

Akira Back

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-starred Chef, his boundless creativity and genius approach have taken 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 | Las Vegas | Dubai | San Francisco | Toronto | San Diego | Seoul | Singapore | Riyadh
Istanbul | Marrakech | Doha | Bali | Jakarta | Florence | Boise | Delray Beach Orlando | Bangkok | Seychelles

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Akira Back

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TASTING MENU

Minimum 2 People / Priced Per Person

GREATEST HITS OMAKASE

9-Course Menu Featuring Chef Akira's Signature Dishes

8.500฿

(SOUP & SALAD)

MISO SOUP

Tofu, Seaweed, Spring Onion

510฿

SPICY MISO SOUP

Shrimp, Mussel, Seaweed, Spring Onion

590฿

HOUSE SALAD

Mixed Mesclun, Tomato, Beets, Carrot, Radish, Balsamic Ginger Dressing

810฿

HORENZO SPINACH SALAD

Spinach, Tofu, Roasted Sesame Dressing, Rayu

920฿

HOUSE SALAD TATAKI

(5 pcs. Seared Tuna or Salmon)
Mixed Mesclun, Balsamic Ginger Dressing

1.050฿

TRUFFLE SALAD

Fresh Truffle, Grilled Baby Romaine, Parmesan Tuile, Herb Yogurt Dressing, Aged Balsamic

1.350฿

LOBSTER SALAD

Canadian Lobster, Red Prawn Oil, Grilled Citrus Segment, Aged Balsamic

2.750฿

COLD

AB TUNA PIZZA

Umami Aioli, Micro Shiso, White Truffle Oil, Add Shaved Fresh Truffle (450฿ per gram)

1.600฿

SEABASS CEVICHE

Jalapeño Dashi, Rice Puff, Coriander

990฿

AB TUNA TATAKI

Kizami Wasabi, Onion, Mustard Miso

990฿

AB SALMON TATAKI

Kizami Wasabi, Onion, Mustard Miso

950฿

AGED TORO CAVIAR

Two Weeks Aged Toro, Caviar, Sherry Vinegar Gel, Red Prawn Oil

1.950฿

SCALLOP CEVICHE

Hokkaido Scallop, Sweet Lemon Dressing, Capers Salad

1.350฿

DRY AGED BEEF TATAKI

Gochujang-Miso Aged Steak, Nanbanzu, Chives Oil, Fresh Truffle, Parmesan

1.700฿

WHITEFISH CARPACCIO

Beets, Tomato, Jalapeño, Micro Green Nanbanzu

990฿

JAPANESE YELLOWTAIL SERRANO

Japanese Hamachi, Cherry Tomato Onion Salsa, Citrus Soy

1.490฿

BEEF TARTAR

Caviar, Fresh Truffle, Umami Soy, Brioche

1.990฿

TACOS (2PCS)

AB BEEF TACO

Marinated Bulgogi, Cilantro, Jalapeño, Roasted Tomato Ponzu

850฿

ALASKAN KING CRAB TACO

Jalapeño, Tomato Salsa, Cilantro

1.500฿



Fish



Soy



Egg



Gluten



Mustard



Shellfish



Sesame



Nuts



Dairy



Vegan



Vegetarian



Sustainability

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
*If you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat fully cooked oysters.

All prices are in TL and VAT is included .

