



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 Akira was able to bring these very same profound memories to his namesake restaurant, Akira Back, a modern Japanese restaurant. At Akira Back, we invite you to experience these moments with us, and together create profound and delicious memories.

LONDON | PARIS | BEVERLY HILLS | TENERIFE | DUBAI | SAN FRANCISCO | TORONTO | SAN DIEGO |
SEOUL | SINGAPORE | ISTANBUL | MARRAKECH | ARUBA | BALI | JAKARTA | FLORENCE | BOISE | DELRAY
BEACH | ORLANDO | BANGKOK | LOS ANGELES | HONG KONG | MONTANA

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GREATEST HITS

A COMPILATION OF CHEF AKIRA'S MOST CELEBRATED SIGNATURE DISHES

GREATEST HITS SET MENU Ideal for 2-3 people. Includes 1 Greatest Hits Book

AED 1699 PER SET

*ASK OUR SOMMELIER ABOUT WINE PAIRING RECOMMENDATIONS

COLD

AB TUNA PIZZA (S)(G)(D)(E) Umami Aioli, Micro Shiso, White Truffle Oil <i>Add Shaved Truffle (per gram)</i>	140 30	TORO/YELLOWTAIL TARTARE (S)(E)(D)(G) Oscietra Caviar, Wasabi Soy, Brioche Toast	190 / 160
JEJU DOMI (S)(G) Marinated Masago, Red Sorrel, Chojang	95	AB TUNA/SALMON TATAKI (G) Mustard Su-Miso Sauce, Pickled Wasabi	120 / 100
SALMON TIRADITO (G) Grilled Peach, Yuja Lemon, Cilantro Oil	95	YELLOWTAIL SERRANO (S)(G) Serrano Salsa, Cilantro, Citrus Soy	120
TORO CAVIAR (S)(G) Bluefin Toro Sashimi, Kochujang Miso, Oscietra Caviar	230	CRISPY RICE (S)(G) Cajun Tuna, Nori Paste, Spicy Ponzu Aioli	100
		MYSTERY BOX 9 delicacies from our talented Chefs unveiled with a tableside presentation	440

HOT

CRISPY CALAMARI (SF)(S)(G) Jalapeño Mae Ploy, Togarashi, Lime	115	EGGPLANT MISO (S) Den-Miso, Pickled Lotus Root	65
EDAMAME (S)(G) Maldon Sea Salt or Kimchi Butter	30	ROCK SHRIMP (SF)(S)(E)(G) Kochujang Mayo, Chives	110
EDAMAME TRUFFLE (D) Truffle Butter, Shaved Truffle	50	GRILLED OCTOPUS (S)(E) Potato, Salsa Verde, Chipotle Miso	135
A5 WAGYU GYOZA (S)(G) Truffle Jus, Shaved Truffle, Pickled Lotus Root	180		

AB WAGYU TACOS (S)(G)(E) 140 Wagyu Bulgogi, Roasted Tomato Ponzu	AB IMPOSSIBLE TACOS (S)(G) 130 Impossible Bulgogi, Roasted Tomato Ponzu	AB SPICY TUNA TACOS (S)(E)(G)(F) 145 Diced Tuna, Spicy Tosazu, Aioli, Jalapeno, Coriander
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SOUP / SALAD

MISO SOUP (S) Seaweed, Tofu, Negi	30	HOUSE SALAD (S)(G) Mixed Mesclun, Balsamic Ginger	55
CREAMY SPINACH SALAD (E)(S)(G) Spinach, Roasted Sesame Dressing, Rayu	70	TATAKI SALAD (S)(G) Mixed Mesclun, Balsamic Ginger, 5 pieces of Tuna Tataki	120
SEAWEED SALAD (G) Tosaka, Hiyashi Wakame, Tosazu	55	CUCUMBER SUNOMONO English Cucumber, Amazu, Toasted Sesame	55

All prices are in UAE Dirhams (AED) and are inclusive of 7% municipality fee, 10% service charge and 5% VAT.

(SF) shellfish, (N) nuts, (S) soya, (E) eggs, (D) dairy, (G) gluten

Should you have any allergies, please inform your waiter before ordering.

