



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 Back was able to bring these very same profound memories to his namesake restaurant, Akira Back.

We invite you to experience these moments with us, and together create profound and delicious memories.

人生中的每一個珍貴瞬間和記憶，都值得與世界分享。身為前職業滑雪運動員和米芝蓮星級主廚，Akira Back的創造力和精湛技藝使他的足跡遍及全球。

憑藉其對美食的熱愛和冒險精神，主廚Back將深刻的回憶融入他的同名餐廳—Akira Back。

誠邀大家體驗這些珍貴時刻，攜手共創美妙而深刻的回憶。

COLD 冷盤

AB eringi pizza 蘑菇薄餅 	138
umami aioli, micro shiso, white truffle oil 醬香蛋黃醬、紫蘇葉、白松露油	
AB tuna pizza 吞拿魚薄餅 	188
umami aioli, micro shiso, white truffle oil 醬香蛋黃醬、紫蘇葉、白松露油	
AB o-toro pizza 拖羅薄餅 	428
umami aioli, micro shiso, white truffle oil 醬香蛋黃醬、紫蘇葉、白松露油	
Hokkaido hotate kiwi 北海道帶子配奇異果 	298
tomato salsa, truffle, yuzu shiro shoyu 番茄莎莎、松露、柚子白醬油	
Toro / yellowtail tartare 拖羅 / 油甘魚韃靼 	388 / 278
osietra caviar, wasabi soy, wonton chips 魚子醬、芥末醬油、雲吞脆片	

Toro caviar 拖羅魚子醬 	498
gochujang miso, oscietra caviar 韓式辣醬味噌、魚子醬	
Compressed watermelon carpaccio 薄切西瓜	128
marinated in paprika vinaigrette for 24 hours feta cheese, candied walnut 紅椒粉醃製24小時、羊奶芝士、脆糖合桃	
AB salmon tataki 炙燒三文魚	168
mustard su-miso, pickled wasabi 芥末味噌、醃製芥末	
Whitefish carpaccio 薄切白身魚	218
beets, micro shiso, sesame nanbanzu 紅菜頭、紫蘇葉、芝麻南蠻醬	

HOT 熱盤

Truffle bomb 海膽松露脆薯球 	238	Eggplant miso 味噌茄子 	128
sea urchin, sweet shrimp jang smoked potato truffle foam, caviar 北海道海膽、醬漬甜蝦、煙燻薯仔泡沫、魚子醬		den-miso, pickled lotus root 味噌、蓮藕漬	
Alaskan king crab legs 阿拉斯加帝王蟹腳 	298	Spicy tofu 香辣豆腐 	138
dynamite sauce, serranos, pickled shimeji micro cilantro 特色辣醬、墨西哥青辣椒、醋漬本菇、芫荽苗		spiced Korean glaze, green onion, lemon 韓式香辣醬、青蔥、檸檬	
Grilled avocado 烤牛油果 (half半份 / full portion全份)	58 / 88	Rock shrimp tempura 岩蝦天婦羅 	238
garlic butter, tosazu, togorashi 蒜蓉牛油、土佐酢、七味粉		gochujang aioli, nasturtium 韓式辣椒蛋黃醬、旱金蓮	
Edamame 枝豆	68	Lobster tempura 龍蝦天婦羅	568
maldon sea salt 海鹽  / kimchi butter 泡菜牛油 		jalapeno, beetroot, amazu ponzu 墨西哥辣椒、紅菜頭、柑橘醋	

Nazo 9 chef's signature mystery box 主廚招牌神秘盒 	1,188
an exciting assemblage of nine petite dishes, unveiled table side. 九道精選小碟	
Limited availability. 數量有限	

Akira Back Signature 招牌菜 

Spicy 香辣 

Vegetarian 素 

Vegan 純素 

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SOUP / SALAD 湯 / 沙律

AB cucumber salad 青瓜沙律  	88	Miso 味噌	78
amazu, seasonal flowers 日式甜醋、時令食用花		seaweed, tofu, negi 紫菜、豆腐、青蔥	
Creamy spinach salad 菠菜沙律  	118	Spicy miso 香辣味噌 	98
spinach, roasted sesame dressing, rayu 菠菜、香烤芝麻醬、韓式辣油		prawn, seaweed, negi 蝦、紫菜、青蔥	
AB house salad 招牌沙律  	138	Clear soup 日式清湯	108
mixed greens, balsamic ginger dressing 時令沙律菜、生薑黑醋汁		Japanese clear broth, clam, shiitake mushrooms mitsuba 蜆肉、香菇、日本三葉	
Tataki salad 炙燒三文魚沙律	228		
mixed greens, balsamic ginger, salmon tataki 時令沙律菜、生薑醋汁、炙燒三文魚			

