

Akira Back

THIS IS CHEF BACK



With every moment in life, one creates a memory so profound that one must share it with the rest of the world. Either as a former professional snowboarder or Michelin Star Chef, his boundless creativity and genius approach took him all over the globe.

Through his love for food and sense of adventure, Chef Akira was able to bring these very same profound memories to his namesake restaurant, Akira Back, a modern Japanese restaurant. At Akira Back, we invite you to experience these moments with us, and together create profound and delicious memories.

London | Paris | Beverly Hills | Las Vegas | Dubai | San Francisco | Toronto | Dallas | San Diego | Seoul | Singapore |
Riyadh | Istanbul | Marrakech | Doha | Bali | Jakarta | Florence | Boise | Delray Beach Orlando | Bangkok | Hanoi | Seychelles

COLD SHARE

TUNA/MUSHROOM PIZZA micro shiso / truffle oil	26/24	HOKKAIDO SCALLOP KIWI onion salsa / truffle paste / yuzu soy	27
TORO CAVIAR kochujang miso / caviar	48	SALMON TATAKI mustard su-miso	22
YELLOWTAIL/SALMON SERRANO tomato salsa / citrus soy	24/22	SASHIMI TACOS serrano / spicy ponzu aioli	22
WHITE FISH CARPACCIO gooseberry / nanbanzu	25	OCTOPUS CRUDO black pepper / tomato salsa	23
TORO TARTARE caviar / wasabi soy	46	CRISPY RICE cajun tuna / nori paste / spicy ponzu aioli	22
JEJU DOMI red sea bream / chojang	27	NEW STYLE CARPACCIO hot sesame & olive oil / sp soy / serrano parmesan cheese	25

SALADS

HOUSE mixed greens / ginger dressing	14	AB CUCUMBER SALAD roasted sesame seeds / amazu	13
CREAMY SPINACH spinach / roasted sesame dressing / rayu	18		

HOT SHARE

AB WAGYU TACOS bulgogi sauce / tomato ponzu	26	MUSHROOM TOBAN mixed mushrooms / nanbanzu soy	28
TOBAN FILET MIGNON mixed mushroom / garlic butter	44	ROCK SHRIMP sriracha ranch	22
MISO BLACK COD sous vide / den-miso	33	SEASONED SPICY TOFU green onion / spicy soy sauce	19
SEARED U10 SCALLOP orange relish / yuja beurre blanc	26	CORN TEMPURA edamame / furikake	17
EGGPLANT MISO goma furikake / den miso	17	EDAMAME maldon sea salt / kimchi butter	8/9
CRISPY OCTOPUS salsa verde / red chipotle	29	GRILLED ALASKAN KING CRAB (2pcs) jalapeño / pickled shimeji / dynamite	40

NAZO 9

CHEF'S SIGNATURE MYSTERY BOX
9 secret items specially chosen by the chef
120

SUSHI / SASHIMI **SUSHI** 2 Pieces on Top of Rice / **SASHIMI** 2 Pieces Sliced

SASHIMI PLATTER 5 kinds of chef's premium selection	70	SEA URCHIN uni	26
TUNA maguro	16	YELLOWTAIL hamachi	17
FATTY TUNA toro	29	SCALLOP hotate	15
SALMON sake	13	BOTAN SHRIMP ama ebi	16
WHITE FISH hirame or madai	15	FRESH WATER EEL unagi	16

AKIRA'S SIGNATURE ROLLS

HOT MESS sashimi poke / screaming o' sauce	19	POP ROCKIN spicy tuna / crab / pop rock	19
SHOW ME THE ROLL shrimp tempura / salmon belly aburi / chipotle sauce	25	PROTEIN ROLL tuna / yellowtail / salmon / whitefish / crab	21
BROTHER FROM ANOTHER MOTHER unagi / anago tempura / foie gras / ponzu aioli	25	CRISPY VEGAN ROLL coleslaw / kal-bi sauce	18
VEGETABLE ROLL avocado / cucumber / asparagus / inari	17	FUTO MAKI maguro / shrimp / salmon / egg castella / fried tofu	24



MAINS

SEARED SEABASS crispy brussels sprouts / soy beurre blanc	35	JIDORI CHICKEN truffle potato purée, maple teriyaki	30
RIBEYE charcoal grilled prime beef / kizami wasabi butter	55	LAMB CHOPS crispy potato noodle / anticucho sauce	39
48 HOURS WAGYU SHORT RIB quail egg / roasted garlic glaze	39		

SIDES

WAGYU FRIED RICE wagyu / vegetable mix	15	KING CRAB FRIED RICE alaskan king crab / xo sauce / vegetable mix	17
VEGETABLE FRIED RICE mushroom / vegetable mix	13	POTATO PURÉE	8
GRILLED ASPARAGUS	8		

DESSERTS

CHOCOLATE IN A CUP nutella chocolate cake / vanilla ice cream / banana foam	14	RASPBERRY SORBET coconut granita	14
APPLE HARUMAKI caramelized apple / vanilla gelato	14	YUZU CITRUS yuzu curd / strawberry gelato	14
AB CIGAR miso caramel ice cream / cocoa nibs	14	PEBBLES LYCHEE MOUSSE white chocolate coating mousse / jasmine tea granita	14