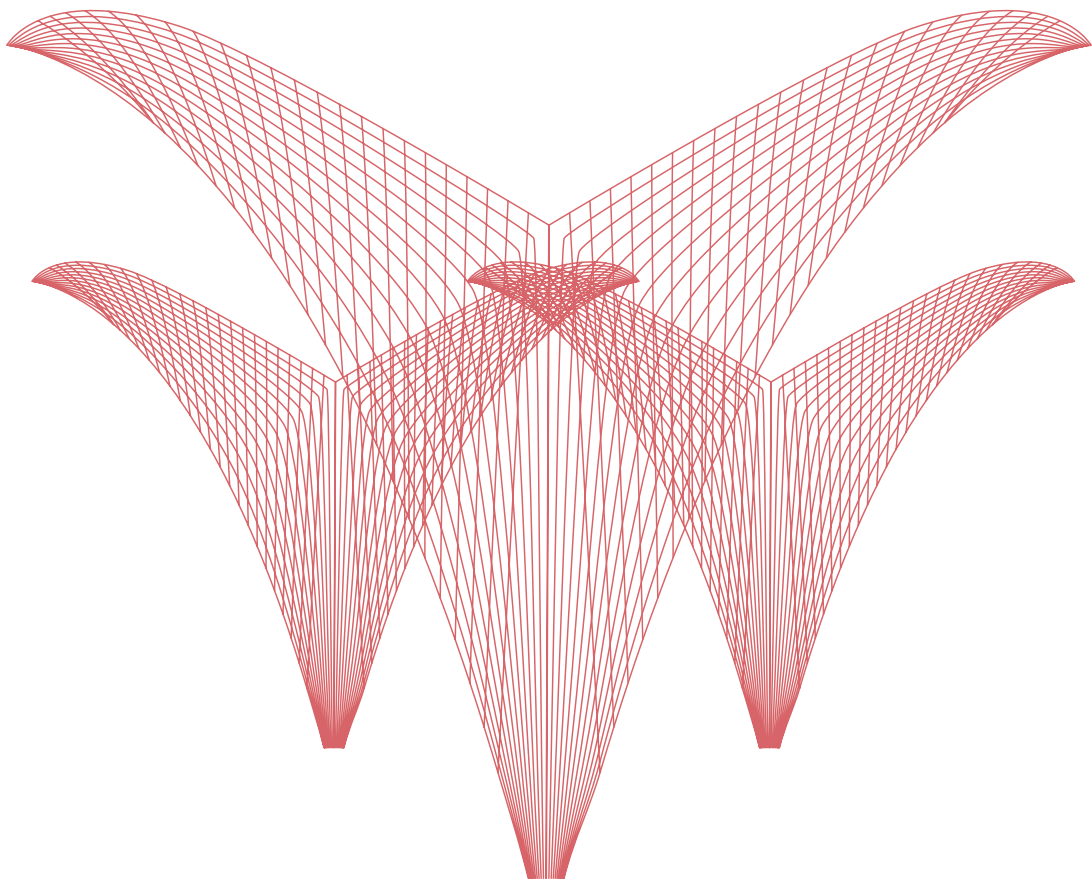


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MOTHER'S DAY  
SIGNATURE MENU

# aqua

White miso soup & chives

Edamame & Maldon sea salt | vg

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

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Chef's maki selection

Aqua Kyoto sushi & sashimi omakase platter

Arancini, wild mushroom arancini, black truffle & roasted garlic aioli

Carpaccio di polpo, tomato, rosemary, crispy capers, watermelon radish, Calabrian chili

~

Caprino Cappellacci, rainbow beets, hazelnut cream, sage

OR

Mafalde, slow-cooked oxtail ragu Nero d'avola & winter truffle

~

Duck breast, duck teriyaki sauce, bok choy orange sauce, pickled orange & tuile

OR

Aqua Kyoto miso black cod, yuzu mayonnaise & yamagobos

OR

Grilled USDA wagyu ribeye teriyaki & Japanese mustard

(\$15 supplement per person)

