

aqua kyoto

EXPERIENCE MENU

To be enjoyed by the whole party
Lunch time available until 2pm
Dinner time available until 9.30pm

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
Kombu salted edamame | V, VG, GF

味噌汁
Hiroshima miso soup | V, VG, GF
イベリコ豚と鶏肉 餃子
Iberico pork & chicken gyoza

刺身盛り合わせ-デラックス
Aqua Kyoto sashimi moriawase | GF

ロックシュリンプ 天婦羅
Rock shrimp tempura, chilli & garlic mayonnaise

ホタテ 柚子味噌焼き
Grilled yuzu miso scallops

和牛 照り焼き
Wagyu sirloin beef, black garlic teriyaki & smoked aubergine miso

フォレストフロア
Forest Floor, tonka panna cotta, chocolate brownie, matcha crumble & raspberry sorbet | V

Sake & Wine pairings

Junmai Nishinoseki sake
Ginjo Azure sake
Riesling, Grand Cru 'Rosacker', Cave de Hunawihir, 2016
Malbec Las Terrazas, Mendoza, Argentina, 2020
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
Hiroshima white miso soup, tofu & wakame | V, VG, GF

枝豆
Edamame, sea salt and sesame oil | V, VG, GF
揚げ茄子、イチジクごまみそたれ
Japanese aubergine, fig & sesame miso | V, VG

イベリコ豚と鶏肉 餃子
Iberico pork & chicken gyoza (4 pieces)

銀鱈餃子
Black cod gyoza & mizuna miso (4 pieces)

まぐろのたたき、発酵トマト、紫蘇ソルベ添え
Tuna tataki with fermented tomato & shiso sorbet | GF

マグロ サーモン タルタル
Tuna & salmon tartar, ginger & shallots dressing,
Oscietra caviar & lotus chips | GF

鮭 海老 ちらし巻
Salmon & prawn chirashi roll, smoked daikon, kanpyo & yuzu kosho mayonnaise

海老タルタル
Red prawns tartare, miso buns, tahoon mayonnaise & lemon oil

SALADS

ビートルートサラダ
Pickled heritage baby beetroot salad, goma ponzu,
sesame rice crackers | V, VG, GF

ほうれん草胡麻和え
Spinach, toasted sesame & goma dressing | V, VG, GF

海草サラダ ゴマドレッシング
Wild seaweed, sea vegetables & black sesame | V, VG, GF

タラバガニ サラダ
King crab, yuzu curd, ama-zu cucumber & wasabi tobiko

TEMPURA

きのこ天婦羅
Japanese mushrooms tempura, truffle ponzu & shitake yuzu salt | V, VG

揚げ出し豆腐
Age-dashi tofu, tentsuyu gel, celeriac yuzu kosho tsuma & crispy nori | V, VG

海老天婦羅
Prawns & tentsuyu broth

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

SIGNATURE PLATTERS

刺身盛り合わせ 12切
Aqua Kyoto omakase sashimi (12 pieces) | GF

寿司盛り合わせ 12貫
Aqua Kyoto omakase sushi (12 pieces) | GF

創作寿司盛り合わせ 10貫
Aqua Kyoto Innovative contemporary sushi platter (10 pieces)

SASHIMI/EDOMAE SUSHI

Fresh Japanese wasabi root with all sashimi | GF

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		7.5
和牛 Wagyu beef		19
きゅうり Cucumber		6.5
アボカド Avocado		6.5
玉子 Tamago		6.5

CRYSTAL SUSHI

Our Signature Crystal Sushi is served as 2 pieces

帆立キャビア **16**
Scallop & caviar with kimchee jelly
牡丹海老 **19**
Botan ebi & avocado with ponzu jelly
サーモン **10**
Fatty salmon with mint and sake jelly

MAKI

きゅうり巻 **12**
Cucumber | V, VG, GF
アボカド巻 **14**
Avocado | V, VG, GF
サケ ホタテ巻 **17.5**
Scottish salmon, Orkney scallop, tobiko, smoked daikon & beetroot caviar
サケ アボカド春巻き巻 **18.5**
Salmon & avocado harumaki
スパイシーツナ巻 **20**
Tuna & spicy tobiko, avocado, cucumber & chilli mayonnaise
海老天婦羅巻 **22**
Prawn tempura & scallop
ソフトシェルクラブ天婦羅巻 **22**
Soft-shell crab tempura, tobiko, avocado & tomato miso
ちらし太巻き **22**
Chirashi futomaki, cured egg yolk & ikura (4 pieces)
伊勢海老の天ぶら巻きずし **52**
Candian blue lobster tempura futomaki roll (5 pieces)

ROBATA

茄子しし唐ごま味噌焼き **12**
Japanese aubergine & shishito yaki, goma miso (2 skewers) | V, VG, GF
イベリコ豚焼き **20**
Iberico pork yaki, barley miso & fir douglas marinade, apple wafu dressing (2 skewers)
焼き鳥トリップ添え **20**
Chicken, yakitori & truffle teriyaki (2 skewers) | GF
炭焼き タラバガニ **72**
Chargrilled spicy king crab Leg on a shichirin grill
雛鳥味噌焼き **30**
Jalapeño miso baby chicken, radish tsuma salad | GF
柚子 紫蘇漬け ラム **40**
Yuzu & shiso marinated British lamb, kimchee & spicy mayonnaise (4 cutlets)
チリアン-シーバスの西京焼き、シャンパンゆず味噌だれ **46**
Marinated Chilean sea bass with champagne yuzu miso | GF
とろサーモン串焼き **24**
Grilled crispy skin salmon toro kushiyaki

WAGYU

和牛焼 フォアグラ酢味噌 **16**
Served with Japanese pickles, black garlic teriyaki & smoked aubergine miso
A5 Miyazaki sirloin 160g **135**
6+ Australian sirloin 180g **85**
和牛 すき焼き **62**
A5 Wagyu beef sukiyaki with candy floss (cooked at the table) | GF

LARGE DISHES

銀鱈 釜飯 **35**
Grilled fillet of black cod kamameshi rice, with ikura, & pickled ginger
手作り 抹茶そば **23**
Matcha green tea soba noodles, edamame, Japanese mushrooms, onion teriyaki & tamago | V, N
豆腐焼き **23**
Grilled tofu, romanesco tempura, shitake teriyaki & yuzu carrot puree | V, VG
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 | GF
鮭 麦味噌焼き **28.5**
Grilled barley miso salmon, soba & tomato salsa, cress salad with yuzu kosho
スモークダック フォアグラ味噌 **38**
Smoked duck, miso foie gras & fermented cherry yuzu puree | GF

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances.
Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens.
Our menus are sample menus and are subject to change.
All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.
V - vegetarian VG - vegan GF - gluten free N - contains nut (including peanut)