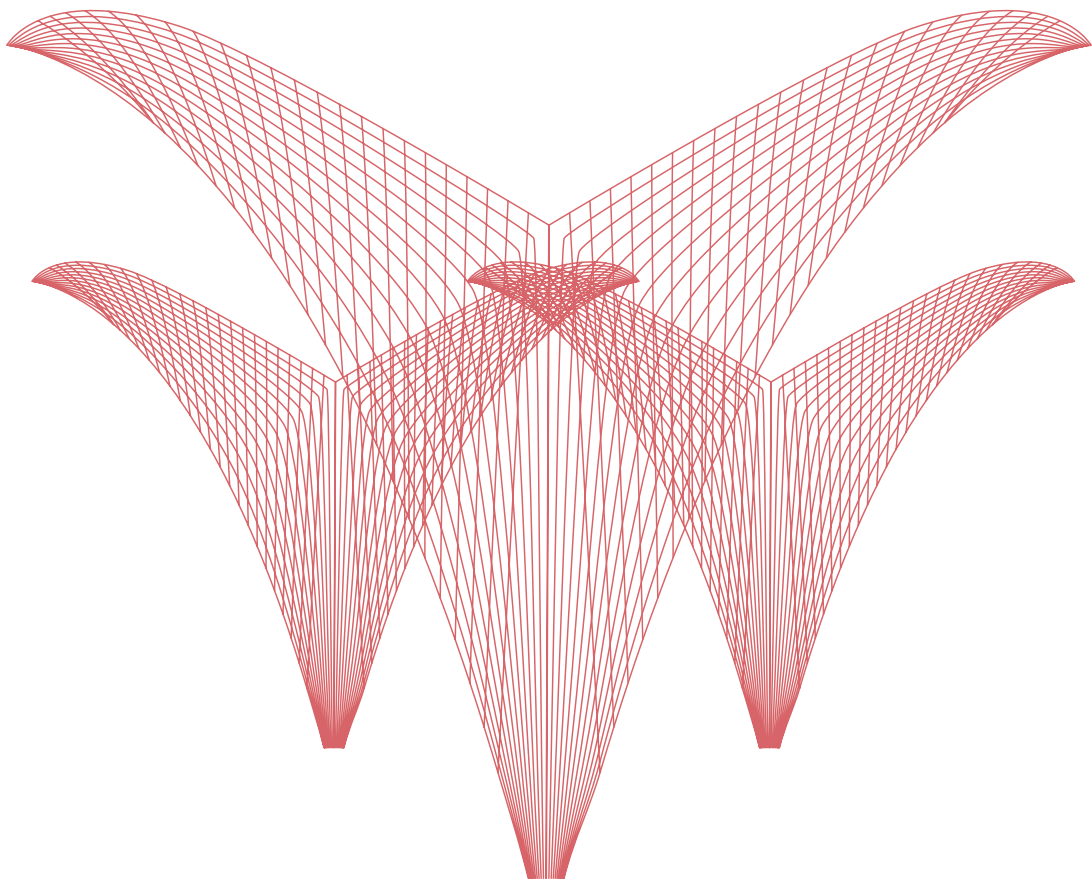


aqua



KYOTO TO ROMA

SIGNATURE MENU

KYOTO TO ROMA

• SIGNATURE •

\$98 Per Person

FIRST COURSE

for the table:

白味噌汁
White miso soup & chives

枝豆
Edamame & Maldon sea salt | vg

OSTRICHE

Wellfleet oysters, shallots, red wine vinegar & lemon
(optional \$6 per unit)

SECOND COURSE

for the table:

寿司と刺身の盛り合わせ
Aqua Kyoto sushi & sashimi omakase platter

BURRATA
Roasted beets, walnuts, honey & thyme | v

巻き寿司の盛り合わせ
Chef's maki selection

CALAMARI
Fried calamari, lemon & aioli

THIRD COURSE

choice of:

RAVIOLI
Burrata, sundried red pepper, baby spinach
colatura di alici & puffed parmesan

MAFALDE
Slow-cooked oxtail ragu
Nero d'avola & winter truffle

ENTRÉE

choice of:

銀鱈西京焼き
Aqua Kyoto miso black cod
yuzu mayonnaise & yamagobo

雛鳥のグリル
Jalapeño miso marinated
char-grilled baby chicken

US 和牛リブアイ照り焼き
Grilled USDA wagyu ribeye teriyaki & Japanese mustard
(\$15 supplement per person)

SIDES

for the table:

