

aquakyo



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WEDNESDAY - FRIDAY | from 5pm

Food only | **£50** per person
With free-flowing house wine, beer & bubbles | **£77** per person
The menu is designed to be enjoyed by the whole party. | Free-flow drinks for 90 minutes.

STARTERS | TO SHARE

Edamame, sea salt & sesame oil

枝豆

**Char Siu Pork, yuzu kosho
mayonnaise, hirata bun**

豚チャーシュー平田パンズ

Chicken katsu curry gyoza

鶏カツカレー餃子

**Aubergine & coriander
miso kara age | VG**

茄子コリアンダー味噌唐揚げ

— SUPPLEMENT —

Rock shrimp tempura | £18

ロックシュリンプ天婦羅



Selection of maki, nigiri & oshizushi

巻き握り押し寿司セレクション

— SUPPLEMENT —

Aqua Kyoto sashimi platter (6 pieces) | £21

刺身盛り合わせ

MAINS | SELECT ONE

Sirloin steak, black pepper teriyaki

牛サーロインステーキ黒コショウ照り焼き

Seafood stir-fried udon noodles

海鮮焼きうどん

Pan-fried Sea bass, yuzu wasabi dressing

スズキのパンフライ ゆずわさびドレッシング

Japanese mushroom & truffle fried rice | V

きのこチャーハントリュフ風味

Yakiniku chicken breast

鶏むね肉焼き

SIDES | SELECT ONE

Spinach, garlic & lemon | VG

ほうれん草 ニンニクレモン炒め

Charred tenderstem broccoli, mustard miso | VG

炭火烧 ステムブロッコリー

Fine green beans gomaе | VG

インゲンごま和え

Tomato salad, abura age, shiso dressing | VG

トマト油揚げサラダ 紫蘇ドレッシング

Steamed rice | VG

御飯

DESSERT PLATTER | TO SHARE

**Green tea & white
chocolate parfait**

ホワイトチョコレート
パルフェ

**Coconut lime
shiso pannacotta**

ココナッツライム
紫蘇パannaコッタ

Seasonal fruits

季節のフルーツ

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