

aqua kyoto

EXPERIENCE MENU

To be enjoyed by the whole party

Experience menu | **100** per person

Experience menu incl. sake & wine | **140** per person

Experience deluxe incl. sake & Champagne | **185** per person

昆布 枝豆 **v**

Kombu salted edamame | **S, SE**

味噌汁

Hiroshima miso soup | **S**

イベリコ豚と鶏肉 餃子

Iberico pork & chicken gyoza | **C, S, SE, F, SU, MO**

刺身盛り合わせ-デラックス

Aqua Kyoto sashimi moriawase | **C, F, MO, S**

ロックシュリンプ 天婦羅

Rock shrimp tempura, chilli & garlic mayonnaise

C, CR, S, F, MU, SU, SE, E

ホタテ 柚子味噌焼き

Grilled yuzu miso scallops | **C, MO, S, SE, MU**

和牛 照り焼き

Wagyu sirloin beef, black garlic teriyaki & herb miso

C, S, M, MU

フォレストフロア

Forest Floor, tonka panna cotta, chocolate brownie, matcha

crumble & raspberry sorbet | **C, E, M**

Sake & Wine pairings

Junmai Nishinoseki sake

Ginjo Azure sake

Riesling, Grand Cru 'Rosacker', Cave de Hunawehr, 2016

Barbera d'Asti, La Villa, Tenuta Olim Bauda, Piemonte, Italy, 2019

Yama Yuzu Sake

Sake & Champagne pairings

Junmai Nishinoseki sake

Ginjo Azure sake

Veuve Clicquot 'Yellow Label' Brut, Reims, NV

Veuve Clicquot Rosé, Reims, NV

Yama Yuzu Sake

APPETISERS

白だし味噌汁 **v**

Hiroshima white miso soup, tofu & wakame | **S**

枝豆 **v**

Edamame, sea salt and sesame oil | **S, SE**

焼き茄子 ピリ辛味噌 **v**

Aubergine with green chilli miso & crunchy gen mai | **S**

イベリコ豚と鶏肉 餃子

Iberico pork & chicken gyoza (4 pieces) | **C, S, SE, F, SU, MO**

銀鱈餃子

Black cod gyoza & mizuna miso (4 pieces) | **C, CR, F, SE, S**

マグロたたき

Tuna tataki, karashi zuke & Kyoto dressing | **C, F, S, MU, SU**

マグロ サーモン タルタル

Tuna & salmon tartar, ginger & shallots dressing,

Oscietra Caviar & lotus chips | **C, CR, F, SU, S**

鮭 海老 ちらし巻

Salmon & prawn chirashi roll, smoked daikon, kanpyo & yuzu

kosho mayonnaise | **F, CR, E, MU, C, S**

海老タルタル

Red prawns tartare, miso buns, tahoon mayonnaise &

lemon oil | **CR, SE, S, MU, C, E, M**

SALADS

ほうれん草胡麻和え **v**

Spinach, toasted sesame & goma dressing | **S, SE**

海草サラダ ゴマドレッシング **v**

Wild seaweed, sea vegetables & black sesame | **S, SE**

TEMPURA

きのこ天婦羅 **vg**

Japanese mushrooms tempura, truffle ponzu & shitake

yuzu salt | **S, C, MU**

揚げ出し豆腐 **vg**

Aged dashi tofu, tentsuyu gel, celeriac yuzu kosho tsuma &

crispy nori | **S, C, CE, MU**

海老天婦羅

Prawns & tentsuyu broth | **C, CR, S, E, SU, MU**

ロックシュリンプ天婦羅 クリーミー チリソース

Rock shrimp, spicy chilli & garlic mayonnaise

C, CR, S, F, MU, SU, SE, E

SASHIMI/EDOMAE SUSHI

Fresh Japanese wasabi root with all sashimi | **CR, F, MO, N, S**

All edomae sushi is served per 2 pieces All sashimi is served per 3 pieces

	Sashimi	Sushi
蛸 Octopus	8.5	8.5
鮪-赤身 Akami Tuna	17	17
鮪-中トロ Chu-toro mid fatty tuna	19	19
鮪-大トロ O-toro fatty tuna	20.5	20.5
はまち Yellowtail	12	12
鱸 Sea bass	9.5	9.5
鯛 Sea bream	9.5	8.5
鮭 Salmon	10.5	8.5
トビコ Flying fish roe		10
蒸し海老 Steamed shrimp		7
和牛 Wagyu beef		19
きゅうり Cucumber		6.5
アボカド Avocado		6.5
玉子 Tamago		6.5

