

aqua kyoto

EXPERIENCE MENU

(to be enjoyed by the whole party)

Available between 5pm - 9.30pm

£105 per person | Experience menu
£150 per person | with Sake & Wine pairing
£190 per person | with Sake & Champagne pairing

昆布 枝豆
Kombu salted edamame | VG

味噌汁
Hiroshima miso soup | VG

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

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 Hunawihl, 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

aqua kyoto

APPETISERS

白だし味噌汁 Hiroshima white miso soup, tofu & wakame VG	5.5
枝豆 Edamame, sea salt & sesame oil VG	5.5
揚げ茄子、イチジクごまみそたれ Japanese aubergine, fig & sesame miso VG	15.5
イベリコ豚と鶏肉 餃子 Iberico pork & chicken gyoza (4 pieces)	18
銀鱈餃子 Black cod gyoza & mizuna miso (4 pieces)	19
まぐろのたたき、発酵トマト、紫蘇ソルベ添え Tuna tataki with fermented tomato & shiso sorbet	23
マグロ サーモン タルタル Tuna & salmon tartar, ginger & shallot dressing, Oscieta caviar & lotus chips	42
トロサーモングリル Grilled salmon toro & avocado, salmon skin (4 pieces)	20
海老タルタル Red prawn tartare, miso buns, tahoon mayonnaise & lemon oil	33
炙りハマチカルパッチョ Grilled hamachi carpaccio, seaweed sauce	28
ハマチトロ ポン酢おろし Fatty hamachi, ponzu & minced daikon (2 pieces)	12

SALADS

ビートルートサラダ Pickled heritage baby beetroot salad, goma ponzu, sesame rice crackers V, VG, GF	14
ほうれん草胡麻和え Spinach, toasted sesame & goma dressing VG	16
海草サラダ ゴマドレッシング Wild seaweed, sea vegetables & black sesame VG	16.5
タラバガニ サラダ King crab, yuzu curd, ama-zu cucumber & wasabi tobiko	47

TEMPURA

きのこ天婦羅 Japanese mushroom tempura, truffle ponzu & shiitake yuzu salt VG	16
揚げ出し豆腐 Age-dashi tofu, tentsuyu gel, celeriac yuzu kosho tsuma & crispy nori VG	16
海老天婦羅 Prawn & tentsuyu broth	22
ロックシュリンプ天婦羅 クリーミー チリソース Rock shrimp, spicy chilli & garlic mayonnaise	23.5

ROBATA

茄子しし唐ごま味噌焼き Japanese aubergine & shishito yaki, goma miso (2 skewers) VG	13
イベリコ豚焼き Iberico pork yaki, barley miso & fir douglas marinade, apple wafu dressing (2 skewers)	21
焼き鳥トリッフ添え Chicken, yakitori & truffle teriyaki (2 skewers)	21
炭焼き タラバガニ Chargrilled spicy king crab leg with tobiko mayonnaise 200g	71
雛鳥味噌焼き Jalapeño miso baby chicken, radish tsuma salad	32
柚子紫蘇漬けラム Yuzu & shiso marinated lamb cutlets, kimchee & spicy mayonnaise (4 cutlets)	42
チリアンシーバスの西京焼き、シャンパンゆず味噌だれ Marinated Chilean sea bass with Champagne yuzu miso	48
とろサーモン串焼き Grilled crispy-skin salmon toro	25

WAGYU

宮崎和牛 石焼 A5 Miyazaki Wagyu skewers (served on a hot stone)	50
A5 Miyazaki sirloin 160g	140
6+ Australian sirloin 180g (Both sirloin dishes are served with Japanese pickles, black garlic teriyaki & smoked aubergine miso)	89
和牛 すき焼き A5 Wagyu rib-eye sukiyaki with candy floss	65

