

aquaroma
♀

PER INIZIARE | TO START

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


ANTIPASTI | APPETIZER

BURRATA	24
Burrata, roasted pumpkin, hazelnut pesto & radicchio salad v	
ARANCINI	20
Wild mushroom arancini, 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	40
Mazara del Vallo red prawn carpaccio, basil, compressed apple & caviar	
OSTRICHE	half-dozen 32 dozen 56
Wellfleet oysters, shallots, red wine vinegar & lemon	
TONNO	28
Yellowfin tuna, Taggiasca olive tapenade, grapes & pane carasau	

PIZZETTE | PIZZAS

ZUCCA	22
Delica pumpkin, vegan mozzarella, zucchini & black truffle vg	
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

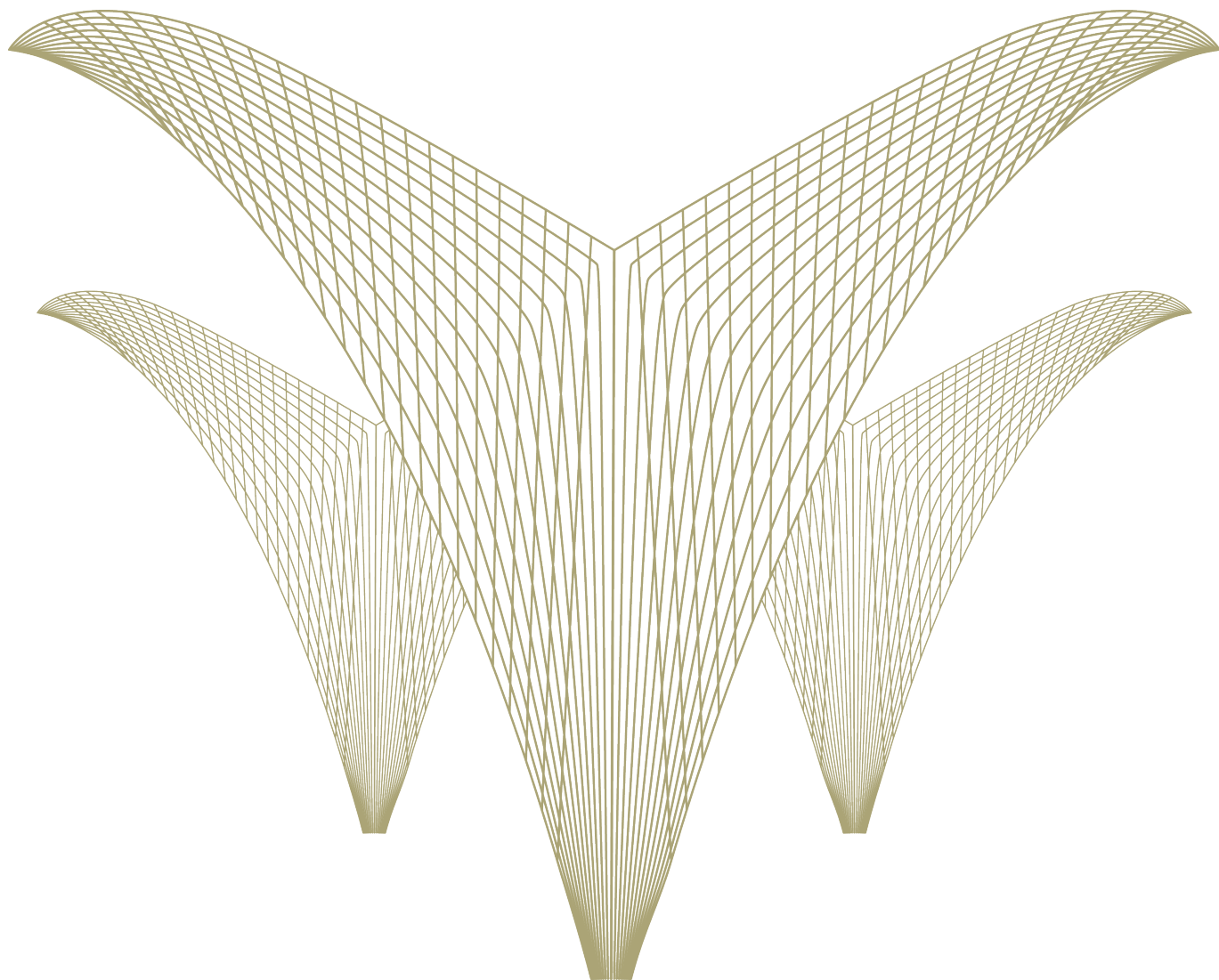
GNOCCHI	24
Sundried tomato pesto, chickpeas & rosemary vg	
LINGUINE ALLE VONGOLE	27
Clams, chili, garlic & parsley	
RIGATONI	28
Red prawns, smoked burrata & basil pesto	
MAFALDE	29
Slow-cooked oxtail ragu, Nero d'avola & winter truffle	
RISOTTO	25
Delica pumpkin, 'nduja spicy sausage & sage	

