

yellowtail

JAPANESE RESTAURANT & LOUNGE

CHEF AKIRA BACK

COCKTAILS

A.B. Saketini 22

Akira Back Sake, Vodka, Pear Purée

Essence 22

Vodka, White Cranberry, Cucumber Purée

Dragonheart 20

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

Sunset 22

Vodka, Blood Orange Purée, Yuzu

Spicy Avocado* 22

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

Lychee 22

Vodka, Ty-Ku, Lychee Purée

Old Fashioned Samurai 20

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

Infusion 22

Pineapple and Vanilla Infused Sake, Rum

Banana Blossom 20

Ambros Banana Whiskey, Peach Liqueur, Lime, Lychee

Tokyo Mule 20

Genmaicha Tea-Infused Haku Vodka, Yuzu, Ginger Beer

Shiso Sparkler 20

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

Japanese Manhattan 20

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

[CLICK HERE FOR WINE, BEER & SPIRITS](#)

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SOUPS

Miso 9

Tofu, Wakame Seaweed

Clear 9

Shrimp, Shiitake, Mitsuha Leaf

Spicy Miso 14

Mixed Seafood, Negi, Wakame

COOL SHARED PLATES

Akira Back Tuna Pizza* 33

Micro Shiso, Truffle Oil

"AB" Oyster Trio* 33

Japanese Cocktail, Tosazu Salsa, Ginger Ponzu

Tuna Tataki* 31

Kizami Wasabi, Mustard Sumiso

Salmon Tiradito 35

Charred Peaches, Cilantro Oil

Seared Albacore* 31

Crispy Shiitake Mushrooms, Onions, Chili Sesame

Angry Yellowtail* 31

Micro Cilantro, Blood Orange Sauce

Jeju Domi* 31

Korean Red Snapper, Chojang, Masago

Toro Caviar* 56

Kochujang, Micro Greens

House "Shooter" * 17

Kumamoto Oyster or Uni, Citrus Sake

Lobster Carpaccio 39

Sweet Shaved Onion, Cilantro, Amazu Ponzu

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

**Consuming undercooked foods of animal origin increases the risk of foodborne illnesses.*

WARM SHARED PLATES

Tempura Lobster 51

Serrano, Sweet Ponzu

Filet Mignon Toban* 55

Mixed Mushrooms, Garlic Butter, Nanbanzu Soy

Rock Shrimp 33

Korean Chili Aioli

Gyoza 18

Pork Potsticker, Tomato Salsa

Crispy Tofu 18

Spiced Korean Glaze, Green Onion, Lemon

Mixed Tempura 27

Shrimp, Mixed Vegetables

Grilled Halibut 38

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

Grilled Eggplant Skewers 16

Sweet Miso, Sesame



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ENTRÉES

BRAISED WAGYU BEEF SHORT RIBS 49

Spiced Puffed Rice, Garlic Teriyaki, Baby Root Vegetables

YUJA SALMON* 39

Kimchi Brussels, Yuzu Juice, Crispy Filo

BLACK ANGUS PRIME RIBEYE* 62

14 oz., Kizami Wasabi Butter

KAGOSHIMA A5 WAGYU* 55/oz

Toban or Traditional (2oz Min. Order)

BROILED ATLANTIC BLACK COD 41

Den Miso, Yuzu Air

JIDORI CHICKEN 41

Baby Root Vegetables, Potato Pureé, Garlic Cream

SURF N TURF 125

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 \$60 per person

***Subject to Availability**

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SIDES

Potato Purée 12

Mushrooms 12

Crispy Kimchi Brussels Sprouts 12

Baked Corn 12

SALADS

Cucumber Salad 12

Sesame, Ume Amazu

Organic Field Greens 15

Sesame Garlic Dressing

Seaweed Salad 10

Wakame, Hiyashi Wakame, Sesame

Tataki Salad* 31

Yellowtail, Big Eye Tuna, Salmon

Edamame 9

Choice of: Maldon Sea Salt or Sweet Chili

Shishito Peppers 13

Den Miso, Maldon Sea Salt

House Pickles 13

Daily Selection

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ROLLS

California 21

Crab, Cucumber, Avocado

Shrimp Tempura 19

Cucumber, Aioli, Sesame Seeds

Spicy Tuna* 18

Negi, Cucumber, Spiced Tuna

Toro Scallion* 21

Bluefin Tuna Belly, Green Onion

Salmon Skin 18

Yuzu Tobiko, Kaiware, Daikon

Unagi 19

Cucumber, Sesame Seeds, Eel Sauce

Vegetable 17

*Cucumber, Avocado, Asparagus,
Gobo, Daikon*

Yellowtail Scallion 17

Hamachi, Green Onion

Soft Shell Crab 25

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

SPECIALTY ROLLS

Happa* 37

Cajun Spiced Albacore, Spicy Aioli

Protein* 35

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

Angry Salmon* 22

Avocado, Cucumber, Serrano

Popping Spicy Crab 24

Cucumber, Asparagus, Pop Rocks

Baked Crab Hand Roll* 19 | Cut 30

Crispy Onions, Spicy Aioli, Soy Paper

Rock Shrimp Hand Roll 15 | Cut 22

Dynamite Sauce, Scallions

"AB" Crispy Kalbi 33

Choice of Beef or Fish

Mile High 38

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

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SUSHI / SASHIMI

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

Tuna — Maguro* 16	Japanese Snapper — Tai* 18
Toro — Bluefin Tuna Belly* 44	Halibut — Hirame* 14
Japanese Yellowtail — Hamachi* 18	Squid — Ika 14
Albacore — Bincho* 17	Urchin — Uni* 25
King Salmon — Sake* 14	Japanese Mackerel — Saba* 13
Alaskan King Crab — Kani 28	Japanese Omelet — Tamago 12
Sweet Shrimp — Ama Ebi* 20	Salmon Roe — Ikura* 13
Shrimp — Ebi* 16	Fresh Water Eel — Unagi 13

Add Quail Egg* +4

Add Brown Rice to any Roll or Sushi

NEW STYLE CARPACCIO

Salmon* 31 White Fish* 31 Octopus* 31
Combo* 33

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