

Akira Back

BRUNCH SHARING MENU 688 per person, minimum 2

APPETIZERS [Choose two per person]

AB tuna mini taco 
aonori aioli, spicy tuna sauce

Shima aji goma
yuzu goma, trout roe, puffed rice

AB wagyu tartare
nashi pear, Korean soy glaze

Crispy cauliflower 
gochujang glaze

Eggplant miso 
den-miso, pickled lotus root

AB wagyu mini taco 
roasted tomato ponzu, jalapeno
kalbi sauce

Galbi short rib "ssam"  
ssam-jang sauce, salad, aged kimchi
add-on superior sturgeon caviar 108)

Rock shrimp tempura 
gochujang aioli

Compressed watermelon carpaccio 
marinated in paprika vinaigrette for 24hours
feta cheese candied walnut

Creamy spinach salad 
spinach, roasted sesame dressing, rayu

SEAFOOD LIVE TROLLEY

Caviar with nori rice cracker
condiments
(add 98 for extra piece)

Razor clam ceviche
yuzu kosho vinaigrette, agar seaweed, akami, golden kiwi

SUSHI / MAKI ROLLS [Choose one]

Chirashi sushi
6 slices of sashimi, egg custard
aroma shoyou

Pop rockin
Alaskan king crab,
popping candy, asparagus

AB Seoul 
spicy tuna, aged kimchi

Vegan soft shell crab roll 
enoki tempura, shiso leaf

GRILLS [Choose one per person]

Miso chipotle / shiso salsa verde / salt & pepper (choose one sauce)

Pacific octopus 

Whole branzino

Iberico pork rack

Australian lamb chop

Hamachi kama

Wild maitake mushroom 

DESSERTS [Choose one]

AB chocolate pizza 
Bavarois truffle mousse
vanilla tuile ruby chocolate

Chocolate mille feuille
sakura sencha jelly, earl grey ice cream
chocolate shattered

AB tiramisu
espresso lady finger, oolong mascarpone
burnt espresso tea ice cream

Two-hour free flow beverages available at 300 per person

 Akira Back Signature

 Spicy

 Vegetarian

All prices are in HKD and subject to 10% service charge. Please inform our team of any allergies or dietary requirements.