NAZO 9 Chef's Signature Mystery Box

9 Delicacies from Our Talented Chefs, Unveiled with a Tableside Presentation for Two Guests

5.000€

HOT

EDAMAME SALT 🍣🌱🌱

Maldon Sea Salt

450€

EDAMAME KIMCHI 🍣🌱🌱🌱

Spicy Kimchi Butter

490€

EGGPLANT MISO 🍣🌱🌱

Den-Miso Glazed Eggplant, Roasted Sesame, Pickled Beets

750€

TEMPURA BROCCOLI 🌱

Baby Broccoli, Balsamic Dressing, Chimichurri Sauce, Garlic Chips

890€

CRISPY CALAMARI 🍣🌱🌱🌱

Jalapeño, Mae Ploy, Lime, Togarashi

1.050€

ROCK SHRIMP 🍣🌱🌱🌱🌱

Gochujang Aioli, Chives

1.300€

GRILLED OCTOPUS 🍣🌱🌱🌱🌱

Potato Foam, Salsa Verde, Chipotle Sauce

1.550€

AB PRAWN GYOZA 🍣🌱🌱🌱

Marinated Prawn, Spring Onion

990€

PRAWN TEMPURA 🍣🌱🌱🌱

6 pcs Prawn Tempura, Seasonal Vegetables, Soy Dashi

1.400€

LOBSTER TEMPURA 🍣🌱🌱🌱

Pickled Onion, Jalapeño, Apple, Amazu Ponzu

2.600€

ROBATA & MAINS

LAMB CHOPS 🍣🌱🌱🌱

Smoked Jalapeño, Anticucho Sauce, Crispy Potato

1.850€

GRILLED SALMON (150gr) 🍣🌱🌱🌱

Spinach, Orange Miso, Nori Cracker

1.300€

FILLET TOBANYAKI (150 gr) 🍣🌱🌱🌱

Beef Tenderloin, Japanese Mushroom, Umami Sauce, Truffle Oil

2.200€

SCALLOPS ON THE HALF SHELL (2PCS) 🍣🌱🌱🌱🌱

Kimchi, Veal Bacon, Parmesan, Spicy Gochujang Butter

2.000€

45 DAYS DRY AGED RIBEYE STEAK 🍣🌱

200 gr Aged Rib Eye Steak, Hibachi Grill, Trio Sauces

5.750€

CARRARA WAGYU STRIPLAIN ISHIYAKI 🍣🌱

200 gr Carrara Wagyu Striploin, Fresh Kimchi, Hot Stone

9.000€

RIBEYE (400gr) 🍣🌱🌱🌱

Premium Beef, Kizami Wasabi Butter

4.800€

MISO BLACK COD 🍣🌱🌱

Yuzu Foam, Pickled Cauliflower, Den-Miso

2.650€

SEARED MARMARA SEABASS (140gr) 🍣🌱🌱🌱🌱

Soy Beurre Blanc, Leeks, Mixed Mushroom

1.450€

TSUKUNE 🍣🌱🌱

Chicken Meatball, Tare, Bulgak Sauce, Chives

990€

GRILLED AUSTRALIAN WESTERN ROCK LOBSTER 🍣 4.900€

Rock Lobster, Chimichurri Sauce, Grilled Lime

DYNAMITE PRAWN 🍣🌱🌱

Tiger Prawn, Dynamite Sauce, Grilled Lime, Pickled Vegetables

1.150€

SIDES

JAPANESE MUSHROOMS 🍣🌱🌱🌱🌱

Mixed Mushroom, Chives, Yuzu Soy Butter

570€

POTATO PUREE 🍣🌱

Truffle Oil, Chives

550€

BRUSSELS SPROUTS 🍣🌱🌱🌱

Spicy Kimchi Glazed, Rice Puffs

620€

MUSHIMONO BROCCOLINI 🌱

Baby Broccolini, Truffle Honey Dressing, Mustard Dressing

650€



Fish



Soy



Egg



Gluten



Mustard



Shellfish



Sesame



Nuts



Dairy



Vegan



Vegetarian



Sustainability

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SIGNATURE ROLLS

COW - WOW (8PCS)     	1.150€	BROTHER FROM ANOTHER MOTHER (8PCS)      	1.850€
Braised Short Rib, Asian Slaw		Unagi Kabayaki, Anago Tempura, Cucumber Foie Gras, Eel Sauce	
PERFECT STORM (8PCS)        	1.100€		
Shrimp Tempura, Spicy Tuna, Salmon Aburi, Cucumber, Mango Salsa, Chipotle Mayo			
HOT MESS (6PCS)       	1.050€	AB SPIDER (6PCS)       	1.250€
Crab, Avocado, Sashimi Poke, Hiyashi Wakame, Spicy Ponzu Aioli		Soft Shell Crab, Cream Cheese, Cucumber, Avocado, Pickled Carrot, Spicy Eel Sauce	
CRUNCH TIGER ROLL(8PCS)       	1.100€	HAMAMANGO ROLL   	1.100€
Ebi, Shrimp Tempura, Cucumber, Avocado, Truffle Aioli, Eel Sauce, Crispy Potato		Hamachi, Kanikama, Mango Chutney, Lime, Eel Sauce	
RED DRAGON (8PCS)       	1.200€	AB HAND ROLL    	2.850€
Shrimp Tempura, Spicy Crab, Avocado, Cucumber, Tuna, Tenkatsu, Eel Sauce		Aka Ebi, Uni, Caviar	

NIGIRI (2PCS) SASHIMI (3PCS)

FATTY TUNA (Toro) 	810€	FRESH WATER EEL (Unagi) 	850€
TUNA (Maguro) 	750€	SCALLOP (Hotate)	720€
SALMON (Sake) 	610€	STEAM OCTOPUS (Tako)	610€
SEABASS (Suzuki) 	550€	AKA RED SHRIMP (Ebi)	750€
JAPANESE YELLOWTAIL (Hamachi) 	850€		