Robata corn & shishito peppers

~

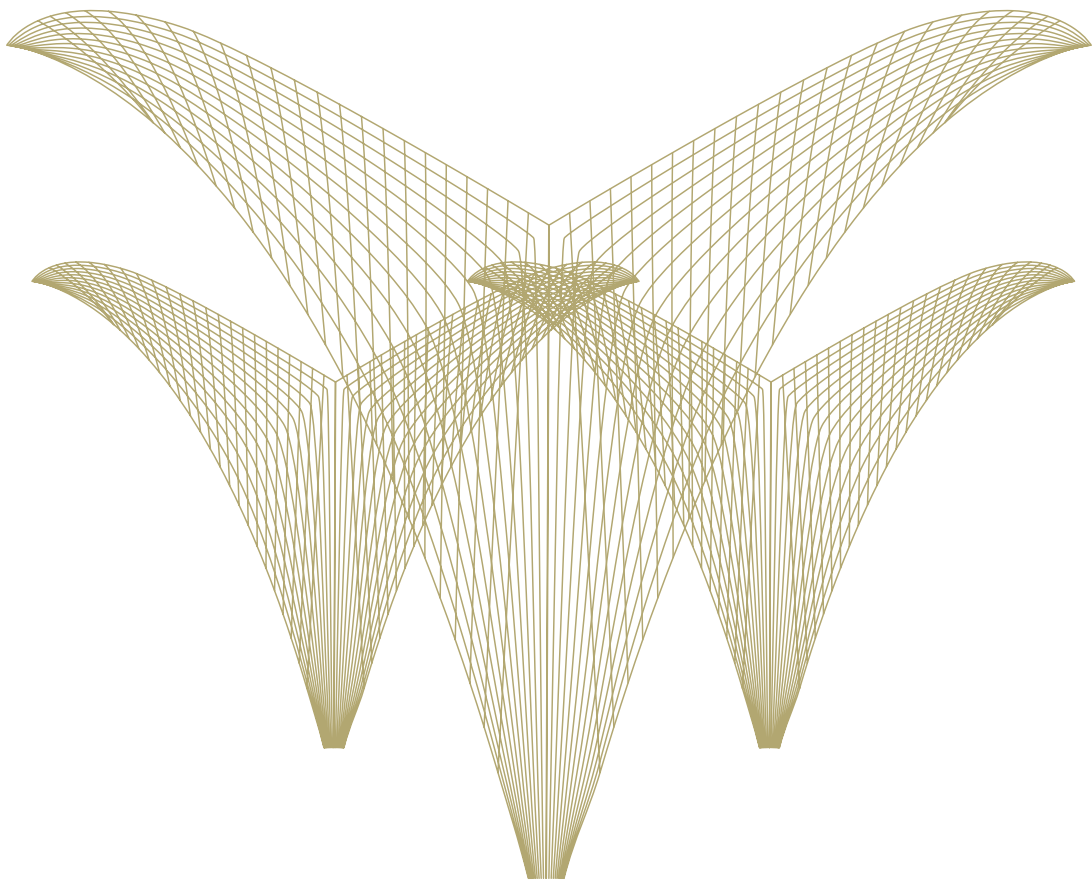
Flowers for Mom, strawberry layer cake, chocolate flower pot, matcha (for two)

OR

Espresso 'caviar' pearls, Valrhona chocolate crèmeux & madeleines

**\$98 Per Person**

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MOTHER'S DAY

PREMIUM MENU

# aqua

White miso soup & chives

Edamame & Maldon sea salt | vg

Ostriche & Caviar, Wellfleet oyster, ossetra caviar

~

Chef's maki selection

Aqua Kyoto sushi & sashimi omakase platter

Tartare di manzo, beef tartare, porcini mushrooms & Marsala zabaione

Carpaccio di polpo, tomato, rosemary, crispy capers, watermelon radish Calabrian chili

~

Seafood & vegetable tempura

~

Caprino Cappellacci, rainbow beets, hazelnut cream, sage

OR

Mafalde, slow-cooked oxtail ragu Nero d'avola & winter truffle

~

Duck breast, duck teriyaki sauce, bok choy orange sauce, pickled orange & tuile

OR

Aqua Kyoto miso black cod, yuzu mayonnaise & yamagobos

OR

Grilled USDA wagyu ribeye teriyaki & Japanese mustard

(\$15 supplement per person)

Spinach salad & toasted goma dressing | vg

Grilled shishito pepper

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Flowers for Mom, strawberry layer cake, chocolate flower pot, matcha (for two)

OR

Limone, Lemon curd, ricotta mousse

**\$138 Per Person**