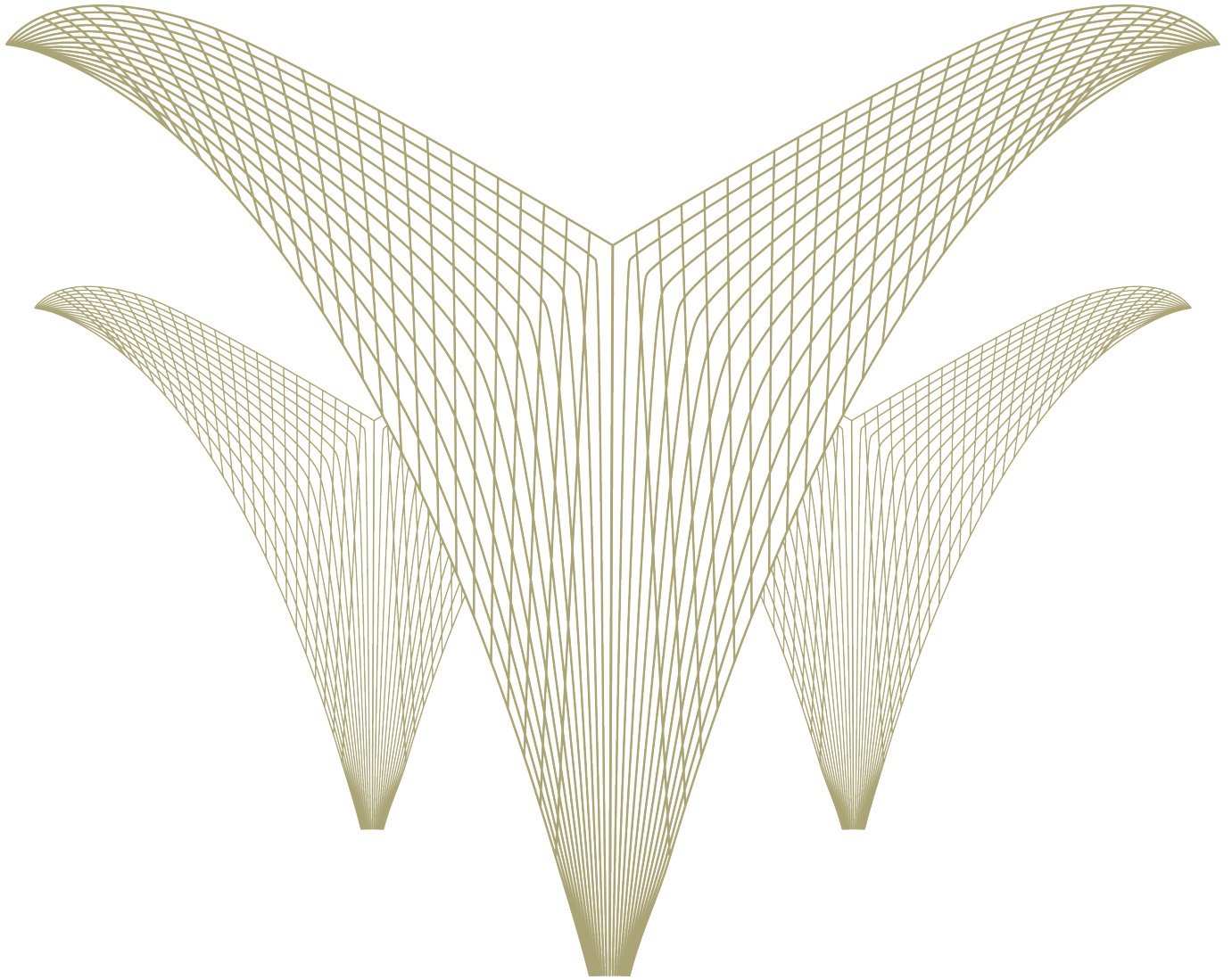


aquaroma



aquaroma

PER INIZIARE | TO START

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

ANTIPASTI | APPETIZER

BRUSCHETTA	15
Heirloom tomatoes, smoked burrata & sourdough (2 pieces) v	
BURRATA	24
Roasted beets, walnuts, honey & thyme v	
ARANCINI	20
Wild mushroom arancini, black truffle & roasted garlic aioli v	
CALAMARI FRITTI	25
Fried calamari, lemon & aioli	
TARTARE DI MANZO	36
Beef tartare, porcini mushrooms & Marsala zabaione	

CRUDO | RAW BAR

BRANZINO	26
Seabass tartare, blood orange, fennel, sumac	
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

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

PASTA & RISOTTO

GNOCCHI	24
Sundried tomato pesto, chickpeas & rosemary vg	
RAVIOLI	35
Burrata, sundried red pepper, baby spinach, colatura di alici & puffed parmesan	
RIGATONI ALLA NORMA	27
Fried eggplant, ricotta salata, basil v	
LINGUINE ALLE VONGOLE	27
Clams, chili, garlic & parsley	
MAFALDE	31
Slow-cooked oxtail ragu, Nero d'avola & winter truffle	
RISOTTO ALL'ASTICE	45
Maine Lobster, salty fingers, prosecco emulsion & tarragon	

