



Akira Back

Throughout one's life, memories are created that are so profound they must be shared with the world. For Chef Akira Back, his personal journey from his childhood in Korea to his time as a pro snowboarder and then as a Michelin-starred chef is reflected by the innovative and intimate dishes he creates at his namesake restaurants.

His boundless sense of adventure has taken Chef Akira all across the globe, working alongside world-renowned chefs including Nobu Matsuhisa. His creativity, talent and vision then led to the launch of Yellowtail at the Bellagio and KUMI at Mandalay Bay, the famed Las Vegas restaurants with a celebrity following.

Since then, Chef Akira has spread his culinary wings around the world, opening Akira Back restaurants in Delhi, Jakarta, Singapore, Bangkok, Toronto, Dubai, Hanoi, Dallas, Beverly Hills, San Francisco, Bali and Seoul. In 2017, his DOSA restaurant in Seoul was awarded a Michelin star.

We invite you to experience Chef Akira's exquisitely crafted cuisine, creating profound and deeply personal memories for you to share together.



"LEAVE IT TO OUR CHEFS"
Omakase

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

Start from THB 3200++/Person

*Experience a multi course tasting menu
with a wine pairing*

Start from THB 4800++/Person



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COLD

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

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

SOUP

SALAD

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

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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
AB Shabu- Shabu <i>A5 Kagoshima Striploin , Foie Gras, Consommé Dashi</i>	2200

HOT

ROBATA

Pork Baby Back Ribs <i>Korean Spicy Glaze</i>	480
Lamb Chop <i>Anticucho Crispy Potato</i>	720
Kalbi <i>Korean Soy Mariande</i>	820
Scallop in Half Shell <i>Kimchi Bacon , Kochujang</i>	480
Salmon Kama <i>Shioyaki</i>	390
Hamachi Kama <i>Kimchi Glaze</i>	590
Tiger Prawn <i>Chojang Roasted Corn</i>	690
King Crab Legs <i>Dynamite Sauce Micro Cilantro</i>	1250
Half Maine Lobster <i>Chipotle Mayo Garlic Butter</i>	1200

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
A5 Kagoshima Beef <i>Yuzu Kosho, Maldon Salt</i>	1100

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 Mackerel <i>Shima Aji</i>	290		

California	390
<i>Alaskan King Crab, Avocado, Cucumber, Tobiko</i>	
Toro Takumaki	490
<i>Bluefin Tuna Belly, Pickled Radish</i>	
Negi Hama	260
<i>Japanese Yellowtail, Scallions</i>	
Toro Hama	490
<i>Bluefin Tuna Belly, Scallions</i>	
Spicy Tuna	320
<i>Cucumber, Scallions, Togarashi</i>	
Shrimp Tempura	310
<i>Bubu Arare, Eel Sauce</i>	

ROLLS

SIGNATURE ROLLS	Half Baked Roll	480
	<i>Salmon, Cream cheese, Tobiko</i>	
	Pop Rockin'	320
	<i>Spicy Crab, Cucumber, Asparagus, Pop Rocks</i>	
	Crispy Pork Belly	390
	<i>Miso Marinated, Coleslaw</i>	
	Brother From Another Mother	820
	<i>Unagi, Amago Tempura, Foie Gras</i>	
	Perfect Storm	450
	<i>Shrimp Tempura, Spicy Tuna, Salmon Belly Aburi, Chipotle Mayo</i>	
Red Dragon	430	
<i>Asparagus Tempura, Crab, Angry Tuna, Tempura Flakes</i>		
Hot Mess	430	
<i>Crab Tempura & Avocado, Sashimi Poke, Spicy Ponzu Aioli</i>		
Baked Crab Hand Roll	260	
<i>Alaskan King Crab, Dynamite, Crispy Shallots</i>		

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MAINS COURSES

Sashimi <i>6 Kinds of Chef's Selected Sashimi</i>	1500
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

COMBO PLATERS

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