AB COMBO PLATTERS



SASHIMI 6 Kinds of Chef's Selected Sashimi	2.500€
SUSHI 6 Pieces of Chef's Selected Nigiri + Chef's Choice Roll	2.500€
ABURI SUSHI 6 Pieces of Chef's Selected Nigiri Torched + Chef's Choice Cooked Roll	2.500€
AKIRA SAMPLER 6 Kinds of Chef's Selected Sashimi, Nigiri + Signature Roll	4.000€

FRIED RICE

Add Fresh Shaved Truffle (450€ per gram)

BEEF FRIED RICE     	990€	KIMCHI FRIED RICE      	910€
Seasonal Vegetables, Egg, Chives, Garlic Chips		Seasonal Vegetables, Beef Bacon, Crispy Onion, Egg, Chives	
SEAFOOD FRIED RICE      	950€	KING CRAB FRIED RICE      	1.200€
Seasonal Vegetables, Egg, Chives		Alaskan King Crab, Seasonal Vegetables, Egg	



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VEGAN MENU

EDAMAME SALT   
Sea Salt

450฿

VEGAN JAPANESE MUSHROOM    
Mixed Mushroom, Chives, Yuzu Soy

570฿

VEGAN MISO SOUP   
Tofu, Seaweed, Green Onion

510฿

VEGAN SPECIAL ROLL 
Chef's Special Vegan Roll

1.200฿

HOUSE SALAD   
Mixed Mesclun, Tomato, Beet, Radish, Carrot,
Balsamic Ginger Soy Dressing

810฿

VEGAN FRIED RICE  
Vegetables, Chives

950฿

VEGETARIAN MENU Egg and Dairy are included

EDAMAME SALT   
Sea Salt

450฿

JAPANESE MUSHROOM    
Mixed Mushroom, Chives, Yuzu Soy Butter

570฿

VEGETARIAN MISO SOUP   
Tofu, Seaweed, Green Onion

510฿

POTATO PUREE  
Truffle Oil, Chives

550฿

HORENZO SPINACH SALAD     
Spinach, Tofu, Roasted Sesame Dressing, Rayu

920฿

VEGETARIAN SPECIAL ROLL 
Chef's Special Vegetarian Roll

1.200฿

VEGETABLE FRIED RICE   
Vegetables, Egg, Chives

950฿

GLUTEN FREE MENU

EDAMAME SALT   
Sea Salt

450฿

GRILLED SALMON    
Spinach, Orange Miso, Nori Cracker

1.300฿

SEABASS CEVICHE  
Jalapeño Dashi, Red Onion, Rice Puff, Cilantro

990฿

GF SPECIAL ROLL 
Chef's Special Gluten Free Roll

1.200฿

GF SEAFOOD FRIED RICE    
Vegetable, Egg, Chives, Crispy Leek

950฿

SASHIMI COMBO   
6 Kinds of Chef's Selected Sashimi

2.500฿

MISO BLACK COD   
Yuzu Foam, Pickled Cauliflower, Den Miso

2.650฿

SUSHI COMBO   
6 Pieces of Chef's Selected Nigiri
and Chef's Choice Roll

2.500฿



Fish



Soy



Egg



Gluten



Mustard



Shellfish



Sesame



Nuts



Dairy



Vegan



Vegetarian



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MARTINI

Dry Martini Gordon's Gin, dry vermouth	790₺	Apple Martini Absolut Apple Vodka, dry vermouth, apple juice	790₺
Dirty Martini Gordon's Gin, dry vermouth, olive juice	790₺	French Martini Absolut Vodka, Chambord, pineapple juice	790₺
7 Spiced Martini ☞ Absolut Vodka, Kahlua, spiced chai concentrate, espresso	790₺	Lychee Martini Absolut Vodka, lychee liqueur, lychee puree	790₺
Espresso Martini ☞ Absolut Vodka, Kahlua, espresso	790₺		

