

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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"LEAVE IT TO OUR CHEFS"

OMAKASE

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

From THB 3,900++/Person

EXPERIENCE A MULTI COURSE TASTING MENU WITH A WINE PAIRING:

From THB 5,500++/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>	820 / 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>	540
Eggplant Miso <i>Sweet Miso Sauce, Pickled Lotus Root</i>	250
AB Mixed Tempura <i>Tiger Prawn, Kisu, Snow Crab, Soy Dashi</i>	480
Rock Shrimp <i>Kochujang Mayo, Chives</i>	580
Octopus <i>Smoked Potato Foam, Salsa Verde, Anticucho</i>	640
Seared Foie Gras <i>Corn Croquette, Kochujang Miso, Spiced Acacia Honey</i>	660
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>	790
Kalbi <i>Korean Soy Mariande</i>	820
Scallop in Half Shell <i>Kimchi Bacon , Kochujang</i>	480
Hamachi Kama <i>Kimchi Glaze & Shioyaki</i>	590
Tiger Prawn <i>Chojang Roasted Corn</i>	760
King Crab Legs <i>Dynamite Sauce Micro Cilantro</i>	1590

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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Sashimi <i>6 Kinds of Chef's Selected Sashimi</i>	1500	COPMBO PLATTER
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>Australian Angus mb 3+, Wasabi Butter Sauce</i>	1690
Wagyu Short Rib <i>48 Hours Slow Cooked, Root Veggies, Quail Egg, Braising Jus</i>	1090
Wagyu-Don <i>Australian Short Rib, Foie Gras, Uni, Onsen Tamago, Truffle Jus</i>	940
Japanese Wagyu A5 <i>250 Gr, Green Asparagus</i>	3800

Crab Fried Rice <i>Flying Fish Roe, Crispy Shallot</i>	290	SIDES
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	

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SUSHI / SASHIMI

1 pc per order

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

SIGNATURE ROLLS

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

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

ROLLS

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