

yellowtail

JAPANESE RESTAURANT & LOUNGE

CHEF AKIRA BACK

OMAKASE

Experience the Cuisine of Michelin Chef Akira Back with our Tasting Menu*

180 per person

Sake Pairing

60 per person

COOL SHARED PLATES

Seared Albacore* 31

Crispy Shiitakes, Onions, Chili Sesame

Angry Yellowtail* 32

Micro Cilantro, Blood Orange Sauce

Toro Caviar* 59

Kochujang, Micro Greens

Tuna Tataki* 33

Kizami Wasabi, Mustard Sumiso

Jeju Domi* 31

Korean Red Snapper, Chojang, Masago

House "Shooter"* 18

Oyster or Uni, Citrus Sake

Salmon Tiradito* 36

Charred Peaches, Cilantro Oil

"AB" Oyster Trio* 33

Japanese Cocktail, Tosazu Salsa
Ginger Ponzu

Lobster Carpaccio 42

Shaved Onion, Cilantro, Amazu Ponzu

Oysters & Ossetra 225

15 Grams Ossetra Caviar, Half Dozen Oysters

NEW STYLE CARPACCIO

Octopus 32 Salmon* 33 White Fish* 32 Combo* 34

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

WARM SHARED PLATES

Braised Wagyu Beef Short Ribs 52

Garlic Teriyaki, Baby Root Vegetables

Tempura Lobster 55

Serrano, Sweet Ponzu

Broiled Atlantic Black Cod 44

6 oz., Den Miso, Yuzu Sake Foam

Grilled Halibut 42

Leeks, Shiitakes, Serranos, Soy Garlic
Butter, Eel Sauce

Filet Mignon Toban* 59

Mixed Mushrooms, Garlic Butter
Nambanzu Soy

Surf N Turf* 135

14 oz. Ribeye, Lobster Tails
Kizami Wasabi Butter

Make it A5 Wagyu 6oz. +150

Crispy Tofu 19

Spiced Korean Glaze, Green Onions
Lemon

Grilled Eggplant Skewers 19

Sweet Miso, Sesame

Rock Shrimp 35

Korean Chili Aioli

Jidori Chicken 43

Baby Root Vegetables, Potato Purée
Garlic Cream

Kagoshima A5 Wagyu* 55/oz.

Toban or Traditional
(2 oz. Min. Order)

SIDES 14

Potato Purée

Mushrooms

Crispy Kimchi Brussels Sprouts

Baked Corn

*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.

SOUPS

Miso 11

Tofu, Wakame Seaweed

Clear 11

Shrimp, Shiitake, Mitsuha Leaf

Spicy Miso 14

Mixed Seafood, Negi, Wakame

GREENS

Tataki Salad* 33

Yellowtail, Big Eye Tuna, Salmon

Cucumber Salad 13

Sesame, Ume Amazu

Edamame 11

Choice of: Maldon Sea Salt or Sweet Chili

House Pickles 14

Daily Selection

Organic Field Greens 16

Sesame Garlic Dressing

Shishito Peppers 15

Den Miso, Maldon Sea Salt

Seaweed Salad 14

Wakame, Hiyashi Wakame

Sesame

SUSHI* / SASHIMI*

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

Tuna — Maguro* 18

Toro — Bluefin Tuna Belly* 46

Japanese Yellowtail — Hamachi* 19

Albacore — Bincho* 17

King Salmon — Sake* 17

Alaskan King Crab — Kani 31

Sweet Shrimp — Ama Ebi* 20

Shrimp — Ebi* 18

Japanese Snapper — Tai* 19

Halibut — Hirame* 16

Squid — Ika 15

Add Quail Egg* +4

Add Brown Rice to any Roll or Sushi

Urchin — Uni* MP

Japanese Mackerel — Saba* 15

Japanese Omelet — Tamago 14

Salmon Roe — Ikura* 15

Fresh Water Eel — Unagi 15

SPECIALTY ROLLS

Protein* 36

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

Angry Salmon* 24

Avocado, Cucumbers, Serrano
Spicy Aioli

Popping Spicy Crab 27

Cucumber, Asparagus, Pop Rocks

Baked Crab Hand Roll 21 | Cut 32

Crispy Onions, Dynamite Sauce, Soy Paper
Scallions

Rock Shrimp Hand Roll 17 | Cut 25

Dynamite Sauce, Scallions, Negi

“AB” Crispy Kalbi 35

Choice of Beef or Fish

Mile High* 39

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

ROLLS

Hand Rolls Upon Request

California 22

Crab, Cucumber, Avocado

Shrimp Tempura 23

Cucumber, Aioli, Sesame Seeds

Spicy Tuna* 22

Cucumber, Spiced Tuna
Scallions

Toro Scallion* 25

Bluefin Tuna Belly, Scallions

Unagi 21

Cucumbers, Sesame Seeds, Eel Sauce

Vegetable 18

Cucumbers, Avocado, Asparagus, Gobo, Daikon

Yellowtail Scallion* 21

Hamachi, Green Onions

Soft Shell Crab 27

Cucumber, Avocado, Cream Cheese
Spicy Eel Sauce, Shiso

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