

Akira Back

OPERATION HOUR:

MONDAY TO FRIDAY:

7PM - 12:00AM

SATURDAY:

BRUNCH 1:00PM – 4:30PM

DINNER 7PM – 11:30AM

SUNDAY

BRUNCH 1:00PM – 4PM

DINNER 7PM – 11:30AM

INDOOR LOUNGE:

6:30PM – 11:30PM

Fifth Floor, W Dubai - The Palm West Crescent,
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Akira Back



AKIRA BACK - DUBAI

INTERNATIONALLY RENOWNED, CHEF AKIRA BACK, BRINGS YOU HIS TAKE ON ADRENALINE-FUELED JAPANESE CUISINE PREPARED WITH KOREAN AND INTERNATIONAL FLAVORS. ✕DERIVED FROM SEASONAL PRODUCE AND ARTISANAL SOURCED INGREDIENTS, TASTE THE ECLECTIC JAPANESE FLAVORS WHILE ENJOYING STUNNING VIEWS OF THE DUBAI SKYLINE.

SELECTED AS ONE OF THE MICHELIN GUIDE DUBAI 2022 RECOMMENDED VENUES.

"IT WAS NEVER YOUR DREAM IF YOU GIVE UP."

AKIRA BACK - AKIRA BACK, THE NAME THAT IS SYNONYMOUS FOR CUTTING CUISINE AND EXQUISITE TASTE IN THE RESTAURANT AND HOSPITALITY INDUSTRY. A FIRST-CLASS AND WORLD-RENOWNED IDEALIST WHO IS A REVERED CHEF AND HAS TRIUMPHANTLY BUILT A GLOBAL EMPIRE OVER THE PAST TWO DECADES SPAWNING 25 CUTTING EDGE LOCATIONS OPERATING AROUND THE WORLD WITH MORE ON THE HORIZON. IN ADDITION TO HIS LENGTHY RESUME AND ACCOLADES THAT CONTINUE TO MOUNT, BACK IS PERSISTENTLY ON THE FOREFRONT OF INNOVATION AND ARTISTRY.

THE VERY FIRST AKIRA BACK RESTAURANT OPENED ITS DOORS IN LAS VEGAS ELEVEN YEARS AGO AND ANOTHER TWELVE ARE SET TO LAUNCH WITHIN THE NEXT YEAR. THE SOUTH-KOREAN BORN, MICHELIN-STARRED CHEF PREPARES AUTHENTIC, JAPANESE-KOREAN FUSION CUISINE WITH AMERICAN TOUCHES BY THE LIKES OF 48 HOUR SHORT RIBS, DUCK PROSCIUTTO, AB MANDOO, AND HANDCRAFTED ORIGAMI TACOS.

BESIDES THE ECLECTIC BLEND OF ASIAN FLAVORS, TEXTURES AND THE FINEST ARTISANAL SOURCED INGREDIENTS, WHAT'S REALLY EVIDENT IS THE PRESENTATION AND BEHIND THE SCENE EFFORT THAT GOES INTO CURATING EACH DISH. ✕THE ORIGAMI TACOS, FOR EXAMPLE, ARE HANDCRAFTED IN THE FORM OF FORTUNE TELLER CHATTER BOXES AND BIRDS, WITH DELECTABLE TOOTH FISH MISO-YAKI, PICKLED DAIKON AND YUJA ADORNED ON TOP. ALSO WORTH EVERY BITE IS THE 48 HOUR SHORT RIB, COMPRISING ROOT VEGGIES, QUAIL EGG, BRAISING JUS, AND FERMENTED CARROT SMOKE.

THE INDOOR-OUTDOOR RESTAURANT BOASTS AN OPEN KITCHEN DESIGN, COUNTER-TOP ROBATA GRILL, A LUXURIOUS OUTDOOR TERRACE, MESMERISING VIEWS THROUGH FLOOR-TO-CEILING WINDOWS AND A FLOATING BAR.

