## aqua kyoto

## VEGAN BRUNCH

## Available on weekends only

Saturday 12pm-2.45pm \& Sunday 12pm-2.45pm
Brunch menu | 49 per person
Including free-flowing non-alcoholic cocktails | 72 per person Including free-flowing house red \& white wine \& beer | 82 per person Including free-flowing cocktails \& bubbles | 92 per person Including free-flowing Pommery Brut Royal Champagne \& cocktails | 112 per person

Free-flow drinks for 90 minutes.

## BEVERAGE SELECTION

Prosecco

## Cocktails

## Bramble Fizz

Tanqueray gin, lemon juice, Crème de mûre, sugar syrup \& Fever-Tree soda water

## Kyoto Secret

Ketel One vodka, passionfruit puree, Passoa, vanilla syrup, Prosecco

# STARTERS <br> To share <br> 枝白 <br> Edamame \｜s <br> 味噌汁 <br> Miso soup \｜s <br> 季節の野菜天婦羅 <br> Vegetable tempura with truffle ponzu mayonnaise \｜C s <br> ほうれん草 胡麻和え <br> Spinach salad，toasted sesame \＆Goma dressing｜S，SE <br> 茄子田楽 <br> Japanese aubergine with green chilli miso \＆crunchy genmai｜s <br> 焼き茄子 ピリ辛味噌 <br> Wild seaweed salad with ponzu \｜S，SE <br> 寿司盛り合わせ <br> Vegan sushi platter \｜ <br> <br> MAINS <br> <br> MAINS <br> <br> Please select one <br> <br> Please select one <br> 手作り 抹茶そば <br> Matcha green tea soba noodles，edamame，Japanese mushrooms，onion teriyaki $\mid \mathrm{C}, \mathrm{s}$ <br> 豆腐 陶板焼き <br> Tofu kara age，glazed with coriander chilli miso \｜C，s <br> All mains are accompanied with rice \＆Japanese seasonal salad 

DESSERT
デザート盛り合わせ
Dessert platter \｜C，N，SE

