

Akira Back

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THIS IS CHEF BACK



À chaque instant de la vie, on se crée un souvenir si profond qu'il faut le partager avec le reste du monde. Que ce soit en tant qu'ancien snowboarder professionnel ou chef étoilé Michelin, sa créativité sans limite et son approche géniale l'ont emmené partout dans le monde.

Grâce à son amour pour la nourriture et son sens de l'aventure, le chef Akira a pu apporter ces mêmes souvenirs profonds à son restaurant éponyme, Akira Back, un restaurant japonais moderne. Chez Akira Back, nous vous invitons à vivre ces moments avec nous, et ensemble à créer de profondes et de délicieux souvenirs.

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.

SOUP

MISO 145

Seaweed, Tofu, Negi

SPICY MISO 185

Prawn, Black Mussel, Seaweed

SALAD

EDAMAME 115

Maldon sea salt or kimchi butter

TATAKI SALAD 165

Mixed Lettuce / balsamic ginger

5 pcs of Tuna tataki

HOREN SO SHIRA AE 165

Spinach / roasted sesame dressing / rayu

COLD

TUNA PIZZA /ERINGI PIZZA 195

Umami aioli / micro shiso / white truffle oil add shaved truffle (per gram)

JEJU DOMI 145

Marinated masago/ micro cilantro
micro shiso / sesame oil / chojang

WHITE FISH CARPACCIO 160

Cherry tomatoes, red reddish, micro greens, serrano, nanbanzu, olive oil

SALMON TIRADITO 195

Grilled peach / yuja lemon / cilantro oil

ANGRY YELLOWTAIL 290

Hamachi slices/serano salsa / yuzu soy / olive oil

TUNA TARTARE 295

Oscietra caviar / wasabi soy / crackers

SALMON TATAKI 195

Mustard su-miso sauce /
picked wasabi crispy shallots

CRISPY RICE 195

Cajun tuna / nori paste /
spicy ponzu aioli

HOTATE KIWI 220

Shiso salsa/ truffle citric soy /
garlic chips

HOT

AB TACO BEEF	195
Roasted tomato ponzu/ umami aioli/ onion/ serrano/ coriander	
EGGPLANT MISO	140
Sweet miso sauce / mozzarella / pickled lotus root	
GYOZA SHRIMP SHITAKE	190
Negi/ smoky sriracha ponzu sauce	
ROCK SHRIMP	220
Kochujang mayo / chives	
CRISPY CALAMARI	180
Jalapeno Maploy / charred Lime	
GRILLED OCTOPUS	180
Smoked potato foam / salsa verde / chipotle miso	
TEMPURA BASKIT	165
4 pcs tempura / seasonal vegetables / soy dashi	
SCALLOPS IN HALF SHELL (2 PCS)	230
Kimchi / veal bacon / kochujang butter	
SPATCHCOCK	250
Spicy chipotle miso/ crispy Shallots / negi curl	

SIGNATURE ROLLS

COW-WOW ROLL (8 PCS)	195
Braised short rib / asian slaw	
PERFECT STORM (8 PCS)	195
Shrimp tempura / spicy tuna / salmon belly aburi / chipotle mayo	
RED DRAGON (8 PCS)	195
Shrimp tempura / carb mix / avocado / lemon / maguro / eel sauce	
HOT MESS (6 PCS)	195
Crab tempura / sashimi poke / spicy ponzu aioli	
BAKED CRAB HAND ROLL	160
Alaskan king crab / dynamite / crispy shallots	
AB SPIDER ROLL (6 PCS)	220
Soft shell crab / cream cheese / spicy unagi sauce	
BROTHER FROM ANOTHER MOTHER (8 PCS)	220
Unagi kabayaki / anago tempura / shaved foie gras torchon / goma dare	
VEG SPIDER ROLL (6 PCS)	160
Enoki tempura / avocado / amazu carrots / cucumber / kombucha ponzu	

NIGIRI/SASHIMI (2 PCS)

TUNA Maguro	105
SALMON Sake	105
SEA BREAM Tai	105
SURF CLAM Hokkigai	105
SALMON ROE Ikura	180
FLYING FISH ROE Tobiko	120
SCALLOP Hotate	120
SEABASS Suzuki	95
STEAM SHRIMP Mushi Ebi	105
SWEET SHRIMP Ama Ebi	110
EEL Unagi	120

COMBO PLATTERS

SASHIMI 7 kinds of chef's selected sashimi	450
SUSHI 6 pieces of chef's selected nigiri / red dragon	450
AKIRA'S SAMPLER 7 kinds of chef's selected sashimi 6 pcs nigiri / signature roll	950
MYSTERY BOX 9 delicacies from our talented chefs unveiled with table side presentation	850

MAINS

SEARED CHILEAN SEABASS	580
Japanese mushrooms / soy beurre blanc	
JOSPER GRILLED SALMON	320
Orange Miso / bok choy	
JIDORI CHICKEN	265
Potato purée / teriyaki sauce / Japanese mushrooms	
MISO AGED RIBEYE	1150
Umami loaded hand selected Australian black angus ribeye / potato pure / garlic butter sauce / crispy brussels petals	
KOREAN SOY GLAZED BA FILLET	850
Mixed mushroom / asparagus/ negi / umami sauce	
MISO BLACK COD	670
Padron pepper, pickled cauliflower	

SIDES

CRAB FRIED RICE	150
Flying fish roe / crispy shallots	
BEEF-FILET FRIED RICE	150
Braised beef filet / sesame	
KIMCHI FRIED RICE	150
Veal bacon / garlic chives	
STEAM RICE	100
Japanese short grain rice	
TRUFFLE POTATO PURE	100
Truffle oil, milk, butter, cream	
JAPANESE MUSHROOM	120
Shiitake / shimeji / eringi / yuzu soy butter	

DESSERT

CHOCOLATE IN A CUP	150
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Gianduja cake / chocolate crumble / banana foam / vanilla gelato

YUZU CITRUS	150
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Sable crumble / strawberry gelato

APPLE HARUMAKI	150
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Cinnamon cream cheese / toasted vanilla bean gelato

BUTTER MOCHI CAKE	150
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Salted caramel popcorn & macadamia / coconut sorbet

AB CIGAR	150
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Lucuma mousse/ chocolate brownie

ASSORTED ICE CREAM	100
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Sorbet/ gelato

