

Akira Back



With every moment in life, one creates a memory so profound that it must be shared with the world.
At Akira Back Hong Kong, boundless creativity and a spirit of adventure come alive in every dish.

Recognised in the MICHELIN Guide 2026 and named among the World's Most Beautiful Restaurants List 2026 by Prix Versailles, the restaurant embodies a unique culinary journey where Japanese-Korean artistry meets bold global influences.

Guests are invited to explore a diverse range of experiences, from an à la carte menu that celebrates individual creativity to an omakase tasting menu that unfolds as a curated journey of discovery.

Here, food is more than sustenance. It is an exploration, a celebration, and a story told through flavors. Each plate reflects a passion for discovery, inviting guests to savour unforgettable moments and create profound, delicious memories together.

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總廚的創造力和精湛技藝使他的足跡遍及全球。

人生中的每一個珍貴瞬間，都值得與世界分享。Akira Back Hong Kong以無限創意與冒險精神，將美食化為探索與慶典。

Akira Back Hong Kong榮獲2026年米芝蓮指南推介，更躋身「2026凡爾賽獎」全球最美餐廳之列。
餐廳提供多元化的美食體驗，從展現創意的單點菜單到精心策劃的主廚發辦品嚐菜單，帶領賓客展開一場美食探索之旅。

誠邀您與我們一同細味這些珍貴時刻，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	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 	208	Shima aji goma 深海池魚王	188
umami aioli, micro shiso, white truffle oil 醬香蛋黃醬、紫蘇葉、白松露油		yuzu goma, trout roe, puffed rice 柚子芝麻醬、鱒魚子、香脆米通	
AB o-toro pizza 拖羅薄餅 	468	Toro caviar 拖羅魚子醬	498
umami aioli, micro shiso, white truffle oil 醬香蛋黃醬、紫蘇葉、白松露油		gochujang miso, caviar 韓式辣醬味噌、魚子醬	
Add on superior sturgeon caviar 30 grams on pizza 另加白銀鱈魚子醬 30克	388	Crispy gimhap 香脆紫菜包飯 	198
Toro tartare 拖羅鞑靼 	388	crispy nori roll, spicy tuna, sesame seed, caviar 香脆紫菜捲、辣味吞拿魚、芝麻、魚子醬	
caviar, wasabi soy, wonton chips 魚子醬、芥末醬油、雲吞脆片		AB tuna mini taco 墨西哥吞拿魚夾餅  	258
A5 wagyu beef tartare 和牛鞑靼 	428	ao nori aioli, spicy tuna sauce, micro cilantro 紫菜蛋黃醬、辣味吞拿魚、芫茜苗	
raw beef 'yukhoe', chili rayu, Korean pear, pine nuts 生牛肉、辣油、韓國梨、松子仁			

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、芫荽苗		spiced Korean glaze, green onion, lemon 韓式香辣醬、青蔥、檸檬	
Edamame 枝豆	68	Rock shrimp tempura 岩蝦天婦羅  	258
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	138	AB wagyu mini taco 墨西哥和牛夾餅 	238
den-miso, pickled lotus root 味噌、蓮藕漬		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 

All prices are in HKD and subject to 10% service charge.

Please inform our team of any allergies or dietary requirements.

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SALAD / SOUP 沙律 / 湯

AB cucumber salad 青瓜沙律  	98	Miso 味噌	88
amazu, seasonal flowers 日式甜醋、時令食用花		seaweed, tofu, negi 紫菜、豆腐、青蔥	
Creamy spinach salad 菠菜沙律  	128	Clear soup 日式清湯	108
spinach, roasted sesame dressing, rayu 菠菜、香烤芝麻醬、韓式辣油		Japanese clear broth, clam, shiitake mushrooms mitsuba 蜆肉、香菇、日本三葉	
AB house salad 招牌沙律  	138		
mixed greens, balsamic ginger dressing 時令沙律菜、生薑黑醋汁			
Add on sashimi selection (salmon / tuna / yellowtail) 另加精選刺身 (三文魚 / 吞拿魚 / 油甘魚)	118		

SIGNATURE ROLLS 招牌卷物

Brother from another mother 	318	Perfect storm 	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	
Cow-wow roll 	318	Hot mess 	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	

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
Fatty tuna toro 吞拿魚拖羅	138 / 288	Yellowtail hamachi 油甘魚	78 / 128	Red sea bream tai 鯛魚	48 / 68
Salmon roe ikura 三文魚子	138 / 208	Flounder hirame 平目	78 / 128	Japanese omelette tamago 日式玉子燒	58 / 78
Scallop hotate 帆立貝	188 / 218	Steamed octopus tako 八爪魚	88 / 148	Salmon Sake 三文魚	78 / 98
Sea urchin uni 海膽	258 / 388	Tuna maguro 吞拿魚赤身	108 / 188	Striped jack shima aji 深海池魚王	98 / 158
Superior sturgeon caviar (add on) 30 per gm 白銀鱈魚子醬 30克 (附加)		Spot prawn botan ebi 牡丹蝦	218 / 308	Fresh water eel unagi 鰻魚	88 / 138

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MAINS 主菜

Miso black cod 味噌黑鱈魚 	438	48-hour wagyu short ribs 	498
AB yuja sake foam, shishito 柚子清酒泡沫、唐辛子		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	
Jidori chicken 香烤慢煮雞胸 	448	Fillet tobanyaki 牛柳鐵板燒 	538
Slow-cooked French yellow chicken potato purée, teriyaki sauce 慢煮法國雞胸、薯蓉、照燒汁		prime filet, mixed mushrooms, umami sauce 牛柳、時令雜菌、醬香汁	
Grilled octopus 香烤八爪魚 	288	A5 wagyu tobanyaki 和牛鐵板燒 	868
smoked potato truffle foam, chipotle sauce shiso salsa verde 煙燻薯仔泡沫、煙燻辣椒醬、紫蘇青醬		Japanese mushrooms truffle umami sauce 日本蘑菇、松露汁	
		Chef's special cut wagyu steak 主廚精選和牛 	1,788
		grilled wagyu beef served with house blend salt, shiso salsa verde, habanero ssamjang 香烤和牛、特調鹽、紫蘇青醬、韓式燒烤醬	

RICE, NOODLES & SIDES 飯、麵及配菜

Japanese mushrooms 日本蘑菇 	108	Wagyu short rib fried rice 和牛肋肉炒飯	138
maitake, shimeji, eringi, yuzu soy 舞茸、本菇、杏鮑菇、柚子醬油		braised wagyu, crispy garlic, sesame 慢燉和牛、脆炸蒜片、芝麻	
Potato purée 薯蓉	68	Inaniwa udon with kushiage 無鹽稻庭烏冬配串揚	218
creamy gold potatoes, chives 薯蓉、細香蔥		house pickles 醃菜	
Seasonal greens 時令蔬菜 	88	Bibimbap 韓式拌飯  	288
chef's seasonal selections 主廚時令精選		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	AB chocolate pizza 特色朱古力薄餅 	128
cinnamon cream cheese, apple caramel vanilla gelato 肉桂忌廉芝士、焦糖蘋果、雲呢拿意式雪糕		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	Yuzu shiso 柚子紫蘇	118
nutella, banana foam, vanilla bean ice cream 榛子醬、香蕉泡沫、雲呢拿雪糕		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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