

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

EXPERIENCE 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

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

Miso <i>Seaweed, Tofu, Negi</i>	150
Spicy Miso <i>Prawn, Black Mussel, Seaweed</i>	280
Corn Soup <i>Seared Hokkaido Scallop, Togarashi Popcorn, Truffle Powder</i>	430

SOUP

SALAD

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

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

HOT

ROBATA

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

KUSHIYAKI

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

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

MAINS COURSES

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

Crab Fried Rice <i>Flying Fish Roe, Crispy Shallot</i>	300	RICE
Wagyu Fried Rice <i>Wagyu Beef, Sesame Seed, Kimchi Fried Rice</i>	360	
Kimchi Fried Rice <i>Applewood Smoked Bacon, Garlic Chives</i>	300	
Foie Gras Fried Rice <i>Unagi Kabayaki, Kizami Nori</i>	630	
Wagyu - Don <i>Australian Short Rib, Foie Gras, Uni, Onsen Tamago, Truffle Jus</i>	990	

SIDE

Potato Puree	220
Japanese Mushroom <i>Shiitake, Shimeji, Eringi, Yuzu Soy Butter</i>	220
Corn on the Cob <i>Black Garlic Butter, Parmesan</i>	260
Green Asparagus <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 & 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>Bluefin Tuna Belly, Pickled Radish</i>	500
Negi Hama <i>Japanese Yellowtail, Scallions</i>	280
Negi Toro <i>Bluefin 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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SIGNATURE COCKTAIL

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

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

COCKTAIL

SIGNATURE G&T

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

BEER

Asahi	225
Kirin	250
Chang Beer	175
Chang Cold Brew	250
Corona	250
Sapporo	280

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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

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

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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