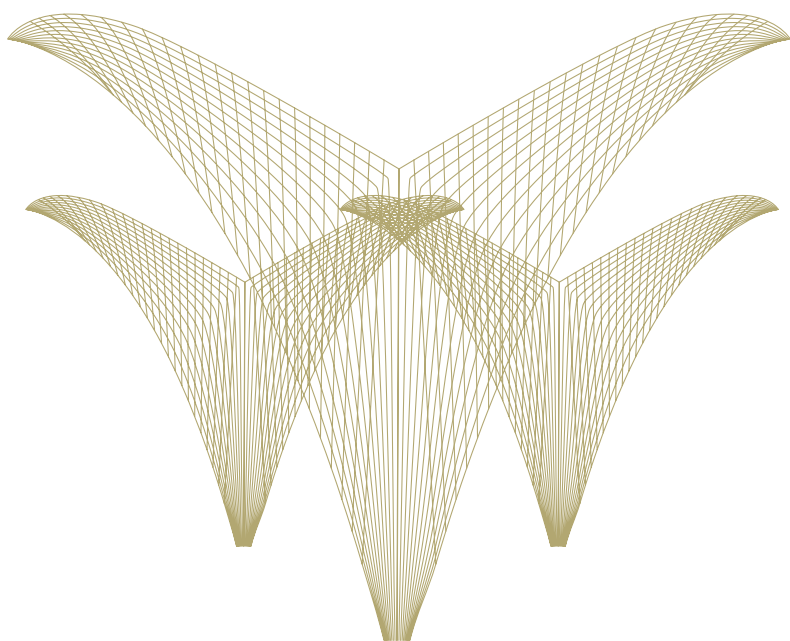


aqua



RESTAURANT WEEK MENU

# RESTAURANT WEEK DINNER MENU

\$60 per person | 3-course menu

## TO START

### MISO SOUP & EDAMAME

## APPETIZER

*choice of:*

### ROCK SHRIMP

Rock shrimp tempura, spicy chili garlic mayonnaise

### SPINACH SALAD

Spinach salad & toasted goma dressing | v

### TOFU

Hiya-yakko tofu, ginger, scallion & myoga | vg

## MAIN COURSE

*choice of:*

### MAFALDE

Slow-cooked oxtail ragu, Nero d'avola & winter truffle

### CHICKEN MILANESE

Cannellini beans, lemon, oregano

### RIGATONI ALLA NORMA

Fried eggplant, ricotta salata, basil | v

## DESSERT

*choice of:*

### BLACK SESAME CHOCOLATE FONDANT

Valrhona green tea ice cream & white chocolate

### ICE CREAM & SORBET SELECTION

Seasonal selection

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for those who are pregnant, young children, older adults, or individuals with compromised immune systems. Please inform your server of any allergies or dietary restrictions. A 20% Gratuity will be added to all parties of 6 or more.