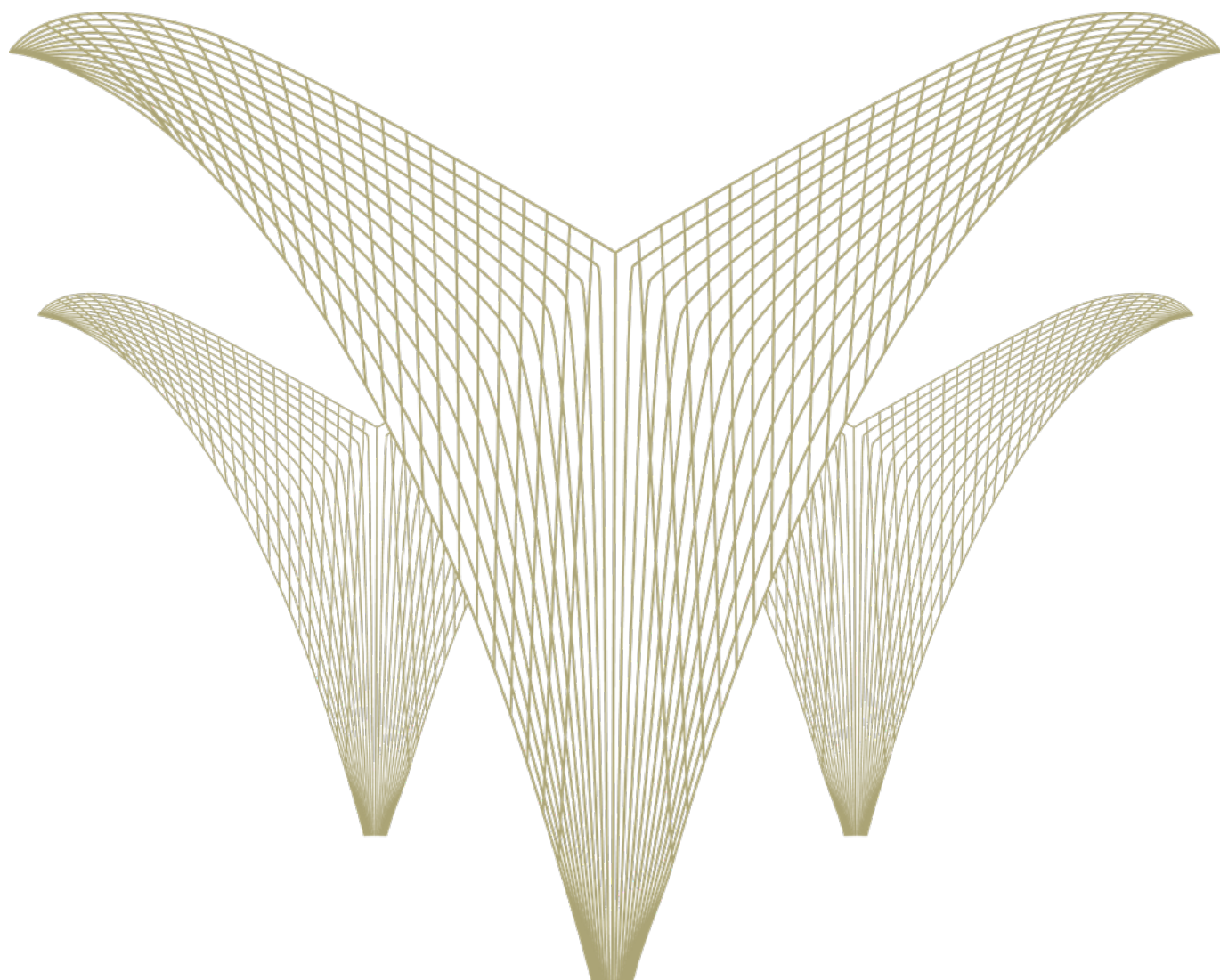




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APPETIZER | 前菜

	白味噌汁 White miso soup & chives	9
	枝豆 Edamame & Maldon sea salt v	8
	野菜餃子 Vegetable gyoza v	19
♀	ほうれん草胡麻和え Spinach salad & toasted goma dressing v	17
	豚肉餃子 Pork gyoza	22
	冷や奴 Hiya-yakko tofu, ginger, scallion & myoga vg	20
	ハマチ辛子酢味噌 Seasard yellowtail sashimi, assorted veggies & Japanese mustard vinaigrette	29

TEMPURA | 天婦羅

	季節の野菜天婦羅 Seasonal vegetable	20
♀	ロックシュリンプ天婦羅 Rock shrimp, spicy chili garlic mayonnaise	28
	海老天婦羅 Prawn tempura	24

