

aqua

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

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

PASTA

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

SIDES

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

EGGS & SPECIALITIES

ITALIAN BRUNCH

<b>PANDORO FRENCH TOAST</b> Pistachio mascarpone & Maraschino cherries	15
<b>EGGS BENEDICT</b> Poached organic eggs, toasted focaccia, crispy guanciale, Hollandaise sauce, shaved Pecorino Romano & basil	22
<b>EGGS ROYALE</b> Poached organic eggs, toasted focaccia, smoked salmon, Hollandaise sauce & chives	25
<b>AVOCADO ON TOAST</b> Smashed avocado, toasted sourdough & ricotta	18
<b>EGGS &amp; AVOCADO</b> Poached organic eggs, avocado, toasted sourdough, ricotta & oregano	22
<b>AQUA ROMA CLUB SANDWICH</b> Chicken, pancetta, semi-dried Datterino tomatoes, basil pesto, baby lettuce & lemon aioli	26
<b>AQUA BURGER</b> Wagyu beef, gorgonzola, fried organic egg, caramelized red onion & sweet potato fries	32
<b>MUSHROOM PIZZA</b> Wild mushrooms, Fontina cheese, winter black truffle & fried organic egg	28

JAPANESE BRUNCH

<b>MATCHA WAFFLE</b> Green tea matcha waffle & Farmers Market Winter fruit	15
<b>AQUA KYOTO WAGYU KATSU &amp; TAMAGO SANDO</b> A5 Japanese wagyu beef katsu, organic eggs, karashi mayonnaise & nitsume soy	38
<b>OKONOMIYAKI PANCAKE</b> Pork, organic egg, cabbage, scallion, seaweed, togarashi & bonito flakes	23
<b>WASABI MAYO LOBSTER ROLL</b> New England lobster, baby shrimp, wasabi mayonnaise & brioche roll	36

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 3 pieces	SUSHI 2 pieces
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

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