

# Akira Back



At any instant in life, one can create a moment so profound that it must be shared with the rest of the world. Either as a professional snowboarder or a Michelin starred chef, Akira Back's boundless creativity and bold vision have shaped his life and achievements all around the globe.

Through his love of food and sense of adventure, Chef Akira was able to bring his personal story and positive spirit to his eponymous restaurant. At Akira Back, we invite you to experience innovative Japanese cuisine, create profound moments and make memories that last a lifetime.

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

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"CHEF'S AKIRA"

# DISCOVERY MENU

*EEXPERIENCE A MULTI-COURSE DISCOVERY MENU FEATURING  
A COMPILATION OF CHEF AKIRA BACK'S GREATEST HITS.*

From THB 3,900++/Person

*ELEVATE YOUR DINING EXPERIENCE WITH EACH DISH EXPERTLY  
PAIRED WITH FINE WINE OR PREMIUM SAKE*

From THB 5,500++/Person



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## COLD

<b>Tuna / Eringi Pizza</b> <i>Umami Aioli, Micro Shiso, White Truffle Oil</i>	540 / 390
<b>Salmon / Tuna Tataki</b> <i>Mustard Su-Miso Sauce, Pickled Wasabi</i>	450
<b>Yellowtail / Salmon Jalapeno</b> <i>Micro Cilantro, Citrus Soy</i>	680 / 430
<b>Hirame Carpaccio</b> <i>Crispy Shallots, Nanbanzu Sauce</i>	520
<b>Hotate Kiwi</b> <i>Strawberry &amp; Jalapeno Salsa, Garlic &amp; Truffle Citrus Soy</i>	520
<b>Salmon Tiradito</b> <i>Grilled Mango, Yuzu Lemon, Cilantro Oil</i>	490
<b>Toro / Yellowtail Tartare</b> <i>Oscietra Caviar, Wasabi Soy, Brioche Toast</i>	880 / 550
<b>New Style Hot Oil Wagyu</b> <i>Rocket, Kalamansi Soy, Garlic Chips, Szechuan Salt</i>	500
<b>Crispy Rice</b> <i>Cajun Tuna, Nori Paste, Spicy Ponzu Aioli</i>	420
<b>Soul Mate</b> <i>Brioche Toast, Amaebi, Uni</i>	730
<b>Toro Caviar</b> <i>Bluefin Tuna Belly Sashimi, Kochujang Miso, Oscietra Caviar</i>	2100
<b>Nazo Mystery Box</b> <i>9 Secret Items Specially Chosen by the Chef</i>	3200

<b>Miso</b> <i>Seaweed, Tofu, Negi</i>	150
<b>Spicy Miso</b> <i>Prawn, Black Mussel, Seaweed</i>	280
<b>Corn Soup</b> <i>Seared Hokkaido Scallop, Togarashi Popcorn, Truffle Powder</i>	360

## SOUP

## SALAD

<b>Edamame</b> <i>Maldon Sea Salt or Kimchi Butter</i>	160
<b>Cucumber Salad</b> <i>Toasted Sesame Seeds, Amazu</i>	160
<b>Seaweed Salad</b> <i>Tosaka, Wakame, Soy Dressing</i>	200
<b>House Salad</b> <i>Mixed Mesclun, Balsamic Ginger Dressing</i>	160
<b>Horenzo Shira Ae</b> <i>Spinach, Creamy Sesame Sauce, Rayu</i>	270

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<b>AB Tacos</b> <i>Wagyu Bulgogi, Roasted Tomato Ponzu</i>	390
<b>Truffle bomb</b> <i>Mushroom Croquettes, Uni, Seaweed Caviar</i>	780
<b>Brussels Sprouts</b> <i>Kimchi Glazed, Rice Puffs</i>	380
<b>Una-Q</b> <i>Unagi Kabayaki, Seared Foie Gras, Balsamic Soy</i>	590
<b>Eggplant Miso</b> <i>Sweet Miso Sauce, Pickled Lotus Root</i>	270
<b>AB Mixed Tempura</b> <i>Tiger Prawn, Kisu, Snow Crab, Soy Dashi</i>	530
<b>Rock Shrimp</b> <i>Kochujang Mayo, Chives</i>	640
<b>Crispy Octopus</b> <i>Smoked Potato Foam, Salsa Verde, Anticucho</i>	700
<b>Seared Foie Gras</b> <i>Corn Croquette, Kochujang Miso, Spiced Acacia Honey</i>	730
<b>Ishiyaki</b> <i>Japanese A5 Kagoshima Striploin, Hot Stone Grilled</i>	2000
<b>Miso Black Cod</b> <i>Yuzu Sake Foam, Shishito</i>	950