SIGNATURE COCKTAILS

Geisha Malibu, Captain Morgan White Rum, Elderflower, Cointreau, oleo saccharum, yuzu, lime juice, butterfly tea syrup	790₺	Omachi Absolut Pears Vodka, Aperol, jasmine tea syrup, lemon juice, pineapple juice, lychee liqueur	790₺
Pink Lady Gordon's Pink Gin, homemade strawberry extract, citrus blend	790₺	Kyoto Drop Captain Morgan White Rum, Cointreau, Captain Morgan Dark, passion fruit, lime juice, cranberry juice	790₺
Kucha Olmeca Silver, Limoncello, lime juice, pomegranate juice, grenadine, cinnamon	790₺	Cognac Saidoka Martell V.S., Cointreau, lemon juice, simple sugar syrup	790₺
Seoul Garden Gordon's Gin, Elderflower, lime juice, garden mix	790₺	Shimo Gordon's Gin, Cointreau, lemon juice, Earl Grey syrup	790₺
Vanilla Sakura Absolut Vanilla Vodka, Limoncello, yuzu juice, lime juice, hibiscus syrup	790₺	Kanpai Absolut Vanilla Vodka, lemon juice, simple sugar syrup, St. Germain, Prosecco	840₺

Please inform us about your food allergies.

All cocktails are hand-crafted using squeezed juices.

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ALL TIME CLASSICS

Paloma Olmeca Silver, grapefruit, lime juice, sparkling water, agave syrup	790€	Whiskey Sour Jim Beam White, lime, oleo saccharum	790€
Cosmopolitan Absolut Citron, Cointreau, cranberry juice, lime	790€	Margarita Olmeca Silver, Cointreau, lime	790€
Old Fashioned Jim Beam White, simple syrup, Angostura Bitters	790€	Millionaire Mojito Captain Morgan Dark, Prosecco, lime, oleo saccharum, sparkling water, mint	840€
Manhattan Jim Beam White, Martini Rosso, Angostura Bitters	790€	Chandon Spritz Chandon, rosemary, orange	840€
Lynchburg Lemonade Jack Daniel's, Cointreau, lime, 7up	790€	Aperol Spritz Aperol, Prosecco, sparkling water	840€

NON-ALCOHOLIC COCKTAILS

Virgin Mojito Classic / Green Apple / Passion Fruit / Forest Fruit	440€
Maduro Pineapple juice, coconut milk, mango puree, lemon juice, coconut syrup	440€
Mango Lemonade Mango, yuzu, lavender, apple juice, lemonade	350€
Green Lantern Matcha, coconut, lime, pineapple juice	300€

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SPIRITS

APERITIF

Martini Rosso, Dry, Bianco	670₺
Campari	670₺
Aperol	670₺

RAKİ

Yeni Rakı	550₺
Yeni Rakı Yeni Seri	550₺
Yeni Rakı Uzun Demleme 1937	550₺
Yeni Rakı Ala	550₺
Tekirdağ	550₺
Efe Gold	550₺
Beylerbeyi Göbek	610₺
Tekirdağ No:10	610₺

GIN

Gordon's	670₺
Gordon's Pink	670₺
Beefeater	690₺
Tanqueray	720₺
Bombay Sapphire	720₺
Tanqueray Flor de Sevilla	760₺
Plymouth	790₺
Tanqueray 10	820₺
Roku	860₺
Aviation	860₺
Gin Mare	860₺
Hendrick's	860₺
Monkey 47	940₺
Monkey 47 "Sloe"	960₺
Sakurao	990₺
Gardener	1.550₺

RUM

Captain Morgan White	670₺
Captain Morgan Dark	690₺
Bacardi Light	690₺
Bumbu	720₺
Bumbu X.O.	890₺
Zacapa 23 years	950₺
Diplomatico Reserva Exclusive	990₺

VODKA

Smirnoff	670₺
Smirnoff Green Apple	670₺
Stolichnaya	670₺
Absolut Citron	670₺
Absolut Pears	670₺
Absolut Vanilla	670₺
Absolut	690₺
Russian Standard	740₺
Russian Standard Platinum	860₺
Absolut Elyx	860₺
Ketel One	860₺
Haku	940₺
Tito's	940₺
Grey Goose	960₺
Belvedere	960₺
Kauffmann	1.100₺
Beluga	1.100₺
Beluga Transatlantic	1.390₺
Beluga Gold	2.650₺

TEQUILA

Olmea Blanco Silver	690₺
Olmea Gold	740₺
Herradura Plata	860₺
Don Julio Blanco	860₺
Patron X.O. Cafe	860₺
Herradura Anejo	940₺
Patron Silver	1.200₺
Patron Anejo	1.300₺
Don Julio 1942	3.700₺
Del Maguey Vida Mezcal	1.050₺

