

# 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 | Seychelles

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CHEF'S AKIRA

# DISCOVERY MENU

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

THB 3,900++/Person

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

THB 5,500++/Person



CLUB MARRIOTT MEMBERS DISCOUNT IS AT 15% FOR THE TASTING MENU.  
MARRIOTT WORLDWIDE ASSOCIATES DISCOUNT IS AT 15% FOR THE TASTING MENU.

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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>Shiro yuzu soy, Onion Tomato Salsa, Truffle paste</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>Toro 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 Marinade</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>6 Kinds 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>6 Kinds 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, Braising 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

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

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

## ROLLS

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**BEER**

Asahi	225
Kirin	250
Chang Beer	155
Chang Cold Brew	250

<b>Aperol Spritz</b> <i>Aperol, Follador Prosecco, Soda Water</i>	425
<b>Berry Me Over</b> <i>Absolut Vodka, Mixed Berries, Fresh Lemon Juice, Soda Water</i>	355
<b>Clover Club</b> <i>Beefeater Gin, Rasperry Syrup, Fresh Lemon Juice, Egg White</i>	365
<b>Coco Xpress</b> <i>Rum Phraya Element, Amaro Averna, Coconut Syrup, Espresso, White Chocolate</i>	380
<b>Dirty Martini</b> <i>Absolut Vodka, Dry Vermouth, Olive Brine</i>	365
<b>Elderflower Gin</b> <i>Beefeater Gin, Elderflower Syrup, Yuzu Juice</i>	355
<b>Hangover In Seoul</b> <i>Sake, Absolut Vodka, Carrot Juice, Gochujang, Black Pepper, Shiso</i>	380
<b>Highball</b> <i>Suntory Kakubin Whisky, Soda Water, Lemon slice</i>	355
<b>Kabuki</b> <i>Mitcher's Bourbon, Sweet Vermouth, Yuzu Syrup</i>	380
<b>Magarita</b> <i>Olmecca Gold, Triple Sec, Fresh Lime Juice</i>	355
<b>Negroni</b> <i>Beefeater Gin, Campari, Sweet Vermouth</i>	365
<b>Old Fashion</b> <i>Jim Beam, Syrup, Angostura Bitters</i>	395
<b>Whiskey Sour</b> <i>Jim Beam, Fresh Lemon Juice, Egg White, Angostura Bitters</i>	355
<b>Yuzu Sour</b> <i>Absolut Vodka, Sake, Fresh Yuzu, Egg White</i>	360

**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

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MOCKTAIL

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

SOFT DRINK

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

WATER

<b>Evian</b> <i>330 ml/ 750 ml</i>	125/ 215
<b>Perrier</b> <i>330 ml/ 750 ml</i>	125/ 215

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