

aquaspirit

BAR MENU

HAPPY HOUR

Available daily 12pm-6pm

DRINKS

Domestic Beer Selection	\$8
Sommelier Selection Red, White	\$10
Classic Cocktails	\$12

SPECIAL PROMO

AQUA BURGER & BEER	\$25
Gorgonzola, caramelized red onion & red pepper jam sweet potato fries & oregano salt	
SUSHI & SAKE	\$20
Shimeji or spicy tuna roll	

SIGNATURE COCKTAILS

\$22

RAICHI MARTINI

Haku Vodka, Fresh Lychees
Sudachi, Coconut

EISAI MONK

Grey Goose, Mizu Shochu
Thai Basil, Yuzu, Honey, Matcha

TAIKO

Patron Tequila, Red Chili
Aokage Shochu, Genepy, Lime

NEGRONI BIANCO

Fords Gin, Luxardo Bitter
Cocchi, Italicus

TRENTO SPRITZ

Cappelletti Aperitivo
Cocchi Rosso, Prosecco

KYOTO MARTINI

Roku Gin, Junmai Sake
Cocchi Dry, Mirin

TORII

400 Conejos Mezcal
Amante Aperitivo, Red Peppers,
Pineapple, Lime

AQUA MANHATTAN

Hudson Bourbon
Oka Kura Bermutto
Montenegro Amaro

HANA COLLINS

Hendrick's, Chambord
Umeboshi Yuzu, Umeshu

MELON NO.5

Bacardi 8, Cantaloupe
Lucano Limoncello, Lime, Lactose

JAPANESE HIGHBALL

Toki, Fever-Tree

BY THE GLASS



Champagne

Louis Roederer Brut, France NV	\$40	\$180
Pertois-Moriset Rosé de Blancs, France NV	\$40	\$180
Colin, Premier Cru, Blanc de Blancs, France NV	\$42	\$190
Bollinger, Brut, Special Cuvée NV	\$42	\$200

Sparkling

Mosnel, Franciacorta Brut, Lombardy, Italy NV	\$32	\$150
---	------	-------

White Wine

Pinot Grigio, Abbazia di Novacella, Alto Adige, Italy 2023	\$17	\$80
Timorasso, Colli Tortonesi 'Derthona', La Spinetta Piedmont, Italy 2023	\$17	\$80
Kracher, Grüner Veltliner Trocken Burgenland, Burgenland, Austria 2022	\$17	\$80
Isabelle Garrault, Sancerre Les Grands Monts Blanc, Loire Valley, France 2023	\$27	\$120
Hanzell Vineyards, Chardonnay Sebella Sonoma Valley, Sanoma, USA 2022	\$23	\$110

Rosé & Orange Wine

Pray Tell, Pinot Gris, Chardonnay, Willamette Valley, Oregon, USA	\$27	\$130
Château des Sarrins Les Sarrins, Côtes de Provence Rosé, France 2023	\$18	\$85

Red Wine

Atzei, Monica di Sardegna 'Saragat', Sardinia, Italy 2023	\$15	\$70
Marcel Zanolari, Valtellina L'Essenziale Rosso. Nebbiolo, Lombardy, Italy 2019	\$27	\$130
Chateau Yon Lavallade Saint-Émilion, Bordeaux, France 2023	\$22	\$102
Silver Oak, Alexander Valley Cabernet, Sonoma County, USA 2019	\$48	\$220
Henry Lagarde, Malbec Mendoza, Mendoza, Argentina 2022	\$20	\$90

Sake

Tozai, 'Living Jewel' Junmai Premium, Japan	\$14	\$65
Yuki No Boshu 'Cabin In The Snow', Japan	\$16	\$84
Sake Ono, Junmai Daiginjo, Nigata, Japan	\$25	\$99
Kameizumi Junmai Ginjo Nama Genshu, Japan	\$22	\$105
Rihaku, 'Shuzo, Origin of Purity', Junmai Ginjo, Japan	\$27	\$127
Tengumai Yamanai Jikomi Junmai, Ishikawa, Japan	\$14	\$65

