



Akira Back

Born in Korea and raised in Aspen, Colorado, Chef Akira Back brings a sense of adventure and boundless creativity to his culinary creations. From extreme sports athlete to Michelin Star award-winning chef, Akira Back's journey to culinary success has been anything but dull. For over 20 years, Chef Back has enticed the culinary world with his bold interpretations of Asian fare with American influence.

After 7 years on the pro-snowboarding circuit in Colorado, appearing in extreme movies and garnering praise from the sport's top trade publications, Back realized that he felt the same thrill in the kitchen as he did on his board, shaping his decision to pursue a full-time culinary career.

Chef Akira's success also translates into operational excellence overseeing all of the company's locations across the globe while creating standard operating procedures and service standards to ensure a customer experience that is of the highest quality. Chef Back's famed restaurant DOSA has been awarded a Michelin Star.

With 14 venues currently open worldwide in cities such as Las Vegas, Beverly Hills, Dubai, Singapore, Toronto, Seoul and another 9 restaurants set to open in the next 3 years in cities such as Paris, Riyadh, Doha, San Francisco, Dallas and Boston, Chef Akira Back has a global reach that is unmatched.



"LEAVE IT TO OUR CHEFS"
OMAKASE

EXPERIENCE A MULTI COURSE TASTING MENU, A COMPILATION OF CHEF AKIRA'S SIGNATURE DISHES HIS FAVORITES GREATEST HITS:

From THB 3200++ / Person

EXPERIENCE A MULTI COURSE TASTING MENU WITH WINE PAIRING:

From THB 4800++ / Person



Club Marriott Members Discount is at 15% for the Omakase set.
Marriott Worldwide Associates Discount is at 15% for the Omakase set.

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COLD

Tuna / Eringi Pizza <i>Umami Aioli, Micro Shiso, White Truffle Oil</i>	490 / 350
Salmon / Tuna Tataki <i>Mustard Su-Miso Sauce, Pickled Wasabi</i>	420
Yellowtail / Salmon Jalapeno <i>Micro Cilantro, Citrus Soy</i>	620 / 370
Hirame Carpaccio <i>Crispy Shallots, Nanbanzu Sauce</i>	490
Hotate Kiwi <i>Strawberry & Jalapeno Salsa, Garlic & Truffle Citrus Soy</i>	490
Salmon Tiradito <i>Grilled Mango, Yuzu Lemon, Cilantro Oil</i>	450
Toro / Yellowtail Tartare <i>Oscietra Caviar, Wasabi Soy, Brioche Toast</i>	750 / 510
New Style Hot Oil Wagyu <i>Rocket, Kalamansi Soy, Garlic Chips, Szechuan Salt</i>	470
Crispy Rice <i>Cajun Tuna, Nori Paste, Spicy Ponzu Aioli</i>	380
Jeju Domi <i>Orange Tobikko, Red Sorrel, Chojang</i>	380
Soul Mate <i>Brioche Toast, Amaebi, Uni</i>	690
Toro Caviar <i>Bluefin Tuna Belly Sashimi, Kochujang Miso, Oscietra Caviar</i>	1950

Miso <i>Seaweed, Tofu, Negi</i>	140
Spicy Miso <i>Prawn, Black Mussel, Seaweed</i>	240
Corn Soup <i>Seared Hokkaido Scallop, Togarashi Popcorn, Truffle Powder</i>	310

SOUP

SALAD

Edamame <i>Maldon Sea Salt or Kimchi Butter</i>	150
Cucumber Salad <i>Toasted Sesame Seeds, Amazu</i>	150
Seaweed Salad <i>Tosaka, Wakame, Soy Dressing</i>	190
House Salad <i>Mixed Mesclun, Balsamic Ginger Dressing</i>	150
Horenzo Shira Ae <i>Spinach, Creamy Sesame Sauce, Rayu</i>	240

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AB Tacos <i>Wagyu Bulgogi, Roasted Tomato Ponzu</i>	360
Truffle bomb <i>Mushroom Croquettes, Uni, Seaweed Caviar</i>	720
Duck Prosciutto <i>Pickled Red Onion, Radish Sprout, Amazu Butter</i>	350
Una-Q <i>Unagi Kabayaki, Seared Foie Gras, Balsamic Soy</i>	490
Eggplant Miso <i>Sweet Miso Sauce, Mozzarella</i>	250
Miso Black Cod <i>Yuzu Sake Foam, Shishito</i>	790
AB Mixed Tempura <i>Tiger Prawn, Kisu, Snow Crab, Soy Dashi</i>	480
Rock Shrimp <i>Kochujang Mayo, Chives</i>	580
Grilled Octopus <i>Smoked Potato Foam, Salsa Verde, Anticucho</i>	580
Seared Foie Gras <i>Corn Croquette, Kochujang Miso, Spiced Acacia Honey</i>	560
Ishiyaki <i>Japanese A5 Kagoshima Striploin, Hot Stone Grilled</i>	1800

HOT

ROBATA

Pork Baby Back Ribs <i>Korean Spicy Glaze</i>	480
Lamb Chop <i>Anticucho Crispy Potato</i>	720
Kalbi <i>Korean Soy Marinade</i>	820
Scallop in Half Shell <i>Kimchi Bacon, Kochujang</i>	480
Hamachi & Salmon Kama <i>Kimchi Glaze & Shioyaki</i>	590
Tiger Prawn <i>Chojang Roasted Corn</i>	690
King Crab Legs <i>Dynamite Sauce Micro Cilantro</i>	1250

