


aquaroma  
♀

PER INIZIARE | TO START

<b>PANE</b>	8
Rosemary focaccia, grissini, sourdough & Nocellera olive oil   vg	
<b>OLIVE</b>	6
Castelvetrano green olives, mint & parsley   v	
<b>CAPONATA</b>	10
Sweet and sour vegetables bruschetta, pine nuts & mint   v	

CRUDO | RAW BAR

<b>OSTRICHE</b>	<i>half-dozen 34   dozen 58</i>
Wellfleet oysters, shallots, red wine vinegar & lemon	
<b>CAPESANTE</b>	28
Scallops, pickled cucumber, marinated sweet & sour red chili	
<b>TONNO</b>	30
Yellowfin tuna, tapenade, grapes & pane carasau	
<b>TRIGLIA</b>	28
Red Mullet, bagnetto verde & red bell pepper oil	
<b>GAMBERI ROSSI</b>	30
Red prawn carpaccio, basil, compressed apple & caviar	
<b>SELEZIONE DI CRUDI</b>	140
 Crudo platter	

ANTIPASTI | APPETISER

	<b>BURRATA</b>	
	Burrata, roasted pumpkin, hazelnut pesto & radicchio salad	24
Q	<b>ARANCINI</b>	19
T	Wild mushroom arancini, caramelized chestnuts, black truffle & roasted garlic aioli	
	<b>FRITTO MISTO</b>	28
	Mixed fried seafood: prawns, squid, sea bass, octopus & prawn aioli	
	<b>POLPO ALLA LUCIANA</b>	23
	Octopus stew, San Marzano tomatoes, black olives & parsley	
Q	<b>TARTARE DI MANZO</b>	32
T	Beef tartare, porcini mushrooms & Marsala zabaione	
	<b>TAGLIERE DI SALUMI</b>	30
	Salumi platter: Mortadella, capocollo & prosciutto di Parma	

PIZZETTE | PIZZAS

Q	<b>ZUCCA</b>	22
T	Delica Pumpkin, zucchini, black truffle & fior di latte   v	
	<b>PICANTE</b>	18
	Spicy calabrian pesto, fior di latte, squash blossom, burrata, parsley oil   v	
Q	<b>ASTICE DAVIDE</b>	35
T	Lobster medallions, bottarga, dill & lemon zest	
	<b>TOSCANA</b>	19
	Eggplant, smoked stracciatella, finocchiona salami & fennel herb	
	<b>ROMAGNOLA</b>	20
	Prosciutto crudo di Parma, San Marzano tomatoes, fior di latte, arugula cream & Parmesan shavings	