HOT

## ROBATA

<b>Pork Baby Back Ribs</b> <i>Korean Spicy Glaze</i>	520
<b>Lamb Chop</b> <i>Anticucho / Crispy Potato</i>	840
<b>Kalbi</b> <i>Korean Soy Mariande</i>	880
<b>Scallop in Half Shell</b> <i>Kimchi Bacon, Kochujang</i>	500
<b>Hamachi Kama</b> <i>Kimchi Glaze &amp; Shioyaki</i>	630
<b>Tiger Prawn</b> <i>Chojang / Roasted Corn</i>	830
<b>King Crab Legs</b> <i>Dynamite Sauce / Micro Cilantro</i>	1750

## KUSHIYAKI

<b>Thigh</b> <i>Shiso, Lime</i>	100
<b>Liver</b> <i>Pink Pepper, Tare</i>	100
<b>Heart</b> <i>Chives, Ginger</i>	100
<b>Wings</b> <i>Sriracha Butter, Shichimi</i>	140
<b>Tsukune</b> <i>Tare, Onsen Egg</i>	140

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<b>Sashimi</b> <i>6kinds of Chef's Selected Sashimi</i>	1600	<b>COMBO PLATTER</b>
<b>Sushi</b> <i>6 pcs of Chef's Selected Nigiri + Spicy Tuna</i>	1600	
<b>Akira's Sampler</b> <i>6kinds of Chef's Selected Sashimi &amp; Nigiri + Signature Roll (Brother from another mother Supp 400thb)</i>	2700	

## MAINS COURSES

<b>Greenland Halibut</b> <i>Pan Seared, Japanese Mushrooms, Soy Beurre Blanc</i>	620
<b>Josper Grilled Salmon</b> <i>Garlic Spinach, Spicy Teriyaki, Nori Rice Cracker</i>	520
<b>Jidori Chicken</b> <i>Potato Puree, Teriyaki Sauce</i>	560
<b>Glacier 51</b> <i>Toothfish, Gochujang Miso, Frisee Lettuce</i>	1850
<b>Black Onyx Ribeye</b> <i>300 Gr Australian Angus mb 3+, Wasabi Butter Sauce</i>	1800
<b>Wagyu Short Rib</b> <i>48 Hours Slow Cooked, Root Veggies, Broising Jus</i>	1150
<b>Japanese Wagyu A5</b> <i>250 Gr, Green Asparagus</i>	3900

<b>Crab Fried Rice</b> <i>Flying Fish Roe, Crispy Shallot</i>	300	<b>RICE</b>
<b>Wagyu Fried Rice</b> <i>Wagyu Beef, Sesame Seed</i>	300	
<b>Kimchi Fried Rice</b> <i>Applewood Smoked Bacon, Garlic Chives</i>	300	
<b>Foie Gras Fried Rice</b> <i>Unagi Kabayaki, Kizami Nori</i>	630	
<b>Wagyu - Don</b> <i>Australian Short Rib, Foie Gras, Uni, Onsen Tamago, Truffle Jus</i>	990	

## SIDE

<b>Potato Puree</b>	220
<b>Japanese Mushroom</b> <i>Shiitake, Shimeji, Eringi, Yuzu Soy Butter</i>	220
<b>Corn on the Cob</b> <i>Black Garlic Butter, Parmesan</i>	260
<b>Green Asparagus</b> <i>Lemongrass Oil, Shio Kombu</i>	190

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# SUSHI / SASHIMI

1 pc per order

Fatty Tuna <i>Toro</i>	780	Jack Mackerel <i>Shima Aji</i>	310
Tuna <i>Maguro</i>	160	Sea Urchin <i>Uni</i>	850
Salmon <i>Shake</i>	160	Scallop <i>Hotate</i>	380
Red Sea Bream <i>Tai</i>	190	Squid <i>Ika</i>	220
Flounder <i>Hirame</i>	300	Spot Prawns <i>Botan Ebi</i>	510
Yellowtail <i>Hamachi</i>	180	Fresh Water Eel <i>Unagi</i>	330
Salmon Roe <i>Ikura</i>	270	Japanese Omelet <i>Tamago</i>	70

