

# Akira Back

## BRUNCH SHARING MENU 688 per person, minimum 2

### APPETIZERS [Choose three]

**AB tuna mini taco**   
ao nori aioli, spicy tuna sauce

**Shima aji goma**  
yuzu goma, trout roe, puffed rice

**AB wagyu tartare**  
nashi pear, Korean soy glaze

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

**Creamy spinach salad**   
spinach, roasted sesame dressing, rayu

**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

**Crispy cauliflower**   
gochujang glaze

**Eggplant miso**   
den-miso, pickled lotus root

### 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]

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**   
Bavaois 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.