PRIMI | FIRST

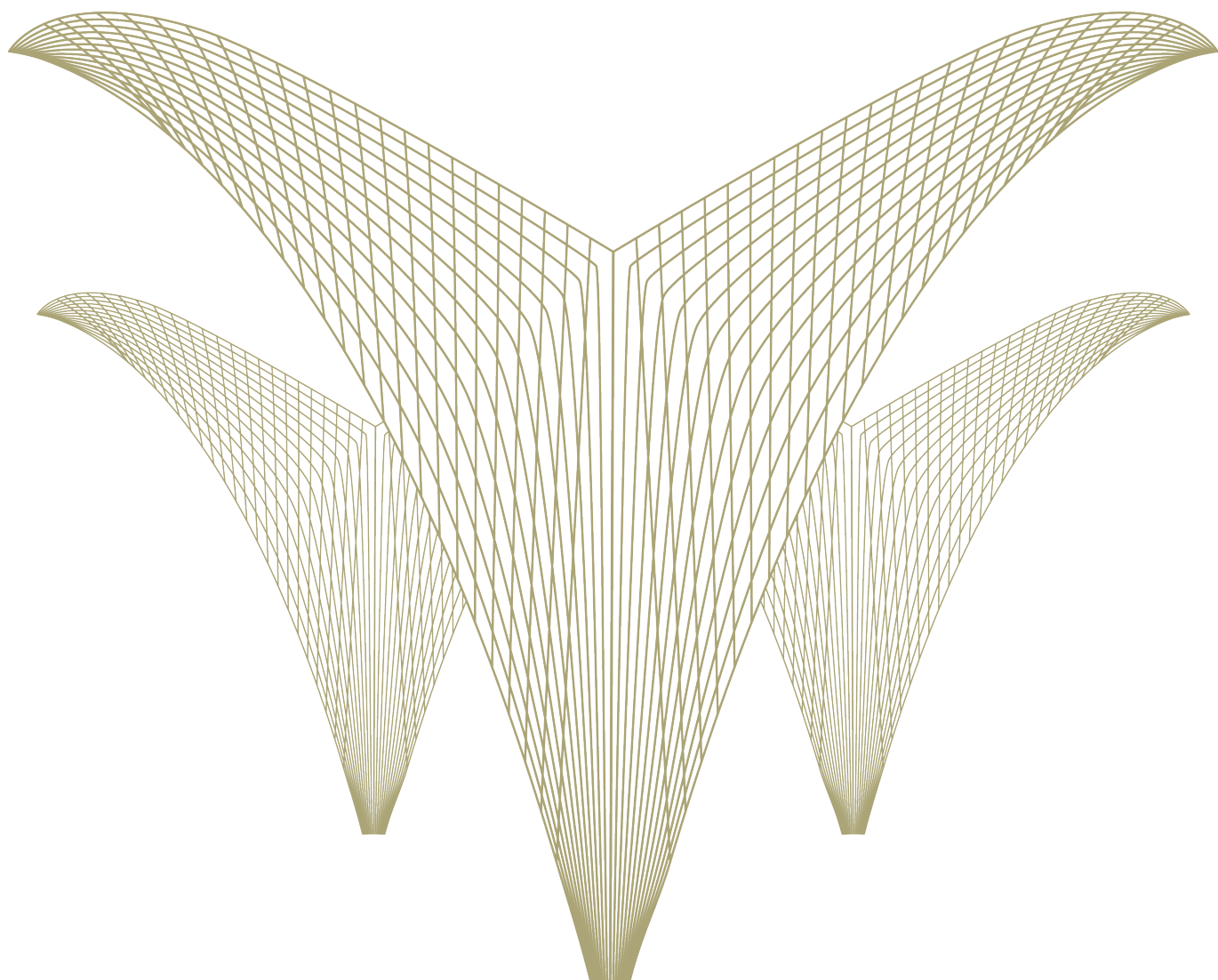
<b>TORTELLI ALLA NORMA</b>	26
Roasted eggplant, ricotta salata, Datterino tomato sauce & basil	
<b>GNOCCHI</b>	24
Sundried tomato pesto, chickpeas & rosemary   vg	
<b>LINGUINE</b>	27
Clams, chili, garlic & parsley	
<b>RIGATONI</b>	28
Red prawns, smoked burrata & basil pesto	
<b>MAFALDE</b>	29
Slow-cooked oxtail ragu, Nero d'avola & winter truffle	
<b>RISOTTO</b>	25
Delica Pumpkin, 'nduja & sage	

SECONDI | SECONDO

<b>LA MELANZANA</b>	35
Charred eggplant, red pepper & sunchokes, almonds	
<b>ARAGOSTA</b>	120
Whole lobster, roasted baby gem, saffron & sauce vierge	
<b>IPPOGLOSSO</b>	58
Pan-fried Halibut fillet, celery root, cavolo nero & lemon butter sauce	
<b>TAGLIATA DI MANZO</b>	12 oz 170
US Wagyu beef rib eye & cilantro salsa verde	
<b>POLLO ALLA DIAVOLA</b>	48
Spiced baby chicken, chantarelle mushrooms & chard	

CONTORNI | SIDES

<b>INSALATA DI RADICCHIO</b>	11
Radicchio salad, puntarelle & pomegranate	
<b>BIETOLE IN BAGNA</b>	11
Chard, bagna càuda sauce & pine nuts	
<b>PATATE AL TARTUFO</b>	15
Crispy potatoes, pecorino & winter truffle	
<b>ZUCCHINE FRITTE</b>	15
Fried zucchini & chili aioli	



aquak<sub>♀</sub>kyoto

APPETIZER | 前菜

白味噌汁	10
White miso soup & chives	
枝豆	7
Edamame & Maldon sea salt   v	
野菜餃子	16
Vegetable gyoza & gyoza sauce   v	
冷や奴	17
Hiya-yakko tofu, ginger, scallion & myoga   vg	
♀ ほうれん草胡麻和え	17
Spinach salad & toasted goma dressing   v	
ロブスター タルタル	36
Lobster tartare, yuzu-miso & akazu hollandaise	
ソフトシェルクラブサラダ	33
Soft shell crab salad, artisan greens, ao-jiso sauce	
クリスピーサーモン南蛮	18
Crispy salmon nanban, kimchi tomato & nanban sauce	
ハマチ辛子酢味噌	28
Seared yellowtail sashimi & Japanese mustard sauce	
豚肉餃子	17
Pork gyoza & gyoza sauce	

TEMPURA | 天婦羅

季節の野菜天婦羅	18
Seasonal vegetable tempura, tentsuyu	
♀ ロックシュリンプ天婦羅	24
Rock shrimp tempura, spicy chili garlic mayonnaise	
海鮮と野菜天婦羅	26
Seafood & vegetable tempura, tentsuyu & matcha salt	
海老天婦羅	22
Prawn tempura, tentsuyu	