RESTAURANT INDOOR



RESTAURANT OUTDOOR



SHARING MENU I

SHARING SET MENU | AED 500 PER PERSON

TUNA PIZZA

UMAMI AIOLI | MICRO SHISHO | WHITE TRUFFLE OIL

HORENZO SHIRA AE

SPINACH | CREAMY SESAME DRESSING | RAYU

SALMON TATAKI

MUSTARD SU-MISO | PICKLED WASABI

SERRANO YELLOWTAIL

SERRANO SALSA | CILANTRO | CITRUS SOY

AB TACOS

WAGYU BEEF BULGOGI | ROASTED TOMATO PONZU

ROCK SHRIMP

KOCHUJANG MAYO | CHIVES

EGGPLANT MISO

DEN-MISO | PICKLED LOTUS ROOT

SCALLOPS IN HALF SHELL

KIMCHI | VEAL BACON | KOCHUJANG BUTTER

SAKE SAKE ROLL

SALMON | CREAM CHEESE | CRISPY CAVIAR | CREAMY PONZU

RED DRAGON ROLL

SHRIMP TEMPURA | CRAB MIX | AVOCADO | LEMON | TUNA | EEL SAUCE

MISO BLACK COD

YUJA SAKE FOAM | SHISHITO

48 HOURS WAGYU SHORT RIB

ROOT VEGGIES, QUAIL EGG, BRAISING JUS

WAGYU FRIED RICE

VEAL BACON | GARLIC | CHIVES

BRUSSEL SPROUTS

KIMCHI GLAZE | RICE PUFFS

APPLE HARUMAKI

CINNAMON CREAM CHEESE | TOASTED VANILLA BEAN GELATO

YUZU CITRUS

SABLE CRUMBLES | STRAWBERRY GELATO

Akira Back

SHARING SET MENU AED 600 PER PERSON

TUNA PIZZA

UMAMI AIOLI | MICRO SHISHO | WHITE TRUFFLE OIL

HORENZO SHIRA AE

SPINACH | CREAMY SESAME DRESSING | RAYU

SALMON TATAKI

MUSTARD SU-MISO | PICKLED WASABI

SERRANO YELLOWTAIL

SERRANO SALSA | CILANTRO | CITRUS SOY

AB TACOS

WAGYU BEEF BULGOGI | ROASTED TOMATO PONZU

LOBSTER TEMPURA

KOREAN PEAR | JALAPEÑO | AMAZU PONZU

GRILLED OCTOPUS

POTATO FOAM | SALSA VERDE | CHIPOTLE MISO

SCALLOPS IN HALF SHELL

KIMCHI | VEAL BACON | KOCHUJANG BUTTER

SAKE SAKE ROLL

SALMON | CREAM CHEESE | CRISPY CAVIAR | CREAMY PONZU

COW WOW ROLL

BRAISED SHORT RIB | ASIAN SLAW

MISO BLACK COD

YUJA SAKE FOAM | SHISHITO

KIWAMI RIBEYE 9+

WAGYU MB SCORE 9+ | KIZAMI WASABI BUTTER

TRUFFLE CLAY POT

TRUFFLE JUS | BRAISED TRUFFLE | MUSHROOM | PARMESAN

BRUSSEL SPROUTS

KIMCHI GLAZE | RICE PUFFS

APPLE HARUMAKI

CINNAMON CREAM CHEESE | TOASTED VANILLA BEAN GELATO

YUZU CITRUS

SABLE CRUMBLES | STRAWBERRY GELATO

Akira Back

SHARING MENU II

SHARING SET MENU | AED 800 PER PERSON

TUNA PIZZA

UMAMI AIOLI | MICRO SHISHO | WHITE TRUFFLE OIL

TRUFFLE SALAD

GRILLED BABY ROMAINE | PARMESIAN | CHERRY BLOSSOM VINEGAR | SHAVED TRUFFLE

SERRANO YELLOWTAIL

SERRANO SALSA | CILANTRO | CITRUS SOY

TORO CAVIAR

O-TORO SASHIMI | KOCHUJANG MISO | OSCIETRA CAVIAR

AB TACOS

WAGYU BEEF BULGOGI | ROASTED TOMATO PONZU

LOBSTER TEMPURA

KOREAN PEAR | JALAPEÑO | AMAZU PONZU

LAMB CHOPS

SMOKED JALAPEÑO SAUCE | CRISPY POTATO

SCALLOPS IN HALF SHELL

KIMCHI | VEAL BACON | KOCHUJANG BUTTER

SAKE SAKE ROLL

SALMON | CREAM CHEESE | AVOCADO | DEHYDRATED CAVIAR | CREAMY PONZU

HIGH ROLLER

A5 SAROMA WAGYU | FOIE GRAS | OSCIETRA CAVIAR | DAIKON | YUZU KOSHO PONZU

MISO BLACK COD

YUJA SAKE FOAM | SHISHITO

48 HOUR WAGYU SHORTRIB

FOIE GRAS | ROOT VEGETABLE | BRASING JUS

TRUFFLE CLAY POT

TRUFFLE JUS | BRAISED TRUFFLE | MUSHROOM | PARMESAN

