

aqua kyoto

EXPERIENCE MENU

(to be enjoyed by the whole party)
Available between 5pm - 9.30pm

Experience menu | **100** per person
with Sake & Wine pairing | **140** per person
with Sake & Champagne pairing | **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 scallop

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

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

Sake & Wine pairing

Junmai Nishinoseki sake
Ginjo Azure sake
Riesling, Grand Cru 'Rosacker', Cave de Hunawehr, 2016
Malbec Las Terrazas, Mendoza, Argentina, 2020
Yama Yuzu sake

Sake & Champagne pairing

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 **7**
Hiroshima white miso soup, tofu & wakame | V, VG, GF

枝豆 **5.5**
Edamame, sea salt & sesame oil | V, VG, GF

揚げ茄子、イチジクごまみそたれ **12.5**
Japanese aubergine, fig & sesame miso | V, VG

イベリコ豚と鶏肉 餃子 **17**
Iberico pork & chicken gyoza (4 pieces)

銀鱈餃子 **18**
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 **22**
Tuna tataki with fermented tomato & shiso sorbet | GF

マグロ サーモン タルタル **40**
Tuna & salmon tartar, ginger & shallot dressing,
Oscietra caviar & lotus chips | GF

鮭 海老 ちらし巻 **17**
Salmon & prawn chirashi roll, smoked daikon, kanpyo &
yuzu kosho mayonnaise

海老タルタル **31**
Red prawn tartare, miso buns, tahoon mayonnaise &
lemon oil

SALADS

ビートルートサラダ **13**
Pickled heritage baby beetroot salad, goma ponzu,
sesame rice crackers | V, VG, GF

ほうれん草胡麻和え **15**
Spinach, toasted sesame & goma dressing | V, VG, GF

海草サラダ ゴマドレッシング **15.5**
Wild seaweed, sea vegetables & black sesame | V, VG, GF

タラバガニ サラダ **45**
King crab, yuzu curd, ama-zu cucumber & wasabi tobiko

TEMPURA

きのこ天婦羅 **15**
Japanese mushrooms tempura, truffle ponzu & shiitake
yuzu salt | V, VG

揚げ出し豆腐 **15**
Age-dashi tofu, tentsuyu gel, celeriac yuzu kosho tsuma &
crispy nori | V, VG

海老天婦羅 **21**
Prawn & tentsuyu broth

ロックシュリンプ天婦羅 クリーミー チリソース **22**
Rock shrimp, spicy chilli & garlic mayonnaise

CRYSTAL SUSHI

Our Signature Crystal Sushi is served in 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 & sake jelly

SASHIMI/EDOMAE SUSHI

All edomae sushi is served in 2 pieces. All sashimi is served in 3 pieces.

All sashimi is served with fresh Japanese wasabi root. | GF

	Sashimi		Sushi
蛸 Octopus	8.5		8.5
鮪-赤身 Akami tuna	17		17
鮪-中トロ Chu-toro	19		19
鮪-大トロ O-toro	20.5		20.5
はまち Yellowtail	12		12
鱸 Sea bass	9.5		9.5
鯛 Sea bream	9		9
鮭 Salmon	9.5		9.5
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

SIGNATURE PLATTERS

刺身盛り合わせ **50**
Aqua Kyoto omakase sashimi (12 pieces) | GF

寿司盛り合わせ **50**
Aqua Kyoto omakase sushi (12 pieces) | GF

創作寿司盛り合わせ **60**
Aqua Kyoto Innovative sushi platter (10 pieces)

MAKI

きゅうり巻 **12**
Cucumber (6 pieces) | V, VG, GF

アボカド巻 **14**
Avocado (6 pieces) | V, VG, GF

サケ ホタテ巻 **17.5**
Scottish salmon, Orkney scallop, tobiko, smoked daikon
& beetroot caviar (8 pieces)

サケ アボカド春巻き巻 **18.5**
Salmon & avocado harumaki (8 pieces)

スパイシーツナ巻 **20**
Tuna & spicy tobiko, avocado, cucumber & chilli
mayonnaise (8 pieces)

海老天婦羅巻 **22**
Prawn tempura & scallop (8 pieces)

ソフトシェルクラブ天婦羅巻 **22**
Soft-shell crab tempura, tobiko, avocado & tomato miso (5 pieces)

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**
Canadian 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 with tobiko mayonnaise 200g

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 lamb cutlets, 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

WAGYU

宮崎和牛 石焼 **44**
A5 Miyazaki Wagyu skewers | GF
(served on a hot stone)

A5 Miyazaki sirloin 160g **135**

6+ Australian sirloin 180g **85**
(Both sirloin dishes are served with Japanese pickles, black garlic teriyaki &
smoked aubergine miso)

和牛 すき焼き **62**
A5 Wagyu rib-eye sukiyaki with candy floss | GF

LARGE DISHES

銀鱈 釜飯 **35**
Black cod kamameshi rice with ikura & pickled ginger

手作り 抹茶そば **23**
Matcha soba noodles, edamame, Japanese mushrooms,
onion teriyaki & tamago | V, N

豆腐焼き **23**
Grilled tofu, romanesco tempura, shiitake 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 noodles & tomato salsa,
cress salad with yuzu kosho

スモークダック フォアグラ味噌 **38**
Smoked duck breast, miso foie gras & 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 are in GBP. 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)

aquakyo