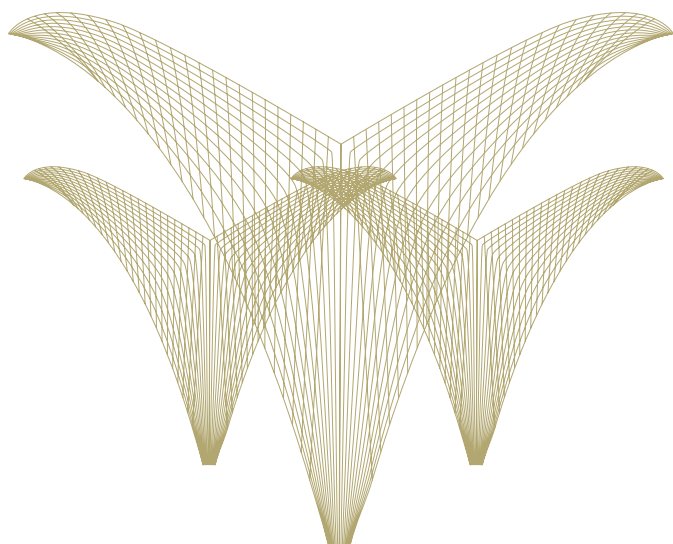


aquakyo<sub>t</sub>o



EXPERIENCE MENU

# 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

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 Joly Jurçon Doux Petit Manseng, Jurçon, France NV*

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

\* 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.