

# 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

Sirloin Steak &

black pepper teriyaki

牛サーロインステーキ黒コショウ照り焼き

Seasonal vegetable yaki udon | v

野菜焼うどん

Tuna 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 grains, 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