

aqua

BRUNCH

- 'CARBONARA' BENEDICT** 22
Poached organic eggs, toasted brioche, crispy pancetta & pecorino foam
- EGGS ROYALE** 25
Poached organic eggs, toasted brioche, smoked salmon & Hollandaise sauce
- AVOCADO ON TOAST** 18
Smashed avocado, feta cheese, cherry tomatoes & toasted sourdough
Add poached eggs +\$4
- WILD MUSHROOMS ON TOAST** 23
Wild mushrooms, winter black truffle, porcini mayonnaise & toasted brioche
- SCRAMBLED EGGS & BLACK TRUFFLE** 27
Scrambled organic eggs, winter black truffle & toasted brioche

APPETIZERS

- WELLFLEET OYSTERS** *half-dozen 32 | dozen 56*
Shallots, red wine vinegar & lemon
- WILD MUSHROOM ARANCINI** 20
Caramelized chestnuts, black truffle & roasted garlic aioli | v
- BURRATA** 24
Roasted pumpkin, hazelnut pesto & radicchio salad | v
- SALUMI & FORMAGGIO PLATTER** 32
Mortadella, capocollo & prosciutto di Parma, gorgonzola, pecorino & taleggio

PIZZAS

- FUNGHI** 28
Oyster mushroom, fontal & black truffle | v
Add organic egg +\$4
- PICCANTE** 24
Spicy Calabrian pesto, mozzarella, squash blossom, burrata & parsley oil | v
- ♀ ASTICE DAVIDE** 35
Lobster bisque, lobster medallions, dill & lemon zest
- TOSCANA** 24
Tuscan sausage, rainbow chard & scamorza
- ROMAGNOLA** 24
San Marzano tomatoes, mozzarella, prosciutto crudo di Parma, arugula cream & parmesan shavings

PASTA

- GNOCCHI** 24
Sundried tomato pesto, chickpeas & rosemary | vg
- LINGUINE ALLE VONGOLE** 27
Clams, chili, garlic & parsley
- RIGATONI ALLA NORMA** 27
Fried eggplant, ricotta salata & basil | v
- MAFALDE** 31
Slow-cooked oxtail ragu, Nero d'avola & winter truffle
- RISOTTO ALL'ASTICE** 45
Maine Lobster, salty fingers, prosecco emulsion & tarragon

ENTRÉE

- AQUA ROMA CLUB SANDWICH** 26
Chicken, pancetta, semi-dried Datterino tomatoes, basil pesto, baby lettuce & lemon aioli
- AQUA BURGER** 32
Wagyu beef, gorgonzola, fried organic egg, caramelized red onion & sweet potato fries

SIDES

- INSALATA DI RADICCHIO** 12
Radicchio salad, puntarelle & pomegranate | vg
- PATATE AL TARTUFO** 14
Crispy potatoes, pecorino & winter truffle | v
- ZUCHINI FRITI** 14
Fried zucchini & chili | v
- CANNELLINI** 14
Cannellini beans, salsa verde | v

DESSERTS

- CLASSIC TIRAMISU** *for two* 26
- CANNOLI TRIO** 14
Ricotta cream, chocolate, pistacchio & candied orange
- BOMBOLONI** 14
Mini donuts filled with custard
- CHOCOLATE & BLACK SESAME MOLTEN CAKE** 17
Green tea ice cream
- SWEET CAVIAR** 17
Espresso 'caviar' pearls, Valrhona chocolate crèmeux & madeleines
- GELATI & SORBET** 14
Seasonal selection of ice cream & sorbet

BRUNCH

- MATCHA WAFFLE** 15
Green tea matcha waffle & vanilla ice cream
- AQUA KYOTO WAGYU KATSU & TAMAGO SANDO** 38
A5 Japanese Wagyu beef katsu, organic eggs, karashi mayonnaise & nitsume soy
- OKONOMIYAKI PANCAKE** 23
Pork, organic egg, cabbage, scallion, seaweed, togarashi & bonito flakes
- WASABI MAYO LOBSTER ROLL** 36
New England lobster, baby shrimp, wasabi mayonnaise & brioche roll

APPETIZERS

- EDAMAME & MALDON SEA SALT | v** 8
- WHITE MISO SOUP & CHIVES** 9
- HIYA-YAKKO TOFU** 20
Ginger, scallion & myoga | vg
- ♀ SPINACH SALAD & TOASTED GOMA DRESSING | v** 18
- SEASONAL VEGETABLE TEMPURA** 20
- ♀ ROCK SHRIMP TEMPURA** 28
Spicy chili garlic mayonnaise
- TUNA & SALMON TARTARE** 48
Caviar, scallion, yuzu kosho soy sauce & lotus root chips

SŌRATE MATCHA SELECTION

MATCHA	HEKISHO	KŪSUI
Tea 8	Tea 10	Tea 14
Latte 10	Latte 12	

SPECIALITIES

- WHITE CHOCOLATE MATCHA LATTE** 12
- STRAWBERRY MATCHA LATTE** 12
- YUZU MATCHA TONIC** 12

ENTRÉE

- GRILLED USDA WAGYU RIBEYE** 78
Teriyaki & Japanese mustard
- ♀ AQUA KYOTO MISO BLACK COD** 49
Yuzu mayonnaise & yamagobo
- SEAFOOD FRIED RICE** 37
Sea urchin, scallop, shrimp, snow crab & scallions
- RAMEN NOODLES** 27
Mushroom, bok choy, sesame, ginger, scallion, seaweed, soy & homemade crispy chili oil | vg
- YAKITORI PLATTER** 70
Wagyu, chicken, pork belly & corn *(2 of each skewer)*
- CHICKEN YAKITORI** *(2 skewers)* 19
- PORK BELLY YAKITORI** *(2 skewers)* 18
- EGGPLANT, SHISHITO, RED BELL PEPPER YAKITORI** *(2 skewers)* 16
Goma miso sauce

SASHIMI & SUSHI

	SASHIMI <i>3 pieces</i>	SUSHI <i>2 pieces</i>
SAKE Salmon	12	10
AKAMI Blue fin tuna	15	13
HAMACHI Yellowtail	12	10
MADAI Red sea bream	12	10
AMA-EBI Sweet shrimp	11	10
BOTAN-EBI Spot shrimp	18	16
HIRAME Flounder	12	11
TAMAGO Egg omelette		9

MAKI

- SHIMEJI MUSHROOMS** 17
Parsnip tempura & red vinegar teriyaki *(8 pieces)*
- ♀ SPICY TUNA** 22
Avocado, leek & aonori powder *(8 pieces)*
- ♀ PRAWN TEMPURA** 18
Spicy scallop & cucumber *(8 pieces)*
- ♀ SALMON** 25
Scallop, tobiko, smoked daikon & beetroot caviar *(8 pieces)*
- FUTOMAK** 19
Tuna, salmon, yellowtail, avocado, scallion & tobiko *(4 pieces)*
- SNOW CRAB** 22
Avocado, cucumber, tobiko & mayo *(6 pieces)* | gf

SIGNATURE PLATTERS

- ♀ AQUA KYOTO OMAKASE SASHIMI** *(12 pieces)* 72
- ♀ AQUA KYOTO OMAKASE SUSHI** *(12 pieces)* 70