Nori Paste, Spicy Ponzu Aioli</i>	380
<b>Jeju Domi</b> <i>Orange Tobikko, Red Sorrel, Chojang</i>	380
<b>Toro Caviar</b> <i>Bluefin Toro Sashimi, Kochujang Miso, Oscietra Caviar</i>	1950

<b>Miso</b> <i>Seaweed, Tofu, Negi</i>	110
<b>Spicy Miso</b> <i>Prawn, Black Mussel, Seaweed</i>	240
<b>Corn Soup</b> <i>Seared Hokkaido Scallop, Togarashi Popcorn, Truffle Powder</i>	310

**SOUP**

**SALAD**

<b>Edamame</b> <i>Maldon Sea Salt or Kimchi Butter</i>	130
<b>Cucumber Salad</b> <i>Toasted Sesame Seeds, Amazu</i>	130
<b>Seaweed Salad</b> <i>Tosaka, Wakame, Soy Dressing</i>	170
<b>House Salad</b> <i>Mixed Mesclun, Balsamic Ginger Dressing</i>	130
<b>Horenzo Shira Ae</b> <i>Spinach, Creamy Sesame Sauce, Rayu</i>	170

<b>AB Tacos</b> <i>Wagyu Bulgogi, Roasted Tomato Ponzu</i>	340
<b>Duck Prosciutto</b> <i>Pickled Red Onion, Radish Sprout, Amazu Butter</i>	350
<b>Una-Q</b> <i>Unagi Kabayaki, Seared Foie Gras, Balsamic Soy</i>	490
<b>Eggplant Miso</b> <i>Sweet Miso Sauce, Mozzarella</i>	250
<b>Miso Black Cod</b> <i>Yuzu Sake Foam, Shishito</i>	730
<b>Seafood Tempura</b> <i>Tiger Prawn, Kisu, Snow Crab, Soy Dashi</i>	480
<b>Rock Shrimp</b> <i>Kochujang Mayo, Chives</i>	520
<b>Grilled Octopus</b> <i>Smoked Potato Foam, Salsa Verde, Anticucho</i>	480
<b>Seared Foie Gras</b> <i>Corn Croquette, Kochujang Miso, Spiced Acacia Honey</i>	560
<b>AB Shabu Shabu</b> <i>Japanese A3 Wagyu, Foie Gras, Consomme Dashi</i>	2200
<b>Ishiyaki</b> <i>Japanese A3 Wagyu, Hot Stone Grilled</i>	1800

**HOT**

**ROBATA**

<b>Tiger Prawn</b> <i>Roasted Corn &amp; Chojang Salsa</i>	570
<b>King Crab Legs</b> <i>Dynamite Sauce, Pickled Shimeji</i>	980
<b>Scallops in Half Shell</b> <i>Kimchi, Bacon, Kochujang Butter</i>	420
<b>Hamachi Kama</b> <i>Shio Yaki, Ponzu</i>	590
<b>Pork Baby Back Ribs</b> <i>Kochujang Marinade</i>	480
<b>Lamb Chops</b> <i>Smoked Jalapeno Anticucho</i>	580
<b>Kalbi</b> <i>Korean Soy Marinade</i>	570
<b>Tsukune</b> <i>Organic Chicken, Onsen Tamago &amp; Tare</i>	120
<b>Piman Niku</b> <i>Jalapeno Peppers Stuffed with Tsukune &amp; Tare</i>	120
<b>Corn on The Cob</b> <i>Baby Corn, Black Garlic Butter, Parmesan</i>	290

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**Akira Back**

# SUSHI/SASHIMI 1 PC per Order

Fatty Tuna <i>Toro</i>	720	Salmon Roe <i>Ikura</i>	250
Tuna <i>Maguro</i>	150	Sea Urchin <i>Uni</i>	790
Salmon <i>Shake</i>	150	Scallop <i>Hotate</i>	350
Red Sea Bream <i>Tai</i>	180	Squid <i>Ika</i>	210
Flounder <i>Hirame</i>	280	Spot Prawns <i>Botan Ebi</i>	490
Yellowtail <i>Hamachi</i>	170	Fresh Water Eel <i>Unagi</i>	320
Albacore <i>Bincho Maguro</i>	280	Conger Eel <i>Anago</i>	350
Jack Mackarel <i>Shima Aji</i>	290	Japanese Omelet <i>Tamago</i>	70