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, avocado, leek & aonori powder (8 pieces)	22
♀	海老天婦羅巻 Prawn tempura, spicy scallop & cucumber (8 pieces)	18
♀	サーモンスキヤロップ巻 Salmon, scallop, tobiko, smoked daikon & beetroot caviar (8 pieces)	25
	ツナサーモンハマチ太巻 Futomaki, tuna, salmon, yellowtail, avocado, scallion & tobiko (4 pieces)	19
	きゅうりアボカド巻 Cucumber & avocado (6 pieces)	12
	うなぎ巻 Unagi eel, egg omelette, cucumber, pickled daikon & sansho (6 pieces)	19
	カニ巻 Snow crab, avocado, cucumber, tobiko & mayo (6 pieces) gf	22

SASHIMI & SUSHI | 刺身 & 寿司

		SASHIMI 3 pieces	SUSHI 2 pieces
サーモン	Sake Salmon	12	10
本マグロ 赤身	Akami Blue fin tuna	15	13
ハマチ	Hamachi Yellowtail	12	10
真鯛	Madai Red sea bream	12	10
甘海老	Ama-Ebi Sweet shrimp	11	10
牡丹海老	Botan-Ebi Spot shrimp	18	16
鰆	Hirame Flounder	12	11
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 (2 pieces)	20
♀	ホタテキャビア キムチジェリー Scallop, caviar & kimchi jelly (2 pieces)	22
♀	甘エビ つゆジェリー Ama ebi, salmon & tsuyu jelly (2 pieces)	19

