

aquaroma  
♀

PER INIZIARE | TO START

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

ANTIPASTI | APPETIZER

<b>BRUSCHETTA</b>	12
Heirloom tomatoes, smoked burrata & sourdough (2 pieces)   v	
<b>BURRATA</b>	24
Roasted beets, walnuts, honey & thyme   v	
<b>ARANCINI</b>	20
Wild mushroom arancini, black truffle & roasted garlic aioli   v	
<b>CALAMARI FRITTI</b>	25
Fried calamari, lemon & aioli	
<b>TARTARE DI MANZO</b>	36
Beef tartare, porcini mushrooms & Marsala zabaione	

CRUDO | RAW BAR

<b>CAPELANTE</b>	26
Scallops, pickled cucumber, marinated sweet & sour red chili	
<b>GAMBERO ROSSO CARPACCIO</b>	40
Mazara del Vallo red prawn carpaccio, basil, compressed apple & caviar	
<b>OSTRICHE</b>	half-dozen 32   dozen 56
Wellfleet oysters, shallots, red wine vinegar & lemon	
<b>TONNO</b>	28
Yellowfin tuna, Taggiasca olive tapenade, grapes & pane carasau	

PIZZETTE | PIZZAS

<b>FUNGHI</b>	30
Oyster mushroom, fontal & black truffle   v	
<b>PICCANTE</b>	20
Spicy Calabrian pesto, mozzarella, squash blossom, burrata & parsley oil   v	
<b>ASTICE DAVIDE</b>	35
Lobster bisque, lobster medallions, dill & lemon zest	
<b>TOSCANA</b>	24
Sweet Tuscan sausage, rainbow chard & scamorza	
<b>ROMAGNOLA</b>	20
San Marzano tomatoes, mozzarella, prosciutto crudo di Parma, arugula cream & parmesan shavings	

PASTA & RISOTTO

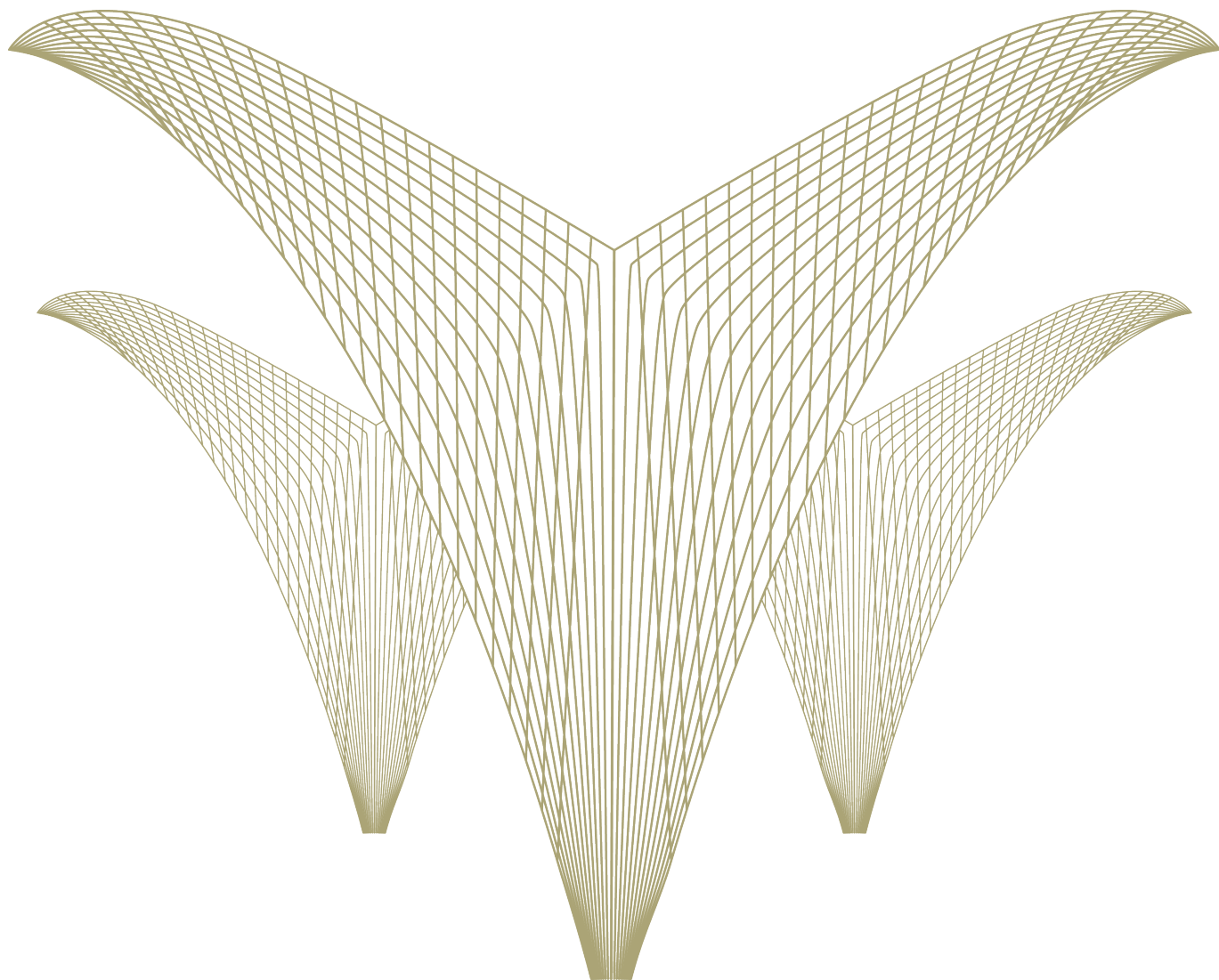
<b>GNOCCHI</b>	24
Sundried tomato pesto, chickpeas & rosemary   vg	
<b>LINGUINE ALLE VONGOLE</b>	27
Clams, chili, garlic & parsley	
<b>RIGATONI</b>	28
Red prawns, smoked burrata & basil pesto	
<b>MAFALDE</b>	31
Slow-cooked oxtail ragu, Nero d'avola & winter truffle	
<b>RISOTTO ALL'ASTICE</b>	45
Maine Lobster, salty fingers, prosecco emulsion & tarragon	

ENTRÉE

<b>LA MELANZANA</b>	32
Charred eggplant, red pepper & sunchoke, almonds   vg	
<b>POLPO</b>	38
Octopus, pistachio, chickpeas & red bell peppers	
<b>MILANESE DI VITELLO</b>	75
Veal milanaise, smoked anchovies, capers, oregano & lemon	
<b>COSTATA DI MANZO</b>	MP
Wagyu Gold Grade tomahawk & cilantro salsa verde	

CONTORNI | SIDES

<b>INSALATA VERDE</b>	12
Arugula, escarole, parmesan shaving, muscatel, pine nuts & olive oil   v	
<b>PATATE AL TARTUFO</b>	14
Crispy potatoes, pecorino & winter truffle   v	
<b>ZUCCHINI FRITTI</b>	14
Fried zucchini & chili   v	
<b>CANNELLINI</b>	14
Cannellini beans, salsa verde	



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## EXPERIENCE MENU

枝豆

Edamame & Maldon sea salt | vg

*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 | vg

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	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   v	11
しし唐辛子 Grilled Shishito	11
♀ 柚子紫蘇漬けラムチョップ焼き Yuzu shiso marinated lamb, kimchi & chili mayonnaise	72
♀ 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