焼き トウモロコシとしし唐辛子
Robata corn & shishito peppers

DESSERT

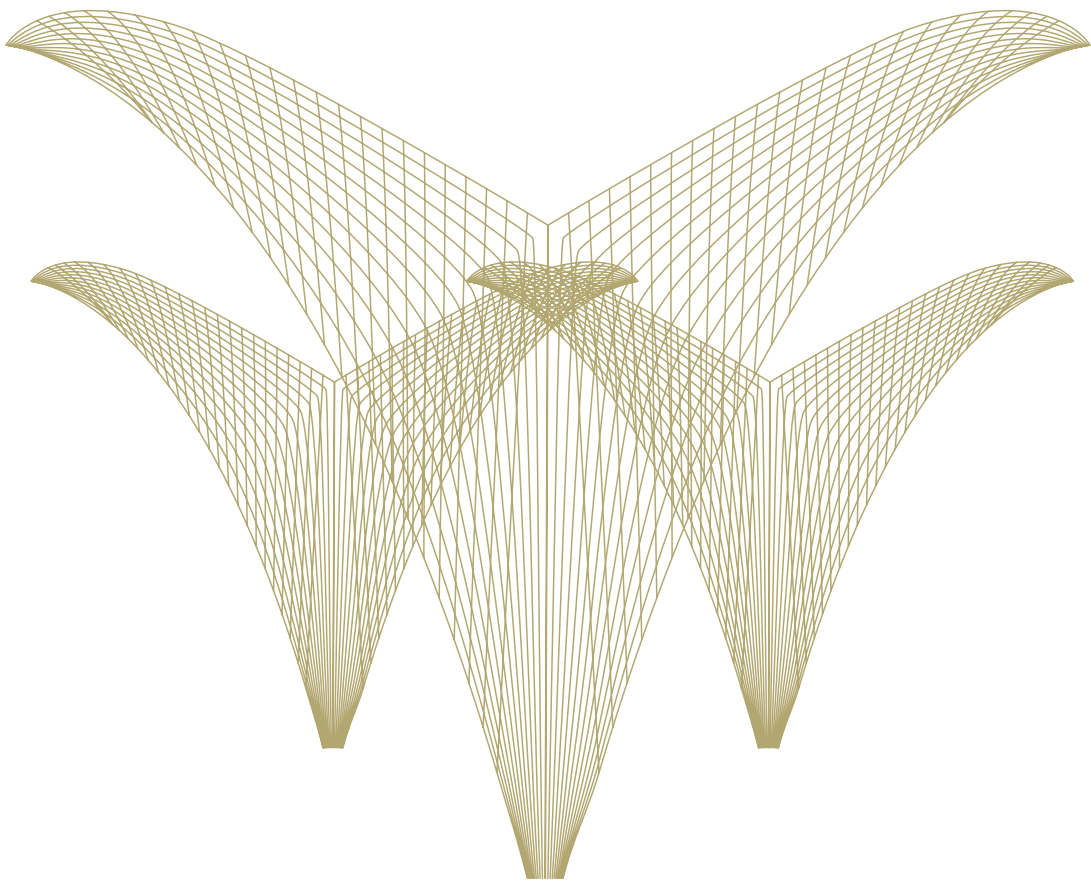
choice of:

TIRAMISU
Choice of Classic or Matcha green tea
(for two)

SWEET CAVIAR
Espresso 'caviar' pearls, Valrhona chocolate
crèmeux & madeleines

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.

aqua



KYOTO TO ROMA

PREMIUM MENU

KYOTO TO ROMA

• PREMIUM •

\$138 Per Person

FIRST COURSE

for the table:

白味噌汁
White miso soup & chives

OSTRICHE & CAVIAR
Wellfleet oyster, ossetra caviar

枝豆
Edamame & Maldon sea salt | vg

SECOND COURSE

for the table:

寿司と刺身の盛り合わせ
Aqua Kyoto sushi & sashimi omakase platter

BURRATA
Roasted beets, walnuts, honey & thyme | v

巻き寿司の盛り合わせ
Chef's maki selection

TARTARE DI MANZO
Beef tartare, porcini mushrooms & Marsala zabaione

THIRD COURSE

for the table:

シーフードと野菜の天ぷら
Seafood & vegetable tempura

FOURTH COURSE

choice of:

RISOTTO ALL'ASTICE
Maine Lobster, salty fingers
prosecco emulsion & tarragon

MAFALDE
Slow-cooked oxtail ragu
Nero d'avola & winter truffle

ENTRÉE

choice of:

柚子紫蘇漬けラムチョップ焼き
Yuzu shiso marinated lamb
kimchi & chili mayonnaise

銀鱈西京焼き
Aqua Kyoto miso black cod
yuzu mayonnaise & yamagobo

US 和牛リブアイ照り焼き
Grilled USDA wagyu ribeye teriyaki & Japanese mustard
(\$15 supplement per person)

SIDES

for the table:

ほうれん草胡麻和え
Spinach salad & toasted goma dressing | vg

しし唐辛子
Grilled shishito pepper

DESSERT

choice of:

LIMONE
Lemon curd, ricotta mousse

CHOCOLATE & BLACK SESAME MOLTEN CAKE
Green tea ice cream

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.