BEER

All or nothing Hazy IPA	Brooklyn ABV 6.6%	\$15
Ommegang Witte	Cooperstown ABV 5.2%	\$15
Ducato Torrente Pale Ale	Italy ABV 7%	\$18
Birra Baladin Nazionale Blonde	Italy ABV 6.5%	\$18
Isekado Hime White	Japan ABV 5%	\$16
Lucky Cat White Ale	Japan ABV 5.5%	\$15
Wolffer No. 139 Dry Rose Cider	Sagaponack ABV 6.9%	\$14
Vliet Pilsner	Trees Brewery ABV 5.1%	\$15

ZERO PROOF

ZEN GARDEN	\$14
Cucumber, Celery, Ginger, Lemon	
ROSMARINO	\$14
Blackberries, Thyme, Chilli	
SHADES OF SCARLET	\$14
Grapefruit, Miso, Koucha	
ATHLETIC BREWING UPSIDE DAWN GOLDEN ALE	\$14
Connecticut ABV: 0%	

aquaroma

BAR FOOD

OLIVE	\$7
Castelvetrano green olives, mint & parsley v	
CAPONATA	\$10
Sweet & sour vegetables bruschetta, pine nuts & mint vg	
ARANCINI	\$20
Wild mushroom arancini black truffle & roasted garlic aioli	
CALAMARI FRITTI	\$23
Fried calamari, lemon & aioli	
TAGLIERE DI SALUMI	\$30
Salumi platter: Mortadella, capocollo & prosciutto di Parma	
ZUCCHINE FRITTE	\$14
Fried zucchini & chili aioli	
OSTRICHE	<i>half-dozen \$32 dozen \$56</i>
Wellfleet oysters, shallots, red wine vinegar & lemon	
ZUCCA PIZZETTA	\$22
Delica pumpkin, mozzarella, zucchini & black truffle v	
PICCANTE PIZZETTA	\$20
Spicy Calabrian pesto, mozzarella, squash blossom, burrata & parsley oil v	
ROMAGNOLA PIZZETTA	\$20
San Marzano tomatoes, mozzarella, prosciutto crudo di Parma, arugula cream & parmesan shavings	

aqua kyoto

BAR FOOD

枝豆 Edamame & Maldon sea salt v	\$8
鶏のから揚げ Crispy chicken Karaage, yuzu mayonnaise	\$26
季節の野菜天婦羅 Seasonal vegetable tempura	\$20
ロックシュリンプ天婦羅 Rock shrimp tempura, spicy chili garlic mayonnaise	\$28
キノコ天婦羅巻 Shimeji mushrooms maki, parsnip tempura & red vinegar teriyaki (8 pieces)	\$17
スパイシーツナ巻 Spicy tuna maki, avocado, leek & aonori powder (8 pieces)	\$24
海老天婦羅巻 Prawn tempura maki, spicy scallop & cucumber (8 pieces)	\$20
サーモンスキヤロップ巻 Salmon & scallop maki, tobiko, smoked daikon & beetroot caviar (8 pieces)	\$25
刺身盛り合わせ Aqua Kyoto omakase sashimi (6 pieces)	\$36
寿司盛り合わせ Aqua Kyoto omakase sushi (6 pieces)	\$35



2oz

TEQUILA

Artenom 1123 Blanco	\$24
Casamigos Silver	\$21
Casamigos Reposado	\$28
Casa Dragones Blanco	\$30
Casa Dragones Reposado	\$50
Casa Noble Silver	\$20
Casa Noble Añejo	\$26
Clase Azul Reposado	\$75
Clase Azul Añejo	\$170
Casadores Silver	\$17
Don Fulano Silver	\$20
Don Julio Blanco	\$27
Don Julio 1942	\$70
El Tesoro Reposado Mudial Collection	\$75
El Tesoro añejo	\$45
Herradura Añejo	\$30
Herradura Blanco	\$21
Herradura Reposado	\$24
Maestro Dobel Cristalino	\$24
Milagro Select Barrel Blanco	\$20
Milagro Select Barrel Reposado	\$22
Milagro Select Barrel Añejo	\$25
Patron Silver	\$32
Patron El Cielo	\$45
Patron El Alto	\$60
Partida Blanco	\$24
Partida Reposado	\$28
Partida Añejo	\$32
Siete Leguas Blanco	\$28
Siete Leguas Reposado	\$34
Siete Leguas Añejo	\$35



