

Free-Flowing Brunch

Free-flowing drinks are available for 90 minutes

with free-flowing house white, rosé, red wine, beer
+32 per person

with free-flowing cocktails and prosecco
+42 per person

Cocktails

FRENCH 75

Roku Gin, Lemon, Prosecco

FROZEN PALOMA

Patrón Silver, Pink Grapefruit

with free-flowing Veuve Clicquot YL Brut Champagne
+87 per person

WILD IDOL

alcohol-free sparkling wine
+75 per bottle

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

58 per person | food only

STARTERS | TO SHARE

Grilled Edamame

枝豆

Tako yaki, kewpie mayonnaise
& katsuobushi

たこ焼き

Aubergine & coriander

miso kara age | vg

茄子コリアンダー味噌唐揚げ

Chicken katsu & mango kimchi hirata bun

鶏カツ平田バン

Unlimited Sushi platter

TO SHARE

寿司盛り合わせ

— SUPPLEMENT —

Aqua Kyoto sashimi platter (6 pieces) | 21

刺身盛り合わせ

MAINS | SELECT ONE

Grilled yakiniku chicken breast

鶏むね肉焼き

Yuzu kosho teriyaki salmon

サーモン照り焼き

Wagyu beef and ginger Gohan

和牛ビーフチャーハン

Seasonal vegetable yaki udon | v

野菜焼うどん

Maguro sansho zuke tataki

漬けマグロタタキ

SIDES | SELECT ONE

Spinach soy & garlic | vg

ほうれん草 ガーリック醤油風味

Mange tout spicy goma dressing | vg

さやえんどう胡麻和え

Soba, hijiki, yuzu tomato salsa | vg

蕎麦ヒジキ柚子トマトサルサ

Heritage tomato salad &
aka miso dressing | vg

トマトサラダ 赤味噌ドレッシング

Steamed rice | vg

御飯

DESSERT PLATTER | TO SHARE

Raspberry & yuzu dark
chocolate mousse

ラズベリー柚子ダークチョコ

コレートムース

Seasonal fruits

季節のフルーツ

Vanilla & tonka bean

Crème brûlée

バニラトンカビーン

クリームブリュレ