MAKI

きゅうり巻 v	12
Cucumber SE, S, MU	
アボカド巻 v	14
Avocado	
サケ アボカド春巻き巻	18.5
Salmon & avocado harumaki C, F, MU, S, SU, E	
スパイシーツナ巻	20
Tuna & spicy tobiko, avocado, cucumber & chilli mayonnaise	
C, E, F, MU, S, SU, SE, MO	
海老天婦羅巻	22
Prawn tempura & scallop C, CR, E, MO, MU, S, SU, F	
ソフトシェルクラブ天婦羅巻	22
Soft-shell crab tempura, tobiko, avocado & tomato miso	
C, CR, E, S, SU, MU, MO	
ロブスター天婦羅巻	24.5
Lobster tempura, jalapeno, cucumber & lobster miso	
C, CR, E, M, MU, S, SU	
刺身盛り合わせ 12切	50
Aqua Kyoto omakase sashimi (12 pieces) C, F, MO, S	
寿司盛り合わせ 12貫	50
Aqua Kyoto omakase sushi (12 pieces) C, F, MO, S	

SIGNATURE PLATTERS

ROBATA

しいたけ アスパラガス ねぎ焼 v	12
Shiitake mushroom & Japanese aubergine yaki, yuzu truffle miso (2 skewers) S, SE	
イベリコ豚焼き	20
Iberico pork yaki, barley miso and fir Douglas Marinade, apple wafu dressing (2 skewers) S, C, SE, SU	
焼き鳥トリップ添え	20
Chicken, yakitori & truffle teriyaki (2 skewers) S	
大海老焼き	45
Grilled giant prawn (U5), yuzu yakiniku sauce CR, C, SE, S, MU	
雛鳥味噌焼き	30
Jalapeño miso baby chicken, radish tsuma salad S	
柚子 紫蘇漬け ラム	38
Yuzu & shiso marinated British lamb, kimchee & spicy mayonnaise (4 cutlets) C, S, F, CR, MO, MU, E, SU	
銀鱈西京焼き ゆず とんぶり	38
Fillet of black cod, pickled vegetables, yuzu curd F, S, E	

WAGYU

和牛焼 フォアグラ酢味噌	
Served with Japanese pickles, black garlic teriyaki & herb miso C, S, M, MU	
A5 Miyazaki sirloin 160g	135
6+ Australian sirloin 180g	85

LARGE DISHES

手作り 抹茶そば v	23
Matcha green tea soba noodles, edamame, Japanese mushrooms, onion teriyaki & tamago C, E, S, N, SE	
豆腐焼き vg	23
Grilled tofu, romanesco tempura, shitake teriyaki & yuzu carrot puree S, C, SE	
チリアンシーバス オニオン出汁ソース	40
Pan-fried Chilean sea bass, onion dashi & sea vegetables	
F, SE, C, MO	
鮭 麦味噌焼き	28.5
Grilled barley miso salmon, soba & tomato salsa, cress salad with yuzu kosho C, CE, SU, M	
鴨胸肉 焼き	38
Pan-fried duck breast, Swiss chard, broccoli & yuzu kosho, teriyaki glaze S, M	

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アクア キョウト

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate. A 13.5% discretionary service charge will be added to the final bill. All items subject to availability.
Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens.

v - vegetarian **vg** - vegan

Key to allergens: **C** - cereals containing gluten, **CE** - celery and celeriac, **CR** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **MO** - molluscs, **MU** - mustard, **N** - nuts, **S** - soya beans, **SE** - sesame, **SU** - sulphur dioxide