

yellowtail

JAPANESE RESTAURANT & LOUNGE

CHEF AKIRA BACK



Front Dining Room

GENERAL INFORMATION

Executive Chef

Jesse Jovenal

Seating Capacity

| | |
|--------------------------|------------|
| Semi-Private Dining Room | 38 Guests |
| Buyout | 200 Guests |
| Veranda | 20 Guests |

Standing Capacity

| | |
|--------|------------|
| Buyout | 300 Guests |
| Lounge | 40 Guests |

Starting Price per Guest (Events): \$150

Beverages, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

Chef Akira Back

Chef Akira Back began his cooking career while shredding through Aspen as a professional snowboarder. He cooked in local restaurants to supplement his income and quickly found that this whole chef thing was pretty far out. So, after seven years on the slopes, he ditched the snowboard for a cutting board.

After graduating from The International Culinary School at The Art Institute of Colorado, Back was recruited to travel from Aspen to Austin to Kona opening a series of restaurants. His love for travel and culinary exploration would eventually take him through Europe and Japan where he learned the value of using rare and exotic ingredients.

In 2003, Chef Nobu Matsuhisa hired Back as Executive Chef at his namesake restaurant. Over the next five years, Back developed a deep appreciation for Nobu-san's style of cuisine, which seamlessly blends traditional Japanese techniques with Western ingredients.

Back opened Yellowtail at Bellagio in 2007. Today, you can see Chef Back on Food Network's "Iron Chef America" and "Best Thing I Ever Ate," as well as Cooking Channel's "United Tastes of America."

"Yellowtail is so much more than sushi—it's a modern expression of authentic Japanese cuisine that we put our heart into." – Chef Akira Back



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Restaurant Information

Breathing a sense of adventure into traditional Japanese fine dining, Yellowtail Japanese Restaurant & Lounge delivers imaginative interpretations of both classic and modern Japanese cuisine. The open-concept layout and panoramic views of Bellagio's iconic fountains, paired with a rich design and décor, surround you to create the ultimate multisensory experience.

- Cuisine: Traditional and modern Japanese cuisine
- Wine List: Extensive collection of wine and sake from around the world
- Dress: Business casual
- Location: Via Bellagio shopping promenade near North Valet

Service

Daily 5:00 p.m. – 10:00 p.m.

Signature Dishes

Bigeye Tuna Pizza
Maine Lobster Carpaccio
Filet Mignon Toban

