



Opening 2021

Michelin star chef and global restaurateur Akira Back, known for his innovative interpretations of Modern Japanese is opening his prestigious namesake restaurant at the Prince de Galles, a Luxury Collection Hotel, Paris, scheduled to open later this year in the city's Golden Triangle.

An extraordinary chef

Born in Korea and raised in Aspen, Colorado, Michelin Star Chef Akira Back brings a sense of adventure and boundless creativity to his culinary creations. Before embarking on his career in the kitchen, Back spent his early years as a professional snowboarder. His modern Japanese cuisine incorporates Chef Back's diverse culinary influences acquired from his childhood, Korean heritage and travels throughout the world. With 16 locations around the world and counting, Chef Back provides a unique experience that leaves people emotionally connected to him and his restaurants.



Chef
Akira Back
opening
first ever
European
Restaurant

An elevated culinary experience

For his European debut, Chef Akira Back presents his namesake restaurant at the Prince de Galles with a menu tailored to the local palate. Chef Back's menu brings world class cuisine as a melting pot of culture so people with all tastes can enjoy the palatable collection of his signature dishes based on the finest French selections. Notable dishes from Chef Back's menu are favorites such as his famed crispy tuna pizza meticulously covered with wafer-thin slices of raw tuna with a delicate shower of black truffle as well as a range of tacos with 'bulgogi' sauce (a typical Korean beef dish cooked in soy sauce), grilled shiitake mushrooms and soy beurre-blanc, yuzu crème and strawberry ice cream... all accompanied by the best 'Sake' blended by Akira himself.



The venue

Created by renowned interior design agency Blacksheep based in London, the restaurant's décor reflects Akira Back's vibrant style. Inspired by the "Japonisme" artistic movement – a fusion of Japanese art of the 1920s and Art Déco – the design is complemented by the impressive Art Déco Architecture of this landmark Hotel. Custom-made furniture and handcrafted objects, such as the timber wooden paneled sushi counter or the impressive center dining table rich in details, underline an unparalleled dining experience which is a true statement of contemporary luxury. Chef Back has incorporated personal touches throughout the restaurant in the form of abstract art with paintings and colorful novelty plates which were specifically designed by his mother for this location.



Akira Back Chef Table & Private Dining room

Looking for an intimate space? Host your dinner party in our private dining room, offering the ultimate dining experience. Akira's Chef table for up to 12 persons provides an opportunity to experience the chef's creative and exquisite cuisine in complete privacy. The Chef creates custom-made menus for any special occasion. Maximum capacity in the private dining space is 20.



PRINCE DE GALLES
HOTEL
PARIS

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