Consumption of raw or uncooked meat, seafood or poultry products such as eggs may increase your risk of foodborne illness.

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SIGNATURE ROLLS

PERFECT STORM (SF)(S)(B)(E) Shrimp Tempura, Spicy Tuna, Salmon Belly Aburi, Chipotle Mayo	105	BAKED CRAB HAND ROLL (SF)(S)(B)(E) Alaskan King Crab, Dynamite, Crispy Shallots	70
COW-WOW ROLL (S)(B) Braised Short Rib, Asian Slaw	105	AB SPIDER ROLL (SF)(S)(B)(E) Soft Shell Crab, Cream Cheese, Spicy Unagi Sauce	90
SAKE SAKE (B)(D) Salmon, Cream Cheese, Avocado, Creamy Ponzu, Tobiko	105	BROTHER FROM ANOTHER MOTHER (S)(B)(E) Unagi Kabayaki, Anago Tempura, Shaved Foie Gras Tourchon, Ponzu Aioli	105
PROTEIN (SF)(S)(B)(E) Tuna, Salmon, Yellowtail, Crab, Shiso, Asparagus, Soy Paper	95	POP ROCKIN' (SF)(S)(B)(E) Spicy Crab, Cucumber, Asparagus, Pop Rocks	80
		HOT MESS (SF)(S)(B)(E) Crab Tempura, Sashimi Poke, Spicy Ponzu Aioli	90

COMBO PLATTERS

SASHIMI (SF) 7 Kinds of Chef's Selected Sashimi	240	AKIRA SAMPLER (SF)(S)(B)(E) 7 Kinds of Chef's Selected Sashimi, Nigiri + Signature Roll	475
SUSHI (SF)(S)(B) 7 Pieces of Chef's Selected Nigiri + Red Dragon	240	ABURI SUSHI (SF)(S)(B)(E) 7 Pieces of Chef's Selected Nigiri Torched + AB Spider Roll	250

NIGIRI / SASHIMI

FATTY TUNA Toro	100	SCALLOP Hotate	60
TUNA Maguro	70	STEAM OCTOPUS Tako	45
SALMON Sake	55	FRESH WATER EEL Unagi	50
RED SEA BREAM Tai	55	JAPANESE OMELETTE (E) Tamago	25
YELLOWTAIL Hamachi	65		
STRIPED JACK Shima Aji	45		

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ROBATA

LAMB CHOPS (2 PC) (S)(G) Smoked Jalapeño Anticucho	130	SCALLOPS ON THE HALF SHELL (2 PC) (S)(G)(D) Kimchi, Veal Bacon, Kochujang Butter	150
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MAINS

KIWAMI RIBEYE 9+ (G)(D) 300 G Finest Hand Selected Wagyu MB Score 9+, Kizami Wasabi Butter	495	SEARED GREENLAND HALIBUT (S)(G)(D) Japanese Mushrooms, Soy Beurre Blanc	175
48 HOURS WAGYU SHORT RIB (S)(G)(E) Root Veggies, Quail Egg, Braising Jus	285	MISO BLACK COD (S) AB Yuja Sake Foam, Shishito	220
HANWOO TOBANYAKI (S)(G)(E) Hoengseong Hanwoo Tenderloin, Potato Puree, Beef Jus	350	JOSPER GRILLED SALMON (S)(G) Garlic Spinach, Spicy Teriyaki, Nori Rice Cracker	160
JIDORI CHICKEN (S)(G)(D) Potato Purée, Teriyaki Sauce	160		

SIDES

WAGYU FRIED RICE (S)(G)(E) Braised Wagyu, Sesame	90	TRUFFLE RICE CLAY POT (S)(G)(D) Truffle Jus, Braised Truffle & Mushroom Parmesan	140
KIMCHI FRIED RICE (S)(G)(E) Applewood Smoked Veal Bacon, Garlic Chives	90	JAPANESE MUSHROOM (S)(G)(D) Shiitake, Shimeji, Eringi, Yuzu Soy Butter	65
POTATO PURÉE (D)	55		