

# Akira Back

## 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 	148	Compressed watermelon carpaccio 薄切西瓜 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	128
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 	208	Shima aji goma 深海池魚王 yuzu goma, trout roe, puffed rice 柚子芝麻醬、鱒魚子、香脆米通	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 	468	AB salmon tataki 炙燒三文魚 mustard su-miso, pickled wasabi 芥末味噌、醃製芥末	168
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	Crispy gimbap 香脆紫菜包飯 	198
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
oscietra 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、芫茜苗	
Toro caviar 拖羅魚子醬 	498	AB tuna mini taco 墨西哥吞拿魚夾餅  aonori aioli, spicy tuna sauce, micro cilantro 紫菜蛋黃醬、辣味吞拿魚、芫茜苗	258
gochujang miso, oscietra caviar 韓式辣醬味噌、魚子醬			

# HOT 熱盤

Truffle bomb 海膽松露脆薯球 	258	Chicken wing 'Mandu' 雞翼餃子 	138
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  	328	Spicy tofu 香辣豆腐  	148
dynamite sauce, serranos, pickled shimeji micro cilantro 特色辣醬、墨西哥青辣椒、醋漬本菇、芫茜苗		spiced Korean glaze, green onion, lemon 韓式香辣醬、青蔥、檸檬	
Crispy cauliflower 香脆椰菜花  	138	Shroom fries 脆炸舞茸  	148
gochujang sauce, nasturtium 韓式甜辣醬、旱金蓮		maitake, Inaniwa udon fries, gochujang aioli 舞茸、炸稻庭烏冬、韓式辣椒蛋黃醬	
Edamame 枝豆		Rock shrimp tempura 岩蝦天婦羅  	258
maldon sea salt 海鹽   / kimchi butter 泡菜牛油 	68	gochujang aioli, nasturtium 韓式辣椒蛋黃醬、旱金蓮	
Eggplant miso 味噌茄子		AB wagyu mini taco 墨西哥和牛夾餅 	238
den-miso, pickled lotus root 味噌、蓮藕漬	138	roasted tomato ponzu, jalapeño, kalbi sauce 烤番茄柚子醬、墨西哥青辣椒、韓式烤排骨醬	

**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

<b>AB cucumber salad</b> 青瓜沙律   	98	<b>Miso</b> 味噌	88
amazu, seasonal flowers 日式甜醋、時令食用花		seaweed, tofu, negi 紫菜、豆腐、青蔥	
<b>Creamy spinach salad</b> 菠菜沙律  	128	<b>Spicy miso</b> 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	
<b>AB house salad</b> 招牌沙律  	138	<b>Clear soup</b> 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	
<b>Tataki salad</b> 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

<b>Brother from another mother</b> 	318	<b>Perfect storm</b> 	218
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	
<b>Cow-wow roll</b> 	318	<b>Hot mess</b> 	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	
<b>Baked crab cut roll</b> 	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
<b>Fatty tuna</b> toro 吞拿魚拖羅	138 / 288	<b>Yellowtail</b> hamachi 油甘魚	78 / 128	<b>Red sea bream</b> tai 鯛魚	48 / 68
<b>Salmon roe</b> ikura 三文魚子	138 / 208	<b>Flounder</b> hirame 平目	78 / 128	<b>Japanese omelette</b> tamago 日式玉子燒	58 / 78
<b>Scallop</b> hotate 帆立貝	188 / 218	<b>Steamed octopus</b> tako 八爪魚	88 / 148	<b>Salmon</b> Sake 三文魚	78 / 98
<b>Sea urchin</b> uni 海膽	258 / 388	<b>Tuna</b> maguro 吞拿魚赤身	108 / 188	<b>Striped jack</b> shima aji 深海池魚王	98 / 158
<b>Oscietra caviar</b> (add on) 魚子醬 (附加)	30 per gm	<b>Spot prawn</b> botan ebi 牡丹蝦	218 / 308	<b>Fresh water eel</b> unagi 鰻魚	88 / 138

Akira Back Signature 招牌菜 

Spicy 香辣 

Vegetarian 素 

Vegan 純素 

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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**  438  
AB yuja sake foam, shishito  
柚子清酒泡沫、唐辛子

**Fillet tobanyaki 牛柳鐵板燒**  538  
prime filet, mixed mushrooms, umami sauce  
牛柳、時令雜菌、醬香汁

**Jidori chicken 香烤慢煮雞胸**  448  
Slow-cooked French yellow chicken  
potato purée, teriyaki sauce  
慢煮法國雞胸、薯蓉、照燒汁

**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

**48-hour wagyu short ribs**  498  
48小時慢燉和牛肋肉  
root vegetables, quail egg, braising jus  
時令蔬菜、鵝鶉蛋、慢燉牛肉汁

**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

**Wagyu short rib fried rice 和牛肋肉炒飯** 138  
braised wagyu, crispy garlic, sesame  
慢燉和牛、脆炸蒜片、芝麻

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

**Inaniwa udon with kushiage 無鹽稻庭烏冬配串揚** 218  
house pickles  
醃菜


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

**Bibimbap 韓式拌飯**   288  
sautéed vegetables, gochujang, job's tear  
炒蔬菜、韓式辣醬、薏仁

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

## DESSERTS 甜品

**Apple harumaki 烤蘋果春捲**  138  
cinnamon cream cheese, apple caramel  
vanilla gelato  
肉桂忌廉芝士、焦糖蘋果、雲呢拿意式雪糕

**AB chocolate pizza 特色朱古力薄餅**  128  
bavarois truffle mousse, vanilla tuile  
ruby chocolate  
巴伐利亞松露慕斯、雲呢拿脆片、紅寶石朱古力

**Chocolate in a cup 朱古力杯**  128  
nutella, banana foam, vanilla bean ice cream  
榛子醬、香蕉泡沫、雲呢拿雪糕

**Yuzu shiso 柚子紫蘇** 118  
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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