



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.

SINGAPORE • PARIS • DUBAI • HONG KONG • TORONTO • OTTAWA • BEVERLY HILLS •
SAN FRANCISCO • FLORENCE • LONDON • SEOUL • TAIPEI • SAN DIEGO • ROME •
ISTANBUL • PENSACOLA • DOHA • BALI • JAKARTA • ARUBA • DELRAY BEACH •
ORLANDO • BANGKOK • TENERIFE • BIG SKY • RED SEA • MANILA

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TA-STING MENU

\$198⁺⁺ PER PERSON

AMUSE-BOUCHE WHITE ASPARAGUS

yuzu koshou vinaigrette, shine musket

HASSUN

MUSSEL

mussel emulsion, edible green

HOTATE

shiso salsa, truffle yuzu soy

TORO CAVIAR

tuna belly, oscietra caviar

“DOMI” MUL-HWOE

chojang dashi, nama wasabi

RED MULLET

seafood shinzo, umami emulsion

“HAN-WOO” RIBEYE

mole, gang doenjang soy bean paste, jjang-achi, bossam kimchi

TRUFFLE CLAYPOT RICE

japanese mushroom compote, rice cooked in truffle

soy broth, shredded parmesan, negi

AB GARDEN PALACE

smoky mascarpone mousse, porcini mushroom ganache

MENU MAY BE ADJUSTED ACCORDING TO MARKET AVAILABILITY TO ENSURE FRESHNESS AND QUALITY.
PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.