

aqua kyoto

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'BENTO' STYLE SET LUNCH

All served with rice, miso soup, pickles & okazu of the day

ナス 串焼き | 22

GRILLED EGGPLANT

Eggplant shishito, red bell pepper yakitori & goma miso sauce | v

天ぷら 盛り合わせ | 30

MIXED TEMPURA

Seasonal vegetable & seafood, matcha salt, tentsuyu sauce

サーモン コンフィ | 34

SALMON

Confit salmon fillet, Akazu reduction

豚バラ串 | 25

PORK BELLY

Char-grilled pork belly yakitori, togarashi, scallion

鶏のから揚げ | 30

CHICKEN

Crispy chicken Karaage, yuzu mayonnaise

和牛串 | 42

WAGYU

Char-grilled US wagyu beef yakitori, oroshi ponzu, scallion



RAMEN

Served with salad, pickles & okazu of the day

担々麺 | 30

TAN TAN RAMEN

Mushroom, bok choy, noodles, seaweed and sesame broth,
vegan XO & homemade crispy chili oil | v



SUSHI & SASHIMI

Served with salad, miso soup, pickles & okazu of the day

おまかせ巻寿司セレクション | 32

MAKI ROLL SELECTION

Spicy tuna | Salmon & Scallop | Cucumber (12 pieces)

寿司盛り合わせ | 35

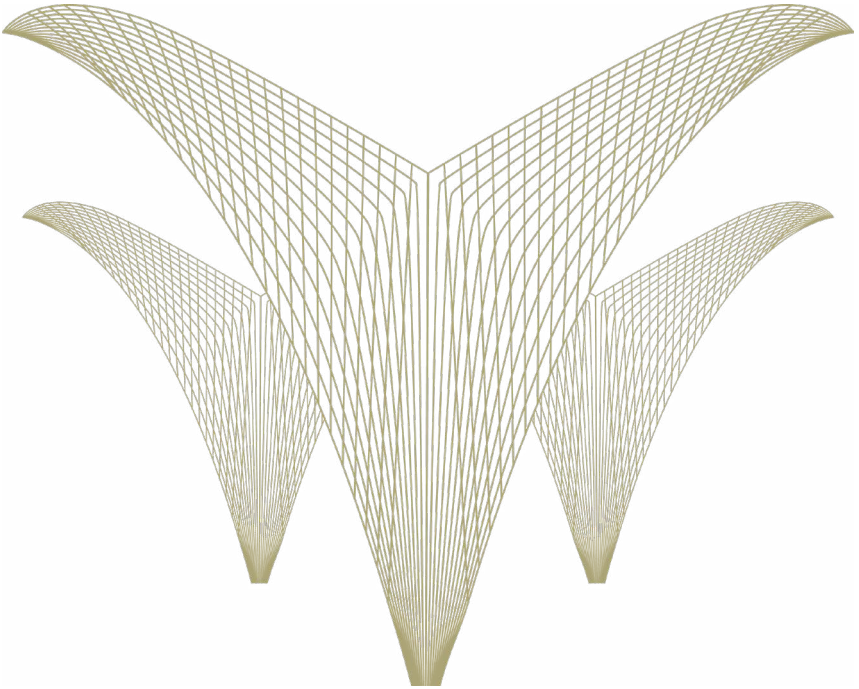
SUSHI

Chef's daily selection (8 pieces)

刺身盛り合わせ | 42

SASHIMI

Chef's daily selection (10 pieces)



aquaroma

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\$35 per 2 courses

APPETIZER

(choose one)

BURRATA

Burrata, roasted pumpkin, hazelnut pesto & radicchio salad | v

CALAMARI FRITTI

Fried calamari, lemon & aioli

TARTARE DI MANZO

Beef tartare, porcini mushrooms & Marsala zabaione
(supplement \$10)

CAPONATA

Sweet & sour vegetables bruschetta, pine nuts & mint | v

INSALATA FINOCCHI

Fennel & mixed leaves salad, orange & pecorino

MAINS

(choose one)

GNOCCHI

Sundried tomato pesto, chickpeas & rosemary | vg

LINGUINE ALLE VONGOLE

Clams, chili, garlic & parsley

POLLO ALLA DIAVOLA

Spiced baby chicken, chantarelle mushrooms & chard

ROMAGNOLA PIZZA

Prosciutto crudo di Parma, San Marzano tomatoes, mozzarella,
arugula cream & parmesan shavings

ZUCCA PIZZA

Delica pumpkin, mozzarella, zucchini & black truffle | v

DESSERT

(supplement \$10)

LIMONE | Amalfi lemon, ricotta & white chocolate

TIRAMISU | Classic

GELATI & SORBET | Seasonal selection