<b>California</b>	390	
<i>Alaskan King Crab, Avocado, Cucumber, Tobiko</i>		
<b>Toro Takumaki</b>	490	
<i>Bluefin Tuna Belly, Pickled Radish</i>		
<b>Negi Toro</b>	490	
<i>Bluefin Tuna Belly, Scallions</i>		
<b>Negi Hama</b>	260	
<i>Japanese Yellowtail, Scallions</i>		
<b>Spicy Tuna</b>	300	
<i>Cucumber, Scallions, Togarashi</i>		
<b>Shrimp Tempura</b>	290	
<i>Bubu Arare, Eel Sauce</i>		
<b>Unagi</b>	290	
<i>Grilled Fresh Water Eel, Cucumber, Sesame Seeds</i>		

ROLLS

SIGNATURE ROLLS

<b>Pop Rockin'</b>	320
<i>Spicy Crab, Cucumber, Asparagus, Pop Rocks</i>	
<b>Crispy Pork Belly</b>	390
<i>Miso Marinated, Coleslaw</i>	
<b>Perfect Storm</b>	410
<i>Shrimp Tempura, Spicy Tuna, Salmon Belly Aburi, Chipotle Mayo</i>	
<b>Red Dragon</b>	410
<i>Asparagus Tempura, Crab, Angry Tuna, Tempura Flakes</i>	
<b>Hot Mess</b>	410
<i>Crab Tempura &amp; Avocado, Sashimi Poke, Spicy Ponzu Aioli</i>	
<b>Volcano</b>	380
<i>Spicy Crab Roll, Sea Scallops, Garlic &amp; Sriracha Dynamite</i>	
<b>Baked Crab Hand Roll</b>	280
<i>Alaskan King Crab, Dynamite, Crispy Shallots</i>	

**MAINS  
FOR SHARING**

<b>Sashimi</b> <i>6 Kinds of Chef's Selected Sashimi</i>	1350
<b>Sushi</b> <i>6 pcs of Chef's Selected Nigiri + Spicy Tuna</i>	1350
<b>Akira's Sampler</b> <i>6 Kinds of Chef's Selected Sashimi &amp; Nigiri + Signature Roll</i>	2300

**COMBO  
PLATTERS**

<b>Seared Greenland Halibut</b> <i>Japanese Mushrooms, Soy Beurre Blanc</i>	520
<b>Josper Grilled Salmon</b> <i>Garlic Spinach, Spicy Teriyaki, Nori Rice Cracker</i>	430
<b>Jidori Chicken</b> <i>Potato Puree, Teriyaki Sauce</i>	490
<b>Black Onyx Ribeye</b> <i>300 Gr Australian Angus mb 3+, Wasabi Butter Sauce</i>	1350
<b>48 Hours Wagyu Short Rib</b> <i>Root Veggies, Quail Egg, Braising Jus</i>	990
<b>Wagyu-Don</b> <i>Australian Short Rib, Foie Gras, Uni, Onsen Tamago, Truffle Jus</i>	940

<b>King Crab Fried Rice</b> <i>Flying Fish Roe, Crispy Shallots</i>	260
<b>Wagyu Fried Rice</b> <i>Unagi Kabayaki, Kizami Nori</i>	250
<b>Kimchi Fried Rice</b> <i>Applewood Smoked Bacon, Garlic Chives</i>	250
<b>Foie Gras Fried Rice</b> <i>Unagi Kabayaki, Kizami Nori</i>	590
<b>Japanese Mushroom</b> <i>Shiitake, Shimeji, Eringi, Yuzu Soy Butter</i>	210
<b>Brussels Sprouts</b> <i>Kimchi Glazed, Rice Puffs</i>	210
<b>Potato Puree</b>	210

**SIDES**



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