

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 3g/pax
nori rice crackers, condiments
(add 98 for extra piece)

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

NIGIRI FREE FLOW

Chef's weekly selection of nigiri
house blend soy sauce

GRILLS [Choose one per person]

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

Pacific octopus 

Mediterranean branzino

Iberico pork rack

Australian lamb chop

Hamachi kama

Wild maitake mushroom 

DESSERTS [Choose one per person]

Yuzu shiso
confit citrus fruit, lime madeleine
yuko yuzu sorbet, green shiso cream

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 beverage free flow available at 388 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.