

COLD

Tuna / Erlingi Pizza <i>Umami Aioli, Micro Shiso, White Truffle Oil</i>	470 / 310
Yellowtail / Salmon Jalapeno <i>Micro Cilantro, Citrus Soy</i>	620 / 370
Seared Albacore <i>Pearl Onions Rings, Chili Crunch, Tosazu</i>	470
Hirame Carpaccio <i>Crispy Shallots, Nanbanzu Sauce</i>	480
Hotate Kivi <i>Strawberry & Jalapeno Salsa, Garlic & Truffle Citrus Soy</i>	480
Salmon Tiradito <i>Grilled Mango, Yuzu Lemon, Cilantro Oil</i>	420
Toro/Yellowtail Tartare <i>Oscietra Caviar, Wasabi Soy, Brioche Toast</i>	750 / 510
Tuna/Salmon Tataki <i>Mustard Su-Miso Sauce, Pickled Wasabi</i>	420
Seared Wagyu <i>Australian MB 6, Rockette, Kalamansi Soy, Garlic Chips, Szechuan Salt</i>	470
Crispy Rice <i>Cajun Tuna, Nori Paste, Spicy Ponzu Aioli</i>	380
Jeju Domi <i>Orange Tobikko, Red Sorrel, Chojang</i>	380
Toro Caviar <i>Bluefin Toro Sashimi, Kochujang Miso, Oscietra Caviar</i>	1950

Miso <i>Seaweed, Tofu, Negi</i>	110
Spicy Miso <i>Prawn, Black Mussel, Seaweed</i>	240
Corn Soup <i>Seared Hokkaido Scallop, Togarashi Popcorn, Truffle Powder</i>	310

SOUP

SALAD

Edamame <i>Maldon Sea Salt or Kimchi Butter</i>	130
Cucumber Salad <i>Toasted Sesame Seeds, Amazu</i>	130
Seaweed Salad <i>Tosaka, Wakame, Soy Dressing</i>	170
House Salad <i>Mixed Mesclun, Balsamic Ginger Dressing</i>	130
Horenzo Shira Ae <i>Spinach, Creamy Sesame Sauce, Rayu</i>	240

AB Tacos <i>Wagyu Bulgogi, Roasted Tomato Ponzu</i>	360
Duck Prosciutto <i>Pickled Red Onion, Radish Sprout, Amazu Butter</i>	350
Una-Q <i>Unagi Kabayaki, Seared Foie Gras, Balsamic Soy</i>	490
Eggplant Miso <i>Sweet Miso Sauce, Mozzarella</i>	250
Miso Black Cod <i>Yuzu Sake Foam, Shishito</i>	730
Seafood Tempura <i>Tiger Prawn, Kisu, Snow Crab, Soy Dashi</i>	480
Rock Shrimp <i>Kochujang Mayo, Chives</i>	580
Grilled Octopus <i>Smoked Potato Foam, Salsa Verde, Anticucho</i>	580
Seared Foie Gras <i>Corn Croquette, Kochujang Miso, Spiced Acacia Honey</i>	560
Ishiyaki <i>Japanese A3 Wagyu, Hot Stone Grilled</i>	1800

HOT

ROBATA

Tiger Prawn <i>Roasted Corn & Chojang Salsa</i>	630
King Crab Legs <i>Dynamite Sauce, Pickled Shimeji</i>	1100
Scallops In Half Shell <i>Kimchi, Bacon, Kochujang Butter</i>	480
Hamachi Kama <i>Kimchi Glazed</i>	590
Pork Baby Back Ribs <i>Kochujang Marinade</i>	480
Lamb Chops <i>Smoked Jalapeno Anticucho</i>	680
Kalbi <i>Korean Soy Marinade</i>	670
Tsukune <i>Organic Chicken, Onsen Tamago & Tare</i>	120
Corn on The Cob <i>Baby Corn, Black Garlic Butter, Parmesan</i>	290