SIGNATURE ROLLS 招牌卷物

Brother from another mother 	288	Perfect storm 	198
unagi kabayaki, anago tempura, ponzu aioli shaved foie gras torchon 蒲燒鰻魚、海鰻天婦羅、柑橘蛋黃醬、鵝肝		shrimp tempura, spicy tuna, salmon belly aburi chipotle mayo 炸蝦天婦羅、香辣吞拿魚蓉、炙燒三文魚腩 墨西哥辣椒醬	
Cow-wow roll 	288	Hot mess 	298
braised short rib, Asian slaw 慢燉牛肋肉、椰菜		king crab tempura, sashimi poke, spicy ponzu aioli 阿拉斯加帝王蟹腳天婦羅、時令刺身 香辣柑橘蛋黃醬	
Baked crab hand / cut roll 	148 / 168		
Alaskan king crab, dynamite, crispy shallots 阿拉斯加帝王蟹肉、特色辣醬、脆炸乾蔥			

NIGIRI / SASHIMI 手握壽司 / 刺身

Inquire with our team about our daily seafood specials flown in from around the world
歡迎向我們的團隊查詢每日精選海鮮，食材由全球各地空運直送

	Nigiri / Sashimi		Nigiri / Sashimi		Nigiri / Sashimi
Fatty tuna toro	138 / 288	Yellowtail hamachi	78 / 128	Red sea bream tai	48 / 68
吞拿魚拖羅		油甘魚		鯛魚	
Salmon roe ikura	138 / 208	Flounder hirame	78 / 128	Japanese omelette tamago	58 / 78
三文魚子		平目		日式玉子燒	
Scallop hotate	188 / 218	Steamed octopus tako	88 / 148	Salmon Sake	78 / 98
帆立貝		八爪魚		三文魚	
Sea urchin uni	258 / 380	Tuna maguro	108 / 188	Japanese mackerel saba	78 / 128
海膽		吞拿魚赤身		鯖魚	
Oscietra caviar (add on)	30 per gm	Spot prawn amaebi	108 / 188	Fresh water eel unagi	88 / 138
魚子醬 (附加)		甜蝦		鰻魚	

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JAPANESE A5 WAGYU 4 OZ 日本A5和牛

Tartare 和牛鞑靼  428
raw beef 'yukhoe', chili rayu
Korean pear, pine nuts
生牛肉、辣油、韓國梨、松子仁

Tobanyaki 和牛鐵板燒  868
Japanese mushrooms
truffle umami sauce
日本蘑菇、松露汁

Tataki 炙燒和牛 688
garlic, spicy daikon, ponzu
蒜頭、香辣蘿蔔、柚子醋

MAINS 主菜

Miso black cod 味噌黑鱈魚  398
AB yuja sake foam, shishito
柚子清酒泡沫、唐辛子

Jidori chicken 香烤慢煮雞胸  408
Slow-cooked French yellow chicken
potato purée, teriyaki sauce
慢煮法國雞胸、薯蓉、照燒汁

48-hour wagyu short ribs  458
48小時慢燉和牛肋肉
root vegetables, quail egg, braising jus
時令蔬菜、鵪鶉蛋、慢燉牛肉汁

Filet tobanyaki 牛柳鐵板燒  488
prime filet, mixed mushrooms, umami sauce
牛柳、時令雜菌、醬香汁

Scallops on the shell 香烤北海道帶子 (2 pcs)  288
kimchi, bacon, kochujang butter
泡菜、煙肉、韓式辣醬牛油

Seared sea bass 香煎海鱸魚 388
shiitake mushrooms, soy beurre blanc
香菇、醬油牛油汁

Chef's special cut wagyu steak 主廚精選和牛 1,788
grilled wagyu beef served with
house blend salt and butter
香烤和牛、特調鹽及牛油

RICE, NOODLES & SIDES 飯、麵及配菜

Japanese mushrooms 日本蘑菇  108
maitake, shimeji, eringi, yuzu soy
舞茸、本菇、杏鮑菇、柚子醬油

Potato purée 薯蓉 68
creamy gold potatoes, chives
薯蓉、細香蔥

Seasonal greens 時令蔬菜  88
chef's seasonal selections
主廚時令精選

Kimchi fried rice 泡菜炒飯  98
kimchi, crispy garlic, shallots
泡菜、脆炸蒜片、乾蔥

Wagyu short rib fried rice 和牛肋肉炒飯 128
braised wagyu, crispy garlic, sesame
慢燉和牛、脆炸蒜片、芝麻

Inaniwa udon with kushiage 無鹽稻庭烏冬配串揚 198
house pickles
醃菜

Bibimbap 韓式拌飯   258
sautéed vegetables, gochujang, job's tear
炒蔬菜、韓式辣醬、薏仁

DESSERTS 甜品

Apple harumaki 烤蘋果春捲  128
cinnamon cream cheese, apple caramel
vanilla gelato
肉桂忌廉芝士、焦糖蘋果、雲呢拿意式雪糕

Chocolate in a cup 朱古力杯  118
nutella, banana foam, vanilla bean ice cream
榛子醬、香蕉泡沫、雲呢拿雪糕

AB tiramisu 意大利芝士蛋糕 138
espresso lady finger, oolong mascarpone
burnt espresso tea ice cream
濃縮咖啡、烏龍茶意大利芝士、焦香濃縮咖啡茶香雪糕

Yuzu shiso 柚子紫蘇 108
confit citrus fruit, lime madeleine, yuko yuzu sorbet
green shiso cream
糖漬柑橘、青檸瑪德蓮蛋糕、柚子紫蘇雪葩

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