

aquak Kyoto

APPETIZER | 前菜

白味噌汁 White miso soup & chives	9
枝豆 Edamame & Maldon sea salt   vg	8
野菜餃子 Vegetable gyoza   vg	19
♀ ほうれん草胡麻和え Spinach salad & toasted goma dressing   vg	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 Seared yellowtail sashimi, assorted veggies & Japanese mustard vinaigrette	29

TEMPURA | 天婦羅

季節の野菜天婦羅 Seasonal vegetable   vg	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
銀鱈天婦羅 Black cod tempura, matcha salt, truffle paste	38

MAKI | 巻き寿司

キノコ天婦羅巻 Shimeji mushrooms, parsnip tempura & red vinegar teriyaki (8 pieces)   vg	17
♀ スパイシーツナ巻 Spicy tuna, cucumber, avocado, leek & aonori powder (8 pieces)	22
♀ 海老天婦羅巻 Prawn tempura, spicy scallop & cucumber (8 pieces)	18
♀ サーモンキャロップ巻 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)   vg	12
うなぎ巻 Unagi eel, egg omelette, cucumber, pickled daikon & sansho (8 pieces)	19
カニ巻 Snow crab, avocado, cucumber, tobiko & mayo (8 pieces)	22

SASHIMI & SUSHI | 刺身 & 寿司

		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
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
鰯	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

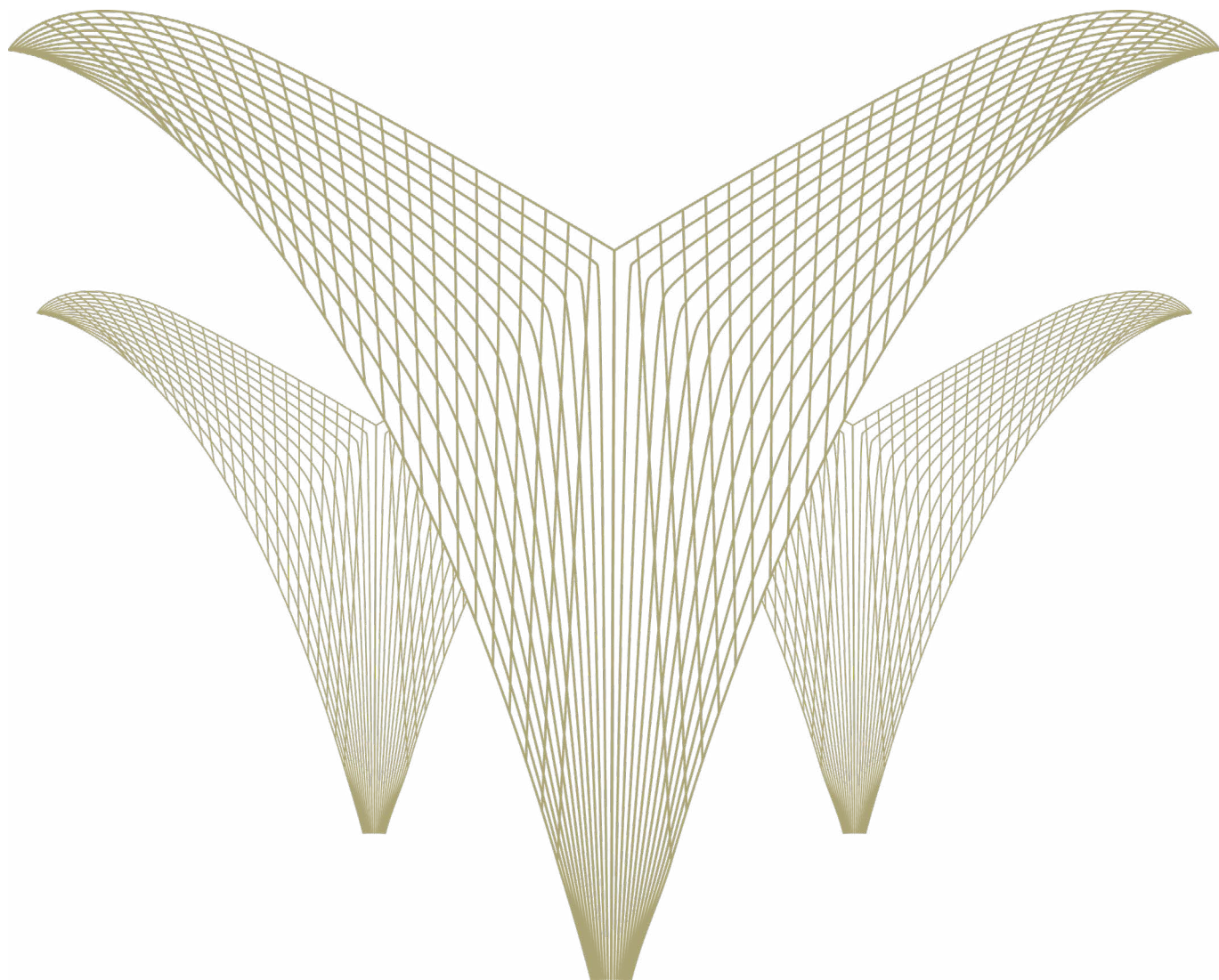
♀	刺身盛り合わせ Aqua Kyoto omakase sashimi (12 pieces)	72
♀	寿司盛り合わせ Aqua Kyoto omakase sushi (12 pieces)	70

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)   vg	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
	サーモンのコンフィ Confit Scottish salmon, sato-imo potatoes, akazu reduction	43

RICE & NOODLES | ライス & ノードル

	キノコうどん Japanese mushrooms udon & dashi broth   vg	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   vg	8



aquaroma  
♀

PER INIZIARE | TO START

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


ANTIPASTI | APPETIZER

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

CRUDO | RAW BAR

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

PIZZETTE | PIZZAS

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

PASTA & RISOTTO

<b>GNOCCHI</b>	24
Sundried tomato pesto, chickpeas & rosemary   vg	
<b>LINGUINE ALLE VONGOLE</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 spicy sausage & sage	

ENTRÉE

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

CONTORNI | SIDES

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

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