APPLE HARUMAKI

CINNAMON CREAM CHEESE | TOASTED VANILLA BEAN GELATO

YUZU CITRUS

SABLE CRUMBLES | STRAWBERRY GELATO

Akira Back

SHARING SET MENU | AED 1000 PER PERSON

TUNA PIZZA

UMAMI AIOLI | MICRO SHISHO | WHITE TRUFFLE OIL

TRUFFLE SALAD

GRILLED BABY ROMAINE | PARMESIAN | CHERRY BLOSSOM VINEGAR | SHAVED TRUFFLE

SERRANO YELLOWTAIL

SERRANO SALSA | CILANTRO | CITRUS SOY

TORO CAVIAR

O-TORO SASHIMI | KOCHUJANG MISO | OSCIETRA CAVIAR

SALMON TATAKI

MUSTARD SU-MISO | PICKLED WASABI | ONION

AB TACOS

WAGYU BEEF BULGOGI | ROASTED TOMATO PONZU

LOBSTER TEMPURA

KOREAN PEAR | JALAPEÑO | AMAZU PONZU

LAMB CHOPS

SMOKED JALAPEÑO SAUCE | CRISPY POTATO

SCALLOPS IN HALF SHELL

KIMCHI | VEAL BACON | KOCHUJANG BUTTER

SAKE SAKE ROLL

SALMON | CREAM CHEESE | AVOCADO | DEHYDRATED CAVIAR | CREAMY PONZU

HIGH ROLLER

A5 SAROMA WAGYU | FOIE GRAS | OSCIETRA CAVIAR | DAIKON | YUZU KOSHO PONZU

MISO BLACK COD

YUJA SAKE FOAM | SHISHITO

48 HOUR WAGYU SHORTRIB

FOIE GRAS | ROOT VEGETABLE | BRASING JUS

TRUFFLE CLAY POT

TRUFFLE JUS | BRAISED TRUFFLE | MUSHROOM | PARMESAN

BRUSSEL SPROUTS

KIMCHI GLAZE | RICE PUFFS

CHOCOLATE IN A CUP

GIANDUJA CAKE | CHOCOLATE CRUMBLE | BANANA FOAM | VANILLA GELATO

APPLE HARUMAKI

CINNAMON CREAM CHEESE | TOASTED VANILLA BEAN GELATO

YUZU CITRUS

SABLE CRUMBLES | STRAWBERRY GELATO

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BEVERAGE PACKAGE

BEVERAGE PACKAGES

SOFT PACKAGE

PRICE PER PERSON: AED 80 FOR 2 HOURS | AED 110 FOR 3 HOURS | AED 140 FOR 4 HOURS

EVIAN | JUICES | SOFT DRINKS | COFFEE & TEA

HOUSE PACKAGE

PRICE PER PERSON: AED 250 FOR 2 HOURS | AED 325 FOR 3 HOURS | AED 370 FOR 4 HOURS

CALITERRA RESERVA CHARDONNAY | MARQUÉS DE RISCAL RIOJA L
BEER CORONA, HIENIKEN | EVIAN L JUICES L SOFT DRINKS COFFEE & TEA

SPIRITS PACKAGE

PRICE PER PERSON: AED 310 FOR 2 HOURS | AED 380 FOR 3 HOURS | AED 420 FOR 4 HOURS

ABSOLUT BLUE VODKA | BEEFEATER GIN | BACARDI RUM | JOSE CUERVO GOLD TEQUILA L
BALLANTINES WHISKY | CALITERRA RESERVA CHARDONNAY | MARQUÉS DE RISCAL RIOJA L BEER
CORONA, HIENIKEN | EVIAN | JUICES | SOFT DRINKS | COFFEE & TEA

PREMIUM BUBBLY PACKAGE

PRICE PER PERSON: AED 350 FOR 2 HOURS | AED 420 FOR 3 HOURS | AED 460 FOR 4 HOURS

CONTE FOSCO PROSECCO L ABSOLUT BLUE VODKA L BEEFEATER GIN L BACARDI RUM L JOSE CUERVO
GOLD TEQUILA | BALLANTINES WHISKY | CALITERRA RESERVA CHARDONNAY | MARQUÉS DE RISCAL
RIOJA | BEER CORONA, HIENIKEN | EVIAN L JUICES | SOFT DRINKS | COFFEE & TEA

ULTRA PREMIUM CHAMPAGNE PACKAGE

PRICE PER PERSON: AED 525 FOR 2 HOURS | AED 660 FOR 3 HOURS | AED 765 FOR 4 HOURS

LAURENT PERRIER CHAMPAGNE BRUT | GREY GOOSE VODKA | HENDRICKS GIN | CAPTAIN MORGAN
SPICED RUM | ESPOLON BLANCO TEQUILA | JW BLACK LABEL WHISKY | CALITERRA RESERVA
CHARDONNAY | MARQUÉS DE RISCAL RIOJA | BEER CORONA, HIENIKEN | EVIAN | JUICES | SOFT DRINKS
| COFFEE & TEA

THANK YOU