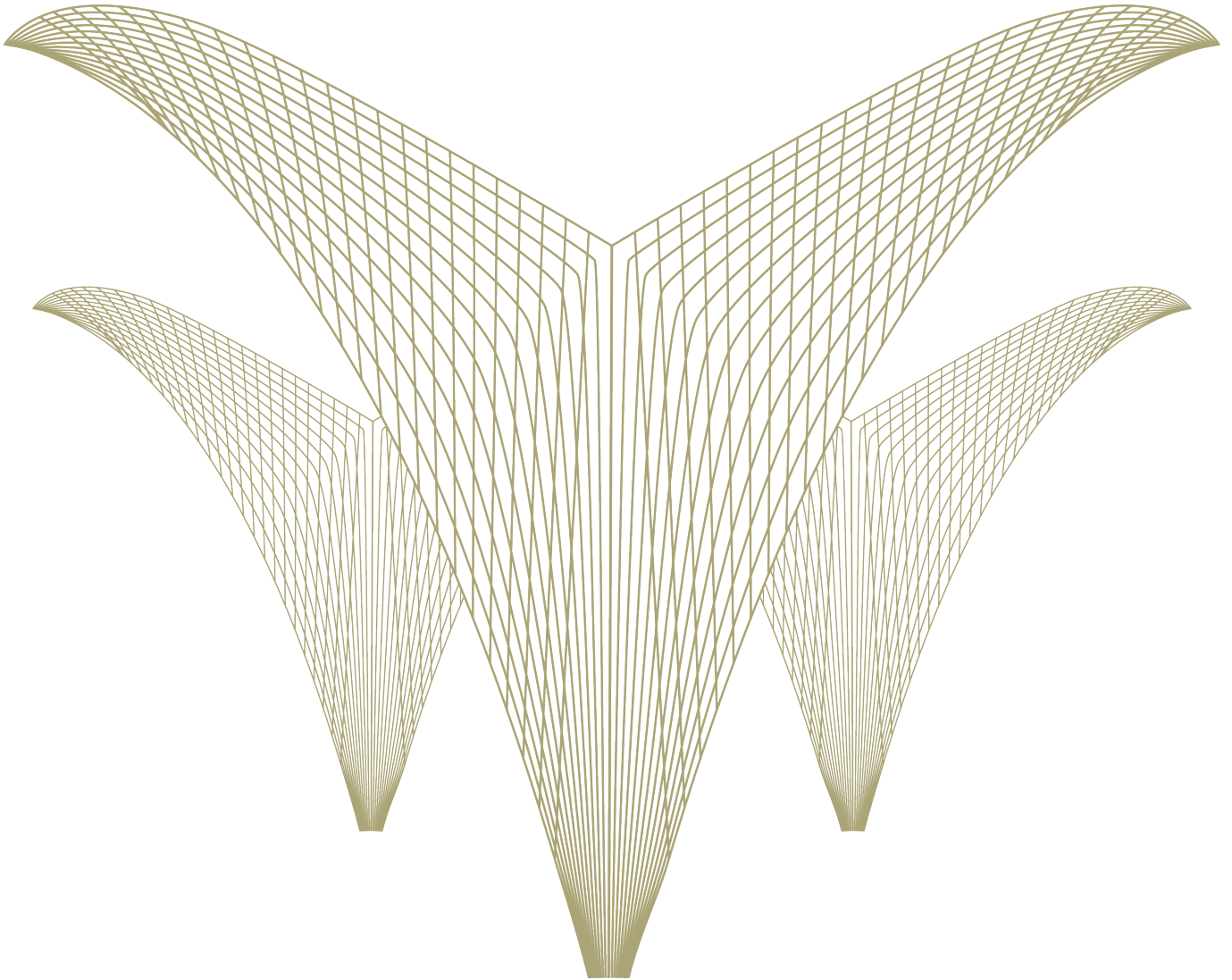
ENTRÉE

CAVOLFIORE	32
Roasted cauliflower, sundried red pepper, cannellini bean purée, pistachio pesto vg	
CAPELANTE	48
Pan-seared Maine scallops, green peas celeriac & prosciutto crisps	
MILANESE DI VITELLO	70
Veal milanese, smoked anchovies, capers, oregano & lemon	
COSTATA DI MANZO	MP
Wagyu Gold Grade tomahawk & cilantro salsa verde	

CONTORNI | SIDES

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

aquakyoto



aquakyoto

APPETIZERS | 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, avocado, 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		24
♀ Botan ebi, avocado & ponzu jelly (2 pieces)		
♀ ホタテキャビア キムチジェリー		24
♀ Scallop, caviar & kimchi jelly (2 pieces)		
♀ 甘エビ つゆジェリー		19
♀ Ama ebi, salmon & tsuyu jelly (2 pieces)		

SIGNATURE PLATTERS | 寿司 刺身 盛り合わせ

♀ 刺身盛り合わせ		72
♀ Aqua Kyoto omakase sashimi (12 pieces)		
♀ 寿司盛り合わせ		70
♀ Aqua Kyoto omakase sushi (12 pieces)		
刺身盛 寿司盛り合わせ		90
♀ Aqua Kyoto sushi & sashimi omakase platter (16 pieces)		

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 pepper	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, amaretto teriyaki, onion mustard & oroshi ponzu sauce	82

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