

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 • DUBAI • ROME • LAS VEGAS •
ORLANDO • SAN DIEGO • SAN FRANCISCO • SEOUL • SINGAPORE • TORONTO •
BANGKOK • DELRAY BEACH • FLORENCE • ISTANBUL • MARRAKECH

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EXECUTIVE SET LUNCH

\$48⁺⁺ PER PERSON

APPETIZER

SEASONAL SASHIMI PLATTER +\$35

3 KINDS OF CHEF'S SELECTION (2 PCS EACH)

CRISPY RICE TUNA [Ⓜ]

SPICY PONZU AIOLI, CHUKA WAKAME,
ROOT VEGETABLES

CREAMY SPINACH ^{ⓂⓅ}

ROASTED SESAME DRESSING,
PRESSED TOFU, RAYU

CHOICE OF MAINS

WAGYU SHORTRIB TOBANYAKI ^{ⓂⓅ} +\$28

JAPANESE MUSHROOM, SEA BEAN

GRILLED WHOLE BRANZINO ^{ⓂⓅ} +\$38

(SHARING FOR TWO)

MISO CHIPOTLE, SHISO SALSA VERDE

JEJU BLACK PORK TENDERLOIN ^{ⓂⓅ}

SMOKED CAULIFLOWER MISO PUREE, NORI CRUMBLE

CHOICE OF MEAL

SERVED WITH MISO SOUP & JAPANESE PICKLES

CHEF'S SELECTION OF SUSHI +\$25

6 KINDS OF FRESH NIGIRI

CHEF'S SASHIMI RICE [Ⓜ]

SEASONAL SASHIMI, AROMA SHOYU

AB SPECIAL CLAYPOT RICE ^{ⓂⓅ}

DAILY GRILLED FISH / SPICY IBERIAN PORK

DESSERT

AB YUZU SHISO [Ⓜ]

CONFIT CITRUS FRUIT, LIME MADELEINE, YUZU SORBET

PEANUT CHOCOLATE | MINI PINE NUT TART

[Ⓜ] | CONTAINS ALCOHOL [Ⓜ] | CONTAINS DAIRY [Ⓜ] | CONTAINS GLUTEN

MENU MAY BE ADJUSTED ACCORDING TO MARKET AVAILABILITY TO ENSURE FRESHNESS AND QUALITY.

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.