KUSHIYAKI

Thigh <i>Shiso, Lime</i>	90
Liver <i>Pink Pepper, Tare</i>	90
Heart <i>Chives, Ginger</i>	90
Wings <i>Sriracha Butter, Shichimi</i>	120
Tsukune <i>Tare, Onsen Egg</i>	120

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SUSHI / SASHIMI 1 pc per order

Fatty Tuna <i>Toro</i>	720	Sea Urchin <i>Uni</i>	790
Tuna <i>Maguro</i>	150	Scallop <i>Hotate</i>	350
Salmon <i>Shake</i>	150	Squid <i>Ika</i>	210
Red Sea Bream <i>Tai</i>	180	Spot Prawns <i>Botan Ebi</i>	490
Flounder <i>Hirame</i>	280	Fresh Water Eel <i>Unagi</i>	320
Yellowtail <i>Hamachi</i>	170	Conger Eel <i>Anago</i>	350
Salmon Roe <i>Ikura</i>	250	Japanese Omelet <i>Tamago</i>	70
Jack Mackarel <i>Shima Aji</i>	290		

California 390

Alaskan King Crab, Avocado, Cucumber, Tobiko

Toro Takumaki 490

Bluefin Tuna Belly, Pickled Radish

Negi Hama 260

Japanese Yellowtail, Scallions

Negi Toro 490

Bluefin Tuna Belly, Scallions

Spicy Tuna 320

Cucumber, Scallions, Togarashi

Shrimp Tempura 310

Bubu Arare, Eel Sauce

ROLLS

SIGNATURE ROLLS

Half Baked Roll 480

Salmon, Cream cheese, Tobiko

Pop Rockin' 320

Spicy Crab, Cucumber, Asparagus, Pop Rocks

Crispy Pork Belly 390

Miso Marinated, Coleslaw

Brother From Another Mother 820

Unagi, Amago Tempura, Foie Gras

Perfect Storm 450

Shrimp Tempura, Spicy Tuna, Salmon Belly Aburi, Chipotle Mayo

Red Dragon 430

Asparagus Tempura, Crab, Angry Tuna, Tempura Flakes

Hot Mess 430

Crab Tempura & Avocado, Sashimi Poke, Spicy Ponzu Aioli

Baked Crab Hand Roll 260

Alaskan King Crab, Dynamite, Crispy Shallots

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Sashimi <i>6 Kinds of Chef's Selected Sashimi</i>	1500	COMBO PLATERS
Sushi <i>6 pcs of Chef's Selected Nigiri + Spicy Tuna</i>	1500	
Akira's Sampler <i>6 Kinds of Chef's Selected Sashimi & Nigiri + Signature Roll (Brother from another mother Supp 400thb)</i>	2500	

MAINS COURSES

Greenland Halibut <i>Pan Seared, Japanese Mushrooms, Soy Beurre Blanc</i>	580
Josper Grilled Salmon <i>Garlic Spinach, Spicy Teriyaki, Nori Rice Cracker</i>	470
Jidori Chicken <i>Potato Puree, Teriyaki Sauce</i>	530
Black Onyx Ribeye <i>300 Gr Australian Angus mb 3+, Wasabi Butter Sauce</i>	1560
Wagyu Short Rib <i>48 Hours Slow Cooked, Root Veggies, Quail Egg, Braising Jus</i>	990
Wagyu-Don <i>Australian Short Rib, Foie Gras, Uni, Onsen Tamago, Truffle Jus</i>	940
Satsuma Wagyu <i>250 Gr Kagoshima 4% Miracle A5</i>	3500

King Crab Fried Rice <i>Flying Fish Roe, Crispy Shallot</i>	290
Wagyu Fried Rice <i>Wagyu Beef, Sesame Seed</i>	290
Kimchi Fried Rice <i>Applewood Smoked Bacon, Garlic Chives</i>	290
Foie Gras Fried Rice <i>Unagi Kabayaki, Kizami Nori</i>	590
Potato Puree	210
Japanese Mushroom <i>Shiitake, Shimeji, Eringi, Yuzu Soy Butter</i>	210
Brussels Sprouts <i>Kimchi Glazed, Rice Puffs</i>	210
Corn on the Cob <i>Black Garlic Butter, Parmesan</i>	250
Green Asparagus <i>Lemongrass Oil, Shio Kombu</i>	160

SIDES

DESSERTS

Valrhona "Lava" Soufflé	370
<i>Madagascar Manjari Dark Chocolate, Vanilla Bean Ice Cream</i>	
Chocolate in a Cup	190
<i>Gianduja Hazelnut Brownie, Rum & Raisin Ice Cream, Banana Foam</i>	
Coconut Mochi Cake	160
<i>Salted Caramel Popcorn, Candied Macadamias, Mango Sorbet</i>	
Honey Yogurt Panna Cotta	160
<i>Pop Rocks, Fresh Fruits, Coconut Sorbet</i>	
Assorted Ice Cream	160
<i>Pick 3 flavors: Low Fat Dark Chocolate Gelato Barley Tea Ice Cream Vanilla Bean Ice Cream Rum & Raisin Ice Cream Mango Sorbet Coconut Sorbet</i>	

COFFEE & TEA

Ristretto	90
Espresso	90
Double Espresso	135
Americano	135
Cappuccino	135
Latte	135
Mocha	135
Tea	125
<i>Green Tea, Earl grey, English breakfast, Moroccan mint</i>	

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