

APPETIZERS

- Wellfleet oysters shallots, red wine vinegar & lemon half-dozen 32 | dozen 56
- Wild mushroom arancini, caramelized chestnuts, black truffle & roasted garlic aioli | v 19
- Salumi platter: Mortadella, capocollo & prosciutto di Parma 30
- Burrata, roasted pumpkin, hazelnut pesto & radicchio salad | v 24

PIZZA

- ZUCCA** 22  
Delica pumpkin, vegan mozzarella, zucchini & black truffle | v
- PICCANTE** 20  
Spicy Calabrian pesto, mozzarella, squash blossom, burrata & parsley oil | v
- ♀ **ASTICE DAVIDE** 35  
Lobster bisque, lobster medallions, bottarga, dill & lemon zest
- TOSCANA** 21  
Eggplant, smoked stracciatella, finocchiona salami & fennel herb
- ROMAGNOLA** 20  
San Marzano tomatoes, mozzarella, prosciutto crudo di Parma, arugula cream & parmesan shavings

PASTA

- GNOCCHI** 24  
Sundried tomato pesto, chickpeas & rosemary | vg
- LINGUINE ALLE VONGOLE** 27  
Clams, chili, garlic & parsley
- MAFALDE** 29  
Slow-cooked oxtail ragu, Nero d'avola & winter black truffle

SIDES

- Radicchio salad, puntarelle & pomegranate 12
- Fried zucchini & chili 12
- Sweet potato fries & oregano salt 12
- Steamed white rice 8

EGGS & SPECIALITIES

ITALAIAN BRUNCH

- EGGS BENEDICT** 22  
Poached organic eggs, toasted focaccia, crispy guanciale, Hollandaise sauce, shaved Pecorino Romano & basil
- EGGS ROYALE** 25  
Poached organic eggs, toasted focaccia, smoked salmon, Hollandaise sauce, capers, pickled red onion & chives
- AVOCADO ON TOAST** 20  
Poached organic eggs, avocado, toasted sourdough, ricotta & oregano
- AQUA ROMA CLUB SANDWICH** 26  
Chicken, pancetta, semi-dried Datterino tomatoes, basil pesto, baby lettuce & lemon aioli
- AQUA BURGER** 32  
Wagyu beef, gorgonzola, fried organic egg, caramelized red onion and pepper jam, sweet potato fries & oregano salt
- MUSHROOM PIZZA** 28  
Wild mushrooms, Fontina cheese, winter black truffle & fried organic egg

JAPANESE BRUNCH

- AQUA KYOTO WAGYU KATSU & TAMAGO SANDO** 38  
A5 Japanese wagyu beef katsu, organic eggs, karashi mayonnaise & nitsume soy
- OKONOMIYAKI PANCAKE** 23  
Pork, organic egg, cabbage, scallion, seaweed, togarashi & bonito flakes
- WASABI MAYO LOBSTER ROLL** 36  
New England lobster, baby shrimp, wasabi mayonnaise & brioche roll

COCKTAILS | 15

Trento Spritz | Yuzu Mimosa | Aqua Bloody Mary

Upgrade to a 90 minute drinks package

Free-flowing Bubbles & Cocktails  
+75 per person

Free-flowing Champagne & Cocktails  
+125 per person

FROM THE SUSHI BAR

SASHIMI & SUSHI

	SASHIMI <small>3 pieces</small>	SUSHI <small>2 pieces</small>
Sake   Salmon	12	10
Akami   Blue fin tuna	15	13
Hamachi   Yellowtail	12	10
Madai   Red sea bream	12	10
Ama-Ebi   Sweet shrimp	11	10
Botan-Ebi   Spot shrimp	18	16
Hirame   Flounder	12	11
Tamago   Egg omelette		9

MAKI

- Shimeji mushrooms, parsnip tempura & red vinegar teriyaki (8 pieces) 17
- ♀ Spicy tuna, avocado, leek & aonori powder (8 pieces) 22
- ♀ Prawn tempura, spicy scallop & cucumber (8 pieces) 18
- ♀ Salmon, scallop, tobiko, smoked daikon & beetroot caviar (8 pieces) 25
- Futomaki, tuna, salmon, yellowtail, avocado, scallion & tobiko (4 pieces) 19
- Snow crab, avocado, cucumber, tobiko & mayo (6 pieces) | gf 22

SIGNATURE PLATTERS

- ♀ Aqua Kyoto omakase sashimi (12 pieces) 72
- ♀ Aqua Kyoto omakase sushi (12 pieces) 70

APPETIZERS

- Edamame & Maldon sea salt | v 8
- White miso soup & chives 9
- Hiya-yakko tofu, ginger, scallion & myoga | vg 20
- ♀ Spinach salad & toasted goma dressing | v 17
- Seasonal vegetable tempura 20
- ♀ Rock shrimp tempura, spicy chili garlic mayonnaise 28

ENTRÉE

- Grilled USDA wagyu ribeye teriyaki & Japanese mustard 78
- ♀ Aqua Kyoto miso black cod, yuzu mayonnaise & yamagobo 49
- Seafood fried rice, sea urchin, scallop, shrimp, snow crab & scallions 37
- Ramen noodles, mushroom, bok choy, sesame, ginger, scallion, seaweed, soy & homemade crispy chili oil | vg 27
- Chicken yakitori (2 skewers) 19
- Pork belly yakitori (2 skewers) 18
- Eggplant, shishito, red bell pepper yakitori & goma miso sauce (2 skewers) 16

DESSERTS

- CANNOLI TRIO** 14  
Ricotta cream, chocolate, pistacchio & orange zest
- CLASSIC TIRAMISU** for two 26
- BOMBOLONI** 14  
Mini donuts filled with chocolate cream
- ICE CREAM & SORBET** 14  
Seasonal selection
- ♀ **LIMONE** 17  
Amalfi lemon, ricotta & white chocolate
- ♀ **BLACK SESAME CHOCOLATE FONDANT** 17  
Valrhona green tea ice cream & white chocolate
- SWEET CAVIAR** 17  
espresso 'caviar' pearls, Valrhona chocolate crèmeux & madeleines

♀ Signature dish A 20% Gratuity will be added to all parties of 6 or more.