ENTRÉE

LA MELANZANA	32
Charred eggplant, red pepper & sunchoke, almonds vg	
POLPO	38
Octopus, pistachio, 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 vg	
PATATE AL TARTUFO	14
Crispy potatoes, pecorino & winter truffle v	
ZUCHINI FRITI	14
Fried zucchini & chili v	
CANNELLINI	14
Cannellini beans, salsa verde	



aquakyo_{to}

EXPERIENCE MENU

枝豆

Edamame & Maldon sea salt | v

Colin 1er Cru Blanc de Blancs, France NV

白味噌汁

White miso soup & chives

ほうれん草胡麻和え

Spinach salad & toasted goma dressing | v

枝豆

ホタテキャビア キムチジェリー

Scallop crystal sushi, caviar & kimchi jelly

Pray Tell, Pinot Gris, Chardonnay, Willamette Valley, Oregon, USA 2023

スパイシーツナ巻

Spicy tuna, avocado, leek & aonori powder

寿司と刺身の盛り合わせ

Aqua Kyoto Omakase sushi and Sashimi platter

Kameizumi Junmai Ginjo Nama Genshu, Japan

銀鱈西京焼き

Aqua Kyoto miso black cod, yuzu mayonnaise & yamagobo

Hanzell Vineyards, Chardonnay Sebella Sonoma Valley, Sonoma, USA 2022

US 和牛リブアイ照り焼き

Grilled USDA wagyu ribeye teriyaki & Japanese mustard

Domaine Baron Thenard, Givry "Les Bois Chevaux" Premier Cru, Burgundy 2020

フォレストフロア | FOREST FLOOR

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

Château Jolys Jurçon Doux Petit Manseng, Jurçon, France NV

6 Course Experience Menu \$149 | Optional Wine Pairing \$95



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	24
♀	ほうれん草胡麻和え Spinach salad & toasted goma dressing vg	18
	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
	ツナとサーモンのタルタル Tuna & salmon tartar, caviar, scallion, yuzu kosho soy sauce & lotus root chips	48

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	41

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)	24
♀	海老天婦羅巻 Prawn tempura, spicy scallop & cucumber (8 pieces)	20
♀	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)	22
	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)	20
	カニ巻 Snow crab, avocado, cucumber, tobiko & mayo (8 pieces)	24
	和牛巻 A5 wagyu, seared scallop, sea urchin, caviar, kanpyo, shiso leaf, tempura bits (4 pieces)	36

SASHIMI & SUSHI | 刺身 & 寿司

		SASHIMI 3 pieces	SUSHI 2 pieces
サーモン	Sake Salmon	13	11
本マグロ 赤身	Akami Blue fin tuna	16	14
ハマチ	Hamachi Yellowtail	13	11
真鯛	Madai Red sea bream	13	11
縞鯨	Shima-Aji Striped Jack	13	11
甘海老	Ama-Ebi Sweet shrimp	11	10
牡丹海老	Botan-Ebi Spot shrimp	24	20
鰯	Hirame Flounder	13	11
玉子	Tamago Egg omelette		9
鯖	Saba Mackerel	14	12
ウニ	Uni Japanese sea urchin		28

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)	24
♀	ホタテキャビア キムチジェリー Scallop, caviar & kimchi jelly (2 pieces)	24
♀	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
	刺身盛 寿司盛り合わせ Aqua Kyoto Sushi & Sashimi omakase platter (16 pieces)	90

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
焼き トウモロコシ Grilled Corn	11
しし唐辛子 Grilled Shishito	11
♀ ト 柚子紫蘇漬けラムチョップ焼き Yuzu shiso marinated lamb, kimchi & chili mayonnaise	72
♀ ト 銀鱈西京焼き Aqua Kyoto miso black cod, yuzu mayonnaise & yamagobo	51
チリアンシーバス ピリ辛出汁ソース Chilean seabass, sea vegetables & chili dashi sauce	51
US 和牛リブアイ照り焼き Grilled USDA wagyu ribeye teriyaki & Japanese mustard	81
サーモンのコンフィ Confit Scottish salmon, sato-imo potatoes, akazu reduction	45
A5和牛石焼き A5 stone grilled wagyu, assortment of three sauces	78

RICE & NOODLES | ライス & ノードル

キノコうどん Japanese mushrooms udon & dashi broth vg	38
ウニ海鮮チャーハン Seafood fried rice, sea urchin, scallop, shrimp, snow crab & scallions	45
白飯 Steamed white rice vg	8