



EPICUREAN SET LUNCH MENU 美饌午市套餐

528 per person 每位

20th to 24th July 2026

APPETISERS 前菜

AB house salad 招牌沙律 
mixed greens, balsamic ginger dressing
時令沙律菜、生薑黑醋汁

Chef's selection of sashimi
主廚精選刺身
house blend soy sauce
特調醬油
(additional另加 240)

Miso soup 味噌湯
seaweed, tofu, negi
紫菜、豆腐、青蔥

Jeju domi 韓式辣醬鯛魚
chojang, orange masago
micro shiso
韓式辣醬、橙香飛魚籽、紫蘇葉

AB tuna pizza 
吞拿魚薄餅
umami aioli, micro shiso
white truffle oil
醬香蛋黃醬、紫蘇葉、白松露油
(additional另加 128)

CHOICE OF MAIN & RICE 自選主菜及飯

Pan-seared barramundi
香煎尖吻鱸
romanesco, shimeji, saffron
beurre blanc, green herb oil
羅馬花椰菜、本菇
番紅花牛油汁、香草油

Miso kurobuta
味噌黑豚肉
brown butter apple purée
grilled baby gem, maple jus
牛油蘋果蓉、烤迷你羅馬生菜
楓糖漿肉汁

48-hour wagyu short rib 
48小時慢燉和牛肋肉
root veggies, quail egg, braising jus
時令蔬菜、鵪鶉蛋、慢燉牛肉汁
(additional另加 118)

Kimchi fried rice 
泡菜炒飯
Kimchi, crispy garlic, shallots
泡菜、脆炸蒜片、乾蔥
(additional另加 68)

Wagyu short rib fried rice
和牛肋肉炒飯
braised wagyu, crispy garlic, sesame
慢燉和牛、脆炸蒜片、芝麻
(additional另加 100)

CHOICE OF DESSERT 自選甜品

AB tiramisu
意大利芝士蛋糕
espresso lady finger, oolong mascarpone
burnt espresso tea ice cream
濃縮咖啡、烏龍茶意大利芝士
焦香濃縮咖啡茶香雪糕

or 或

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



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 allergy or any dietary requirements

所有價格均以港幣計算，另加10%服務費。如有任何過敏或飲食要求，請告知我們的團隊。

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