



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	Compressed watermelon carpaccio 薄切西瓜	128
umami aioli, micro shiso, white truffle oil 醬香蛋黃醬、紫蘇葉、白松露油		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 tuna pizza 吞拿魚薄餅 	188	Jeju domi 韓式辣醬鯛魚 	158
umami aioli, micro shiso, white truffle oil 醬香蛋黃醬、紫蘇葉、白松露油		chojang, orange masago, micro shiso 韓式辣醬、橙香飛魚籽、紫蘇葉	
AB o-toro pizza 拖羅薄餅 	428	AB salmon tataki 炙燒三文魚	168
umami aioli, micro shiso, white truffle oil 醬香蛋黃醬、紫蘇葉、白松露油		mustard su-miso, pickled wasabi 芥末味噌、醃製芥末	
Hokkaido hotate kiwi 北海道帶子配奇異果 	298	Crispy gimbap 香脆紫菜包飯 	178
tomato salsa, truffle, yuzu shiro shoyu 番茄莎莎、松露、柚子白醬油		crispy nori roll, spicy tuna, sesame seed, caviar 香脆紫菜捲、辣味吞拿魚、芝麻、魚子醬	
Toro / yellowtail tartare 拖羅 / 油甘魚韃靼 	388 / 278	Yellowtail serrano 墨西哥青辣椒油甘魚 	188
osietra caviar, wasabi soy, wonton chips 魚子醬、芥末醬油、雲吞脆片		tomato salsa, serrano, yuzu soy, micro cilantro 番茄莎莎、墨西哥青辣椒、柚子醬油、芫荽苗	
Toro caviar 拖羅魚子醬 	498	Whitefish carpaccio 薄切白身魚	218
gochujang miso, osietra caviar 韓式辣醬味噌、魚子醬		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	Chicken wing 'Mandu' 雞翼餃子 	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		mandu filling, Kalbi sauce, crispy shallots, chives 雞肉餃子餡、韓式烤排骨醬、脆炸乾蔥片、細香蔥	
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 	58 / 88	Shroom fries 脆炸舞茸  	138
(half半份 / full portion全份) garlic butter, tosazu, togorashi 蒜蓉牛油、土佐酢、七味粉		maitake, Inaniwa udon fries, gochujang aioli 舞茸、炸稻庭烏冬、韓式辣椒蛋黃醬	
Edamame 枝豆	68	Rock shrimp tempura 岩蝦天婦羅 	238
maldon sea salt 海鹽   / kimchi butter 泡菜牛油 		gochujang aioli, nasturtium 韓式辣椒蛋黃醬、旱金蓮	
Eggplant miso 味噌茄子	128	Lobster tempura 龍蝦天婦羅	568
den-miso, pickled lotus root 味噌、蓮藕漬		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

an exciting assemblage of nine petite dishes, unveiled table side. 九道精選小碟

Limited availability. 數量有限

1,188

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   
amazu, seasonal flowers
日式甜醋、時令食用花

88

Creamy spinach salad 菠菜沙律  
spinach, roasted sesame dressing, rayu
菠菜、香烤芝麻醬、韓式辣油

118

AB house salad 招牌沙律  
mixed greens, balsamic ginger dressing
時令沙律菜、生薑黑醋汁

138

Tataki salad 炙燒三文魚沙律
mixed greens, balsamic ginger, salmon tataki
時令沙律菜、生薑醋汁、炙燒三文魚

228

Miso 味噌
seaweed, tofu, negi
紫菜、豆腐、青蔥

78

Spicy miso 香辣味噌 
prawn, seaweed, negi
蝦、紫菜、青蔥

98

Clear soup 日式清湯
Japanese clear broth, clam, shiitake mushrooms
mitsuba
蜆肉、香菇、日本三葉

108

SIGNATURE ROLLS 招牌卷物

Brother from another mother 
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

288

Cow-wow roll 
braised short rib, Asian slaw
慢燉牛肋肉、椰菜

288

Baked crab hand / cut roll 
Alaskan king crab, dynamite, crispy shallots
阿拉斯加帝王蟹肉、特色辣醬、脆炸乾蔥

148 / 168

Perfect storm 
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

198

Hot mess 
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

298

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
Fatty tuna toro 吞拿魚拖羅	138 / 288
Salmon roe ikura 三文魚子	138 / 208
Scallop hotate 帆立貝	188 / 218
Sea urchin uni 海膽	258 / 388
Oscietra caviar (add on) 魚子醬 (附加)	30 per gm

	Nigiri / Sashimi
Yellowtail hamachi 油甘魚	78 / 128
Flounder hirame 平目	78 / 128
Steamed octopus tako 八爪魚	88 / 148
Tuna maguro 吞拿魚赤身	108 / 188
Spot prawn amaebi 甜蝦	108 / 188

	Nigiri / Sashimi
Red sea bream tai 鯛魚	48 / 68
Japanese omelette tamago 日式玉子燒	58 / 78
Salmon Sake 三文魚	78 / 98
Japanese mackerel saba 鯖魚	78 / 128
Fresh water eel unagi 鰻魚	88 / 138

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JAPANESE A5 WAGYU 4 OZ 日本A5和牛

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

428

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

868

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

688

MAINS 主菜

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

398

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

488

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

408

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

288

48-hour wagyu short ribs 
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

458

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

388

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

1,788

RICE, NOODLES & SIDES 飯、麵及配菜

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

108

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

128

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

68

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

198

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

88

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

258

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

88

DESSERTS 甜品

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

128

AB tiramisu 意大利芝士蛋糕
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

138

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

118

Yuzu shiso 柚子紫蘇
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

108

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