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)	70

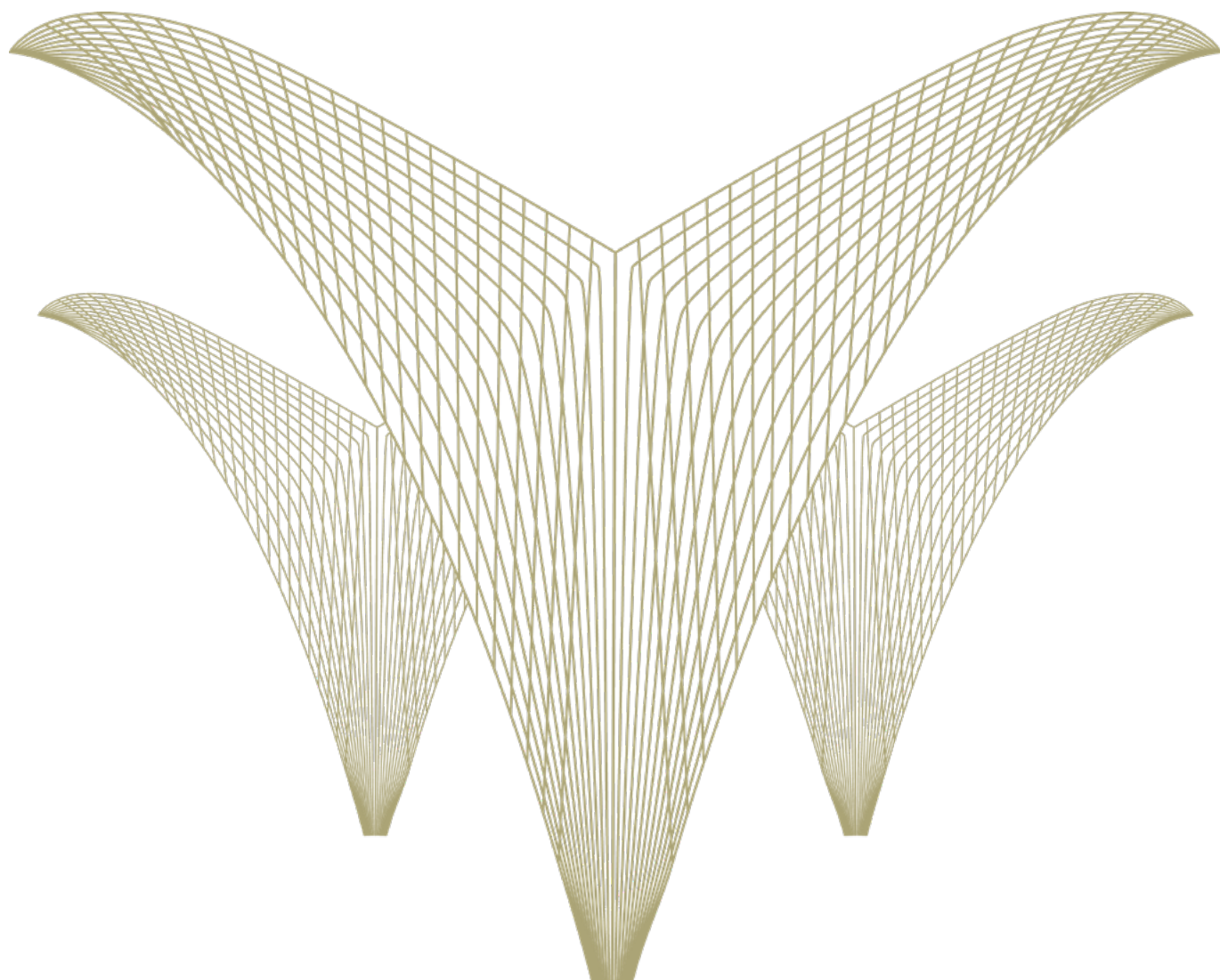


ENTRÉE & ROBATA | 主菜 & 炉端焼き

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)	16
豚バラ串焼き Pork belly (2 skewers)	18
鶏手羽焼き Chicken wings (2 skewers)	19
焼き鳥 Chicken thigh (2 skewers)	19
♀ 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
チリアンシーバス ピリ辛出汁ソース Chilean seabass, sea vegetables & chili dashi sauce	49
US 和牛リブアイ照り焼き Grilled USDA wagyu ribeye teriyaki & Japanese mustard	78

RICE & NOODLES | ライス & ノードル

キノコうどん Japanese mushrooms udon & dashi broth	36
ウニ海鮮チャーハン Seafood fried rice, sea urchin, scallop, shrimp, snow crab & scallions	37
白飯 Steamed white rice	8



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PER INIZIARE | TO START

PANE	8
Homemade rosemary focaccia & Nocellera olive oil vg	
OLIVE	7
Castelvetrano green olives, mint & parsley v	
CAPONATA	10
Sweet & sour vegetables bruschetta, pine nuts & mint v	

ANTIPASTI | APPETIZER

BURRATA	24
Burrata, roasted pumpkin, hazelnut pesto & radicchio salad v	
ARANCINI	19
Wild mushroom arancini, caramelized chestnuts, black truffle & roasted garlic aioli v	
CALAMARI FRITTI	23
Fried calamari, lemon & aioli	
TARTARE DI MANZO	36
Beef tartare, porcini mushrooms & Marsala zabaione	
TAGLIERE DI SALUMI	30
Salumi platter: Mortadella, capocollo & prosciutto di Parma	

CRUDO | RAW BAR

CAPELANTE	26
Scallops, pickled cucumber, marinated sweet & sour red chili	
GAMBERO ROSSO CARPACCIO	30
Red prawn carpaccio, basil, compressed apple & caviar	
OSTRICHE	half-dozen 32 dozen 56
Wellfleet oysters, shallots, red wine vinegar & lemon	
TONNO	28
Yellowfin tuna, tapenade, grapes & pane carasau	

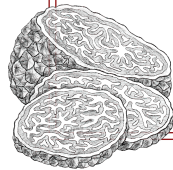
PIZZETTE | PIZZAS

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 & RISOTTO

GNOCCHI	24
Sundried tomato pesto, chickpeas & rosemary vg	
LINGUINE ALLE VONGOLE	27
Clams, chili, garlic & parsley	
RIGATONI	28
Red prawns, smoked burrata & basil pesto	
MAFALDE	29
Slow-cooked oxtail ragu, Nero d'avola & winter truffle	
RISOTTO	25
Delica pumpkin, 'nduja spicy sausage & sage	



A TRIBUTE TO WHITE TRUFFLE FROM ALBA:

Choice of Linguine or Risotto with 6g of White Truffle \$180

Burgundy Black Winter Truffle supplement on any dish:

+\$30 for 3g

+\$45 for 5g

ENTRÉE

LA MELANZANA	32
Charred eggplant, red pepper & sunchokes, almonds	
POLPO	38
Octopus, chickpeas & red bell peppers	
POLLO ALLA DIAVOLA	42
Spiced baby chicken, chantarelle mushrooms & chard	
COSTATA DI MANZO	MP
Wagyu Gold Grade tomahawk & cilantro salsa verde	

CONTORNI | SIDES

INSALATA DI RADICCHIO	12
Radicchio salad, puntarelle & pomegranate	
PATATE AL TARTUFO	14
Crispy potatoes, pecorino & winter truffle	
ZUCHINNI FRITI	14
Fried zucchini & chili	

DESSERTS

TIRAMISU

for two

Choice of Classic or Matcha green tea

26

SWEET CAVIAR

Espresso 'caviar' pearls, Valrhona chocolate crèmeux & madeleines

17

FOREST FLOOR

Tonka bean panna cotta, chocolate brownie,
matcha crumble & raspberry sorbet

17

BLACK SESAME CHOCOLATE FONDANT

Valrhona green tea ice cream & white chocolate

17

PUMPKIN SUNDAE

Farmer's market mini roasted pumpkin, amaretti
pumpkin spiced ice cream & amaro caramel

17

LIMONE

Amalfi lemon, ricotta & white chocolate

17

GELATI & SORBET

Seasonal selection of ice cream & sorbet

14