2oz

MEZCAL

400 Conejos	\$17
Illegal Mezcal Joven	\$20
Illegal Mezcal Reposado	\$28
Illegal Mezcal Añejo	\$40
La Madre Espadin	\$20
Real Minero Espadin Largo	\$50
Rosaluna Joven	\$18
Siete Misterios Doba Yej	\$23

SOTOL

Cardenxe Del Desierto	\$24
-----------------------	------

RUM

Clairin Saint Benevolence	\$21
Bacardi 8	\$18
Diplomatico Mantuano	\$20
Diplomatico Reserva	\$24
Kraken Spiced Rum	\$18
Plantation Pineapple	\$21
Santa Teresa 1796	\$20
Smith & Cross	\$20
Zacapa 23yr	\$32

PISCO & CACHAÇA

San Nicoles Italia	\$19
Novo Fogo	\$19

GRAPPA

Poli Torcolato	\$24
Poli Vespaiolo	\$22
Poli Moscato Morbida	\$20



2oz

VODKA

ALB	\$18
Belvedere	\$19
Chopin	\$19
Grey Goose	\$19
Haku	\$18
Ketel One	\$19

GIN

Barr Hill Tom Cat	\$21
Bombay Sapphire	\$18
Botanist	\$19
Brooklyn	\$20
Ford's Gin	\$18
Four Pillars Olive Leaf	\$18
Hayman's	\$18
Hayman's Old Tom	\$19
Hendrick's	\$21
Monkey 47	\$30
Nikka Coffey	\$19
Plymouth	\$20
Roku	\$18
Tanqueray	\$18

COGNAC & ARMAGNAC

D'Usse VSOP	\$20
Remy Martin 1738	\$31
Remy Martin XO	\$86
Larressingle Napoleon	\$24



2oz

JAPANESE WHISKY

Akashi Eigashima Shuzo	\$21
Chichibu Ichiro's Malt & Grain	\$29
Hibiki Harmony	\$40
Fukano	\$34
Kanosuke	\$30
Mars Komagatake	\$35
Mars Iwai	\$24
Mars Tsunuki	\$40
Matsui The Kurayoshi	\$125
Nikka Days	\$24
Nikka From The Barrel	\$32
Nikka Miyagikyo	\$36
Nikka Yoichi	\$36
Ohishi Sherry Cask 8Yr	\$25
Toki	\$18
Yamazaki 12Yr	\$65
Yamazaki 18Yr	\$140

IRISH WHISKEY

Jameson	\$19
Redbreast 12Yr	\$40
Teeling Single Malt ABV 55%	\$25



2oz

BOURBON

Baker's 7Yr	\$26
Basil Haydens	\$24
Blanton's	\$40
Buffalo Trace	\$19
Bulleit Bourbon	\$19
Eagle Rare	\$32
Hudson	\$25
Jefferson's Ocean	\$37
Jack Daniels	\$17
Johnny Drum	\$24
Knob Creek	\$24
Maker's Mark 46	\$28
Michter's US* 1	\$25
Maker's Mark	\$24
Maker's Mark 46	\$28
Old Forester	\$17
Paul Sutton	\$38
Widow Jane 10Yr	\$29
Woodford Reserve	\$29

RYE

Breuckelen 77 Rye	\$28
Elijah Craig	\$21
Michter's US* 1	\$25
Michter's Rye 10 Yr	\$60
Rittenhouse	\$23
Whistlepig Piggyback 6 Yr	\$25
Woodyville Rye	\$22



2oz

SCOTCH

Balvenie 12Yr Doublewood	\$29
Balvenie 14Yr Caribbean Cask	\$36
Balvenie 21Yr Portwood	\$110
Bruichladdich Classic Laddie	\$26
Glenfiddich 15Yr	\$38
Glenfiddich 18Yr	\$58
Glenfiddich 14Yr	\$30
Johnnie Walker Black Label	\$27
Johnnie Walker Blue Label	\$85
Lagavulin 11Yr	\$35
Lagavulin 16Yr	\$43
Laphroaig 10Yr	\$29
Macallan 12	\$30
Macallan 18	\$85
Monkey Shoulder	\$19
Oban 14Yr	\$34
Port Charlotte 10Yr	\$32

AMARO

Averna	\$19
China-China	\$19
Cynar	\$19
Fernet Branca	\$19
Lucano	\$17
Montenegro	\$19
Nonino	\$18
Pasubio	\$17
Ramazotti	\$18
Zucca Rabarbaro	\$18