

Akira Back

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  #JWMarriottSG #AkiraBackSG

A-LA-CARTE MENU

SOUPS

CLEAR SOUP 6 SHRIMP, MITSUBA, SHIITAKE	SPICY KING CRAB MISO 8 TRADITIONAL GARNISH	MISO 6 TOFU, NEGI, WAKAME
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NAZO 9

PRESENTED IN AN EXCLUSIVELY DESIGNED AKIRA BACK MYSTERY BOX, THE NAZO 9 IS AN ADVENTUROUS JOURNEY TO CLOUD NINE WITH AN EXCITING ASSEMBLAGE OF NINE PETITE DISHES IN A BLACK GRID BOX 98

AVAILABLE ON WEDNESDAYS, 6PM TO 10PM

COLD SHARED PLATES

AB PIZZA 26/20 TUNA OR MUSHROOM UMAMI AIOLI, MICRO SHISO, TRUFFLE OIL	
TORO CAVIAR 66 KOCHUJANG MISO, OSCIETRA CAVIAR	
SOUL MATE 36 AMAEBI, UNI, TOSA JELLY	
YUKHOE 45 "TAJIMA" WAGYU STRIPLOIN, NASHI, SESAME OIL	
SALMON TIRADITO 25 YUZU LEMON, CORIANDER OIL	
JEJU RED SNAPPER 25 CHOJANG, ORANGE TOBIKO	
HOKKAIDO SCALLOP 28 KIWI, TRUFFLE YUZU	
HIRAME CARPACCIO 27 SHISHO, NANBANZU	
SALMON CARPACCIO 25 YUZU SOY, MICRO THAI BASIL	
CRISPY RICE 20 CAJUN TUNA, NORI PASTE, SPICY PONZU	
YELLOW TAIL JALAPENO 25 MICRO CILANTRO, YUZU SOY	
TORO TARTARE / 60	
YELLOWTAIL TARTARE 35 BRIOCHE, SEAWEED CAVIAR	

HOT SHARED PLATES

AB TACOS 25/20 WAGYU OR SPICY TUNA TACOS SPICY TOMATO PONZU	
GRILLED ALASKAN KING CRAB 42 DYNAMITE SAUCE, PICKLED SHIMEJI	
CRISPY TOFU 25 KOCHUJANG SOY, FINGER LIME	
SEARED FOIE GRAS 32 COM CROQUETTE, CHOJANG, SPICED LITCHI HONEY	
SEARED DIVER SCALLOP 38 ORANGE RELISH, YUZU SAKE BEURRE BLANC	
PAN-SEARED YELLOWTAIL 27 WASABI BRUSSELS, MUSTARD MISO	
EGGPLANT MISO 17 SWEET MISO, MOZZARELLA	
ATLANTIC BLACK COD 32 SAIKYO MISO, YUZU SAKE FOAM	
ROCK SHRIMP TEMPURA 23 SRIRACHA RANCH OR KOCHUJANG AIOLI	
A4 "TOCHIGI" STRIPLOIN 68 100G, APPLEWOOD SMOKED, BLACK GARLIC BORDELAISE	

SALADS

HORENSO SHIRA AE 17 BABY SPINACH, SESAME SAUCE, RAYU	SEAWEED 12 TOSAKA, WAKAME
TUNA TATAKI SALAD 25 SHAVED ROOT VEGGIES, ONSEN TAMAGO, GINGER BALSAMIC DRESSING	EDAMAME 7 / 8 SEA SALT OR SWEET CHILLI

ROLLS*

HOLY COW "TAJIMA" STRIPLOIN, SHRIMP TEMPURA, KIMCHEE PEACH EMULSION	32
POP ROCKIN' SPICY CRAB, CUCUMBER, ASPARAGUS, POP ROCKS	23
CRISPY PORK BELLY APPLE MISO, COLESLAW	25
BROTHER FROM ANOTHER MOTHER UNAGI KABAYAKI, ANAGO TEMPURA, SHAVED FOIE GRAS TOURCHON, PONZU MAYO	25
PERFECT STORM SHRIMP TEMPURA, SPICY TUNA, SALMON BELLY ABURI, CHIPOTLE MAYO	25
HOT MESS KING CRAB TEMPURA, SASHIMI POKÉ, WAKAME, SPICY PONZU AIOLI	27

HAND ROLLS*

BAKED CRAB KING CRAB, DYNAMITE SAUCE, CRISPY ONIONS	16
ROCK SHRIMP KOCHUJANG MAYO, KAIWARE	14
UNA-Q GRILLED UNAGI, CUCUMBER, FOIE GRAS, BALSAMIC TERIYAKI	16

SUSHI / SASHIMI*

2 PCS/ORDER

BLUEFIN TUNA - AKAMI	13
MEDIUM FATTY TUNA - CHUTORO	32
FATTY TUNA - TORO	36
JAPANESE YELLOWTAIL - HAMACHI	10
SALMON - SHAKE	10
CITRUS FED SNAPPER - MIKAN TAI	16
GOLDEN EYED SNAPPER - KINMEDAI	20
FLOUNDER - HIRAME	12
SWEET SHRIMP - BOTAN EBI	24
SCALLOP - HOTATE	24
OCTOPUS - TAKO	10
SALMON ROE - IKURA	18
SEA URCHIN - UNI	30
FRESH WATER EEL - UNAGI	9
JAPANESE OMELETTE - TAMAGO	6
SEASONAL FISH - FISH	MP

DAILY SAKANA SELECTION SUSHI
NIGIRIZUSHI COMBO / SASHIMI COMBO
72 / 82

MAINS

48 HRS "SANCHOKU" SHORT RIB BRAISING JUS	50	LINE CAUGHT PACIFIC HALIBUT SOY BEURRE BLANC SAUCE	32
CHARCOAL-GRILLED RIBEYE 350 DAYS GRAIN FED F1 WAGYU PICKLED WASABI BUTTER SAUCE	72	SHISHO SEABASS LEMONGRASS BROTH, SHISO DROSHI	36
JI-DORI CHICKEN TRUFFLED POTATO PUREE, TERIYAKI	28		

RICE

KING CRAB FRIED RICE 22	GYUDON 44 SAGA GYU, FOIE GRAS, ONSEN TAMAGO	WAGYU FRIED RICE 20
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* HOKKAIDO NANATSUBOSHI BROWN RICE IS AVAILABLE UPON REQUEST