## SIGNATURE ROLLS

<b>Half Baked Roll</b> <i>Salmon, Cream Cheese, Crab Tempura, Cucumber, Tobiko</i>	510
<b>Pop Rockin'</b> <i>Spicy Crab, Cucumber, Asparagus, Pop Rocks</i>	340
<b>Crispy Pork Belly</b> <i>Miso Marinated, Coleslaw</i>	420
<b>Brother From Another Mother</b> <i>Unagi, Amago Tempura, Foie Gras</i>	890
<b>Perfect Storm</b> <i>Shrimp Tempura, Spicy Tuna, Salmon Belly Aburi, Chipotle Mayo</i>	480
<b>Red Dragon</b> <i>Asparagus Tempura, Crab, Angry Tuna, Tempura Flakes</i>	460
<b>Hot Mess</b> <i>Crab Tempura &amp; Avocado, Sashimi Poke, Spicy Ponzu Aioli</i>	460
<b>Baked Crab Hand Roll</b> <i>Alaskan King Crab, Dynamite, Crispy Shallots</i>	280

<b>California</b> <i>Crab, Avocado, Cucumber, Tobiko</i>	400
<b>Toro Takumaki</b> <i>Bluefin Tuna Belly, Pickled Radish</i>	500
<b>Negi Hama</b> <i>Japanese Yellowtail, Scallions</i>	280
<b>Negi Toro</b> <i>Bluefin Tuna Belly, Scallions</i>	500
<b>Spicy Tuna</b> <i>Cucumber, Scallions, Togarashi</i>	340
<b>Shrimp Tempura</b> <i>Bubu Arare, Eel Sauce</i>	320

## ROLLS

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## SIGNATURE COCKTAIL

<b>Sakura Martini</b> <i>Sanjyo Sakura gin, Mancino sakura vermouth, Yuzu bitters, Orange spray</i>	475
<b>Ume Jong</b> <i>Umeshu, Hinuki bitters, Egg white, Yuzu cordial, Plum powder</i>	400
<b>Aka-Beri</b> <i>Four Pillars Bloody Shira Gin, Framboise Liqueur, Timur Berry Cordial, Tonic</i>	450
<b>Yuzu Blossom</b> <i>Sake, Absolut Vodka, Yuzu Juice</i>	325

<b>Aperol Spritz</b> <i>Aperol, Follador Prosecco, Soda Water</i>	450
<b>Magarita</b> <i>Olmecca Gold, Triple Sec, Fresh Lime Juice</i>	375
<b>Negroni</b> <i>Beefeater Gin, Campari, Sweet Vermouth</i>	365
<b>Old Fashion</b> <i>Jim Beam, Syrup, Angostura Bitters</i>	395

## COCKTAIL

## SIGNATURE G&T

<b>Kyoto Kyoto</b> <i>Ki No Bi Gin, London Essence Blood Orange &amp; Elderflower, Orange Peel, Shiso.</i>	500
<b>Roku Plum</b> <i>Roku Gin, London Essence Original Indian, Infused Nankou Ume.</i>	450
<b>Zen Zen</b> <i>Sakurao Gin, London Essence Blood Orange &amp; Elderflower, Fresh Ginger, Green Tea with Puffed Rice.</i>	480

## BEER

Asahi	225
Kirin	250
Chang Beer	155
Chang Cold Brew	250

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Butterfly Effect <i>Lychee cordial, fresh lime juice, butterfly pea</i>	225
Sky Garden <i>Pineapple juice, Passion Fruit Syrup, Soda, Fresh Lemon Juice</i>	225

MOCKTAIL

## FRESH JUICE

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Orange Juice	175
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Pepsi	125	Ginger Ale	125
Diet Pepsi	125	Soda Water	125
7up No Sugar	125	Tonic Water	125

Evian Mineral <i>330ml/ 750ml</i>	125/ 215
Evian Sparkling <i>330ml/ 750ml</i>	125/ 215

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## COFFEE & TEA

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Single Espresso	90
Double Espresso	135
Espresso Macchiato	90
Americano	135
Cappuccino	135
Caffé Latte	135
Mocha	135
Tea Selection <i>Earl grey, English breakfast, Peppermint, Chamomile, Jasmine green tea</i>	125
Genmaicha	155

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