LARGE DISHES

銀鱈 釜飯 Black cod kamameshi rice with ikura & pickled ginger	42
手作り 抹茶そば Matcha soba noodles, edamame, Japanese mushrooms, onion teriyaki & tamago V	24
豆腐焼き Grilled tofu, romanesco tempura, shiitake teriyaki & yuzu carrot puree VG	24
チリアンシーバス オニオン出汁ソース Pan-fried Chilean sea bass, onion dashi & sea vegetables	42
鮭 麦味噌焼き Grilled barley miso salmon, soba noodles & tomato salsa, cress salad with yuzu kosho	30
スモークダック フォアグラ味噌 Smoked duck breast, miso foie gras & cherry yuzu puree	40

CRYSTAL SUSHI

Our Signature Crystal Sushi is served in 2 pieces

帆立キャビア	19
Scallop & caviar with kimchee jelly	
牡丹海老	22
Botan ebi & avocado with ponzu jelly	
サーモン	13
Fatty salmon with mint & sake jelly	
甘エビ クリスタル寿司 つゆジェリー	12
Ama ebi crystal sushi, tsuyu 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.

	Sashimi	Sushi
赤身ツナ Akami Blue fin tuna	19	18
中トロ Chu-toro Medium fatty tuna	22	21.5
大トロ O-toro Fatty tuna	25	23
ハマチ Hamachi Yellowtail	17	16
サーモン Sake Salmon	11.5	10.5
ヒラメ Saboten Hirame Flounder	18	16
スズキ Suzuki Sea bass	10	9
鯛 Tai Sea bream	10	9
真鯛 Madai Red snapper	17	15
サバ Saba Mackerel	9	8
イカ Ika Squid	16	11.5
タコ Tako Octopus	12.5	11
鰻 Unagi Eel	12.5	11.5
ウニ Uni Sea Urchin	16	13.5
イクラ Ikura Salmon Roe	17	16
ホッキ貝 Hokigai Surf clam	11	9.5
帆立 Hotate Scallop	15	12
青エビ Tenshi Ebi Blue Prawn	15	12.5
甘エビ Ama Ebi Sweet Prawn	9.5	8
玉子 Tamago Japanese omelette	7	6.5

SIGNATURE PLATTERS

刺身盛り合わせ	52.5
Aqua Kyoto omakase sashimi (12 pieces)	
寿司盛り合わせ	52.5
Aqua Kyoto omakase sushi (12 pieces)	
創作寿司盛り合わせ	62.5
Aqua Kyoto Innovative sushi platter (10 pieces)	

MAKI

スパイシーツナ巻	21
Tuna & spicy tobiko, avocado, cucumber & chilli mayonnaise (8 pieces)	
海老天婦羅巻	23
Prawn tempura & scallop (8 pieces)	
帆立中トロ添え	24
Scallop, chopped chu toro (2 pieces)	
ハマチたたき巻	21
Hamachi tataki, snow crab, avocado & yuzu tobiko (8 pieces)	
四海巻	18
Salmon, akami & hamachi shikai, cucumber, avocado, ikura & gold leaf (5 pieces)	
サケ アボカド春巻き巻	19.5
Salmon & avocado harumaki (8 pieces)	
伊勢海老の天ぷら巻きずし	55
Canadian blue lobster tempura futomaki (5 pieces)	
サバ昆布締め	16
Saba, shiroita-konbu (3 pieces)	
トロたたき巻	19
O-toro tataki, cucumber & yellow takuwan hosomaki, mango, shimeji and daikon jelly (6 pieces)	
サケ ホタテ巻	18.5
Scottish salmon, Orkney scallop, tobiko, smoked daikon & beetroot caviar (8 pieces)	
ソフトシェルクラブ天婦羅巻	23
Soft-shell crab tempura, tobiko, avocado & tomato miso (5 pieces)	
和牛巻	29.5
A5 Miyazaki wagyu, seared scallop, smoked daikon, eryngii mushroom, uni, caviar & gold leaf (4 pieces)	
うなぎ巻	23
Unagi, sansho, shiitake, cucumber, pickled takuwan (8 pieces)	
茄子田楽巻	13
Japanese aubergine, shimeji, sakurazuke daikon, avocado and dengaku miso (8 pieces) VG	
きゅうり巻	12.5
Cucumber (6 pieces) VG	
アボカド巻	15
Avocado (6 pieces) VG	

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