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SUSHI/SASHIMI 1 PC per Order

Fatty Tuna <i>Toro</i>	720	Sea Urchin <i>Uni</i>	790
Tuna <i>Maguro</i>	150	Scallop <i>Hotate</i>	350
Salmon <i>Shake</i>	150	Squid <i>Ika</i>	210
Red Sea Bream <i>Tai</i>	180	Spot Prawns <i>Botan Ebi</i>	490
Flounder <i>Hirame</i>	280	Fresh Water Eel <i>Unagi</i>	320
Yellowtail <i>Hamachi</i>	170	Conger Eel <i>Anago</i>	350
Salmon Roe <i>Ikura</i>	670	Japanese Omelet <i>Tamago</i>	70
Jack Mackerel <i>Shima Aji</i>	290		

California **390**

Alaskan King Crab, Avocado, Cucumber, Tobiko

Toro Takumaki **490**

Bluefin Tuna Belly, Pickled Radish

Negi Toro **490**

Bluefin Tuna Belly, Scallions

Negi Hama **260**

Japanese Yellowtail, Scallions

Spicy Tuna **300**

Cucumber, Scallions, Togarashi

Shrimp Tempura **310**

Bubu Arare, Eel Sauce

Unagi **310**

Grilled Fresh Water Eel, Cucumber, Sesame Seeds

ROLLS

SIGNATURE ROLLS

Pop Rockin' **320**

Spicy Crab, Cucumber, Asparagus, Pop Rocks

Crispy Pork Belly **390**

Miso Marinated, Coleslaw

Perfect Storm **430**

Shrimp Tempura, Spicy Tuna, Salmon Belly Aburi, Chipotle Mayo

Red Dragon **410**

Asparagus Tempura, Crab, Angry Tuna, Tempura Flakes

Hot Mess **410**

Crab Tempura & Avocado, Sashimi Poke, Spicy Ponzu Aioli

Baked Crab Hand Roll **260**

Alaskan King Crab, Dynamite, Crispy Shallots

**MAINS
FOR SHARING**

Sashimi <i>6 Kinds of Chef's Selected Sashimi</i>	1350	COMBO PLATTERS
Sushi <i>6 pcs of Chef's Selected Nigiri + Spicy Tuna</i>	1350	
Akira's Sampler <i>6 Kinds of Chef's Selected Sashimi & Nigiri + Signature Roll</i>	2300	
Seared Greenland Halibut <i>Japanese Mushrooms, Soy Beurre Blanc</i>	520	
Josper Grilled Salmon <i>Garlic Spinach, Spicy Teriyaki, Nori Rice Cracker</i>	430	
Jidori Chicken <i>Potato Puree, Teriyaki Sauce</i>	490	
Black Onyx Ribeye <i>300 Gr Australian Angus mb 3+, Wasabi Butter Sauce</i>	1350	
48 Hours Wagyu Short Rib <i>Root Veggies, Quail Egg, Braising Jus</i>	990	
Wagyu-Don <i>Australian Short Rib, Foie Gras, Uni, Onsen Tamago, Truffle Jus</i>	940	

King Crab Fried Rice <i>Flying Fish Roe, Crispy Shallots</i>	270	SIDES
Wagyu Fried Rice <i>Wagyu Beef, Sesame Seed</i>	270	
Kimchi Fried Rice <i>Applewood Smoked Bacon, Garlic Chives</i>	270	
Foie Gras Fried Rice <i>Unagi Kabayaki, Kizami Nori</i>	590	
Japanese Mushroom <i>Shiitake, Shimeji, Eringi, Yuzu Soy Butter</i>	210	
Brussels Sprouts <i>Kimchi Glazed, Rice Puffs</i>	210	
Potato Puree	210	

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FOR MORE INFORMATION OR RESERVATIONS, PLEASE CALL +66 (0) 2 059 5999
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