SASHIMI & SUSHI | さしみ & すし

		SASHIMI <small>3 pieces</small>	SUSHI <small>2 pieces</small>
サーモン	Sake   Salmon	12	10
本マグロ 赤身	Akami   Blue fin tuna	15	13
本マグロ トロ	Toro   Blue fin tuna (belly)	28	26
ハマチ	Hamachi   Yellowtail	12	10
真鯛	Madai   Red sea bream	12	10
鯖	Saba   Mackerel	17	15
縞鯨	Shima-Aji   Striped Jack	17	15
帆立	Hotate   Scallop	14	12
鰻	Unagi   Freshwater eel		12
海老	Ebi   Steamed shrimp		12
甘海老	Ama-Ebi   Sweet shrimp	11	10
牡丹海老	Botan-Ebi   Spot shrimp	18	16
鰯	Hirame   Flounder	12	11
イカ	Ika   Squid	23	19
イクラ	Ikura   Salmon roe		17
ウニ	Uni   Sea urchin		28
玉子	Tamago   Egg omelette		9

CRYSTAL SUSHI | クリスタル寿司

Our chefs proudly present a new genre of sushi created with hand-crafted crystal jellies that add amazing new flavours & a sparkle on the plate.

♀	牡丹海老 ポン酢ジェリー Botan ebi, avocado & ponzu jelly <small>(2 pieces)</small>	19
♀	ホタテキャビア キムチジェリー Scallop, caviar & kimchi jelly <small>(2 pieces)</small>	21
♀	甘エビ つゆジェリー Ama ebi, salmon & tsuyu jelly <small>(2 pieces)</small>	17



MAKI | 巻き寿司

	キノコ天婦羅巻 Shimeji mushrooms, parsnip tempura & red vinegar teriyaki (8 pieces)	17
🍣	スパイシーツナ巻 Spicy tuna, tobiko, avocado, cucumber & chili mayonnaise (8 pieces)	22
🍣	海老天婦羅巻 Prawn tempura, spicy scallop & cucumber (8 pieces)	18
🍣	サーモンたたき巻 Salmon, scallop, tobiko, smoked daikon & beetroot caviar (8 pieces)	25
	ネギトロ巻 Negi-toro & sesame (6 pieces)	16
	カニ アボカド きゅうり巻 Snow crab, avocado, cucumber, mayonnaise & tobiko (8 pieces)	25
	和牛巻 Seared A5 wagyu, scallop, smoked daikon, shimeji, uni & caviar (4 pieces)	37
	うなぎ巻 Unagi, shimeji, sansho, cucumber & pickled takuan (8 pieces)	16
	ツナ サーモン ハマチ太巻 Futomaki, tuna, salmon, yellowtail, avocado, scallion & tobiko (4 pieces)	19
	ソフトシェルクラブ天婦羅巻 Soft shell crab, scallion, tobiko, avocado & tomato miso (5 pieces)	23
	きゅうり巻 アボカド巻 Cucumber & avocado (6 pieces)	12

SIGNATURE PLATTERS | 寿司 刺身 盛り合わせ

🍣	刺身盛り合わせ Aqua Kyoto omakase sashimi (12 pieces)	72
🍣	寿司盛り合わせ Aqua Kyoto omakase sushi (12 pieces)	65

LARGE DISHES | 主菜

サーモン幽庵焼き Grilled fillet of salmon & yuan sauce	46
チリアンシーバス ピリ辛出汁ソース Chilean seabass, sea vegetables & chili dashi sauce	50
牛フィレ焼 マスタードクリームソース Pan-fried beef tenderloin & creamy mustard sauce	67
和牛リブアイ照り焼き Grilled US wagyu ribeye teriyaki	76

ROBATA | 炉端焼き

茄子しし唐 赤ピーマン 胡麻味噌焼き Eggplant, shishito, red bell pepper & goma miso sauce (2 skewers)	14
豚バラ串焼き Pork belly (2 skewers)	17
鶏手羽焼き Chicken wings (2 skewers)	19
焼き鳥 Chicken thigh (2 skewers)	17
🍷 柚子紫蘇漬けラムチョップ焼き Yuzu shiso marinated lamb, kimchi & chili mayonnaise	68
🍷 銀鱈西京焼き Aqua Kyoto miso black cod, yuzu mayonnaise & yamagobo	49

RICE & NOODLES | ライス & ノードル

キノコうどん Japanese mushrooms udon & dashi broth	36
明太子うどん Dried shrimp & spicy cured cod roe udon	34
ウニ海鮮チャーハン Seafood fried rice, sea urchin, scallop, shrimp, snow crab & scallions	37
和牛チャーハン Wagyu fried rice, kimchi, scallions & garlic	44