COGNAC/ARMAGNAC/CALVADOS

Hennessy V.S.	1.100₺
Martell V.S.	1.100₺
Courvoisier V.S.	1.100₺
Hennessy V.S.O.P.	1.350₺
Remy Martin V.S.O.P.	1.350₺
Martell V.S.O.P.	1.350₺
Courvoisier V.S.O.P.	1.350₺
Hennessy X.O.	3.500₺
Martell X.O.	3.500₺
Courvoisier X.O.	3.500₺
Hennessy Paradis	11.200₺
Pera Magloire V.S. Calvados	990₺
Chateau De Ravignan Bas Armagnac	1.200₺

SAKE

SAKE GLASS

Gekkeikan Daiginjo	450₺
Ozeki Sake	450₺

SAKE CARAFE

Gekkeikan Daiginjo 17,5cl	1.450₺
Ozeki Sake 17,5cl	1.450₺

SAKE BOTTLE

Momokawa Tokubetsu Junmai	6.700₺
Gekkeikan Daiginjo	5.500₺
Ozeki Sake	5.500₺

WHISKEY

SCOTCH WHISKEY

J&B	670₺
Johnnie Walker Red Label	670₺
Ballantine's	690₺
Ardmore Legacy	750₺
Dimple Golden Selection	750₺
Johnnie Walker Black Label	770₺
Chivas Regal 12 years	790₺
Johnnie Walker Double Black	790₺
Monkey Shoulder	840₺
Johnnie Walker Gold Label	990₺
Johnnie Walker 18 years	1.250₺
Chivas Regal 18 years	1.300₺
Royal Salute 21 years	2.900₺
Johnnie Walker Blue Label	3.300₺
Chivas Regal 25 years	4.400₺

AMERICAN WHISKEY

Jim Beam White	690₺
Jim Beam Black	710₺
Jack Daniel's	790₺
Gentleman Jack	810₺
Woodford Reserve	830₺
Bulleit Bourbon	830₺
Maker's Mark	890₺
Knob Creek	940₺

SINGLE MALT

Singleton 12 years	860₺
Auchentoshan American Oak	920₺
Auchentoshan 12 years	940₺
Glenlivet 12 years	950₺
Glenfiddich 12 years	950₺
Glenmorangie 10 years	950₺
Talisker 10 years	950₺
Auchentoshan Three Wood	990₺
Aberlour 12 years	990₺
Bowmore 12 years	990₺
Singleton 15 years	1.150₺
Ardbeg 10 years	1.150₺
Glenlivet 15 years	1.150₺
Glenfiddich 15 years	1.150₺
Laphroaig 10 years	1.250₺
Aberlour 16 years	1.250₺
Bowmore 15 years	1.450₺
Macallan 12 years	1.550₺
Glenlivet 18 years	1.750₺
Glenfiddich 18 years	1.750₺
Lagavulin 16 years	1.750₺
Bowmore 18 years	1.950₺
Macallan 18 years	4.700₺

IRISH WHISKEY

Jameson	740₺
Tullamore Dew	740₺
Connemara 'Single Malt'	860₺

JAPANESE WHISKEY

The Chita 'Single Grain'	2.100₺
Hibiki 'Suntory'	2.650₺
Hibiki "Blossom Harmony"	3.500₺
Yamazaki 'Single Malt' 12 years	3.800₺

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DIGESTIVE & LIQUEUR

Baileys	670₺
Malibu	670₺
Jagermeister	670₺
Kahlua	670₺
Grappa	670₺
Amaretto	670₺
Fernet Branca	670₺
Sambuca	670₺
Cardinal Melon	670₺
Southern Comfort	670₺
Archers	670₺
Limoncello	670₺
Chambord	670₺
Safari	670₺
Drambuie	670₺
St. Germain	670₺
Cointreau	790₺
Absinthe	860₺

BEER

Clausthaler (Non-Alcoholic)	400₺
Tuborg	450₺
Efes Pilsen	450₺
Miller	530₺
Heineken	550₺
Kirin Ichiban	550₺
Asahi	550₺
Corona	580₺

SOFT DRINK

Pepsi Regular / Max	220₺
Seven Up	220₺
Yedigün	220₺
Ice Tea	220₺
Tonic	275₺
Red Bull	290₺
Freshly Squeezed Fruit Juice	290₺
Still Water 33 cl	130₺
Still Water 70cl	220₺
Sparkling Water 33cl	150₺
Sparkling Water 70cl	220₺
San Pellegrino 25cl	200₺
San Pellegrino 70cl	320₺

TEA AND COFFEE ☕

Turkish Tea	155₺
Turkish Coffee	200₺
Espresso	210₺
Macchiato ☕	230₺
Americano	220₺
Cappuccino ☕	240₺
Latte ☕	240₺