
Akira Back Restaurant Menu

ADDRESS : 80 BLUE JAYS WAY, TORONTO, ON M5V 2G3, CANADA

PHONE : +1 437-800-5967

OPENING TIMES : 05:00 PM - 10:00 PM

COLD SHARE

TUNA PIZZA	CA\$27.00	MUSHROOM PIZZA	CA\$25.00
TORO CAVIAR	CA\$58.00	YELLOWTAIL	CA\$29.00
SALMON SERRANO	CA\$26.00		

SALADS

HOUSE	CA\$14.00	AB CUCUMBER SALAD	CA\$14.00
CREAMY SPINACH	CA\$18.00		

HOT SHARE

AB WAGYU TACOS	CA\$26.00	MISO BLACK COD	CA\$43.00
SEARED U10 SCALLOP	CA\$35.00	EGGPLANT MISO	CA\$19.00
CRISPY OCTOPUS	CA\$29.00		

NAZO 9

CHEF'S SIGNATURE MYSTERY BOX	CA\$130.00
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SUSHI /SASHIMI

SUSHI PLATTER	CA\$45.00	SASHIMI PLATTER	CA\$75.00
TUNA	CA\$16.00	FATTY TUNA	CA\$29.00

SUSHI /SASHIMI

SALMON	CA\$13.00
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AKIRA’S SIGNATURE ROLLS

HOT MESS	CA\$22.00	SHOW ME THE ROLL	CA\$26.00
BROTHER FROM ANOTHER MOTHER	CA\$36.00	VEGETABLE ROLL	CA\$17.00
POP ROCKIN	CA\$19.00		

MAINS

SEARED SEABASS	CA\$49.00	RIBEYE	CA\$78.00
TOBAN FILET MIGNON	CA\$72.00	JIDORI CHICKEN	CA\$32.00
LAMB CHOPS	CA\$42.00		

SIDES

GRILLED ASPARAGUS 9	CA\$9.00	POTATO PURÉE	CA\$9.00
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DESSERT

DESSERTS		CHOCOLATE IN A CUP	CA\$16.00
APPLE HARUMAKI	CA\$16.00	AB CIGAR	CA\$16.00
AKIRA BACK PIZZA DESSERT	CA\$16.00		

Objective Review

Walking into Akira Back Restaurant at 80 Blue Jays Way in Toronto feels like stepping into a world where Japanese precision meets global creativity. The Akira Back Restaurant Menu is a reflection of the chef’s unique vision - a symphony of textures, flavors, and artistry that takes you on an international culinary journey. Each dish tells a story, beautifully balancing tradition and innovation, and the experience feels both luxurious and welcoming.

The **Akira Back Restaurant Menu** starts with a selection of Cold Share plates that immediately grab your attention. The **Tuna Pizza**, a crowd favorite, redefines what a pizza can be. Instead of dough, it features a crispy

tortilla base topped with thin slices of tuna, micro greens, and truffle oil - delicate yet bursting with umami. The **Mushroom Pizza** offers a vegetarian delight with earthy truffle essence and creamy cheese that melts harmoniously on the tongue. If you're into something bold, the **Toro Caviar Yellowtail** brings a silky combination of premium fish and caviar that feels indulgent, while the **Salmon Serrano** layers fresh salmon with a subtle spicy kick that lingers pleasantly.

Moving to the Salads section, the restaurant keeps things fresh and vibrant. The **House Salad** is a simple, well-balanced starter with crisp greens and light dressing that awakens the palate. The **AB Cucumber Salad** offers a refreshing twist - crunchy cucumbers dressed with a tangy, slightly sweet sauce, perfect between heavier dishes. The **Creamy Spinach** salad, meanwhile, feels like comfort food disguised as something healthy, thanks to its smooth, nutty dressing and delicate balance of textures.

The Hot Share plates are where Akira Back's creativity truly shines. The **AB Wagyu Tacos** are a must-try - small, elegant bites filled with tender wagyu beef, crisp shells, and rich, smoky flavor. They're addictive and perfectly showcase the chef's fusion flair. The **Miso Black Cod**, soft and buttery, melts in your mouth with a savory-sweet miso glaze that epitomizes fine Japanese dining. Then comes the **Seared U10 Scallop**, perfectly caramelized on the outside and succulent within, complemented by subtle sauces that enhance without overpowering. The **Eggplant Miso** offers a vegetarian gem - smoky, creamy, and packed with flavor, while the **Crispy Octopus** adds a playful crunch and satisfying chew, making it a standout dish for seafood lovers.

One of the most intriguing parts of the **Akira Back Restaurant Menu** is Nazo 9: Chef's Signature Mystery Box. This surprise course embodies the chef's philosophy - unexpected, innovative, and deeply satisfying. Each element is a secret until unveiled, creating a sense of excitement that keeps diners coming back for more.

No visit would be complete without exploring the Sushi and Sashimi selections. The **Sushi Platter** and **Sashimi Platter** showcase the restaurant's dedication to top-quality ingredients and knife artistry. Each slice of **Fatty Tuna**, **Salmon**, and **Tuna** glistens with freshness, served with just the right touch of wasabi and soy to highlight their natural flavor. The fish practically melts on your tongue, offering a clean, oceanic finish that lingers beautifully.

Every dish on the Akira Back Restaurant Menu reflects thoughtful craftsmanship - from the precision-cut sashimi to the inventive twists on global flavors. The experience is elevated by the ambiance: modern, sleek, and softly lit, yet warm enough to make you feel at home. Whether you're sharing plates with friends or savoring a quiet dinner, each course invites you to slow down and appreciate the artistry in every bite.

In essence, the menu at Akira Back Restaurant Toronto isn't just a list of dishes; it's a journey. It celebrates the best of Japanese cuisine while embracing global influences with confidence and creativity. From the first taste of Tuna Pizza to the final bite of delicate sashimi, the Akira Back Restaurant Menu leaves you with one thought - that food, when crafted with imagination and passion, becomes more than a meal; it becomes an unforgettable story.