

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 pairing  
£145 per person | with Wine pairing

枝豆

Edamame, sea salt | VG

味噌汁

Hiroshima miso soup | VG

紫蘇エビ天婦羅

Shiso prawn tempura, ten tsuyu sauce

和牛串黒コショウ照り焼き

Wagyu beef skewers, black pepper teriyaki

エビホタテつくね焼き

Scallop, prawn tsukune, tobiko & spicy mayonnaise

寿司刺身盛り合わせ

Aqua Kyoto sushi & sashimi moriawase platter

ラムチョップ焼き柚子紫蘇風味

Yuzu & shiso marinated lamb cutlets, spicy mayonnaise

桜の木 チェリーパンナコッタ

Sakura Blossom Tree | V

cherry panna cotta, chocolate brownie, matcha crumble, raspberry sorbet

### Sake pairing

Azure, Ginjo

Ichinokura Mukansa Honjozo

Kubota Junmai Daiginjo

Nishinoseki, Junmai

Yama Yuzu Sake

### Wine pairing

NV Prosecco Adalina DOC, Veneto, Italy

2022 Riesling, Grand Cru Rosacker, Cave de Hunawihl, Alsace, France

2023 Chardonnay, Sueños de Obergo, Somontano, Spain

2021 Malbec, Las Terrazas, Mendoza, Argentina

2021 Tokaji Dobogó, Mylitta, Late Harvest, Hungary

## APPETISERS

|   |      |
|---|------|
| 白だし味噌汁<br>Hiroshima white miso soup, tofu, wakame   VG  | 5.5  |
| 枝豆<br>Edamame, sea salt   VG  | 5.5  |
| 揚げ茄子 イチジク胡麻味噌<br>Japanese aubergine, fig, sesame miso   VG  | 15.5 |
| イベリコ豚と鶏肉 餃子<br>Iberico pork and chicken gyoza, tomato miso (4 pieces)   | 18   |
| 銀鱈餃子<br>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<br>Tuna tataki with fermented tomato, shiso sorbet                                       | 23   |
| まぐろ赤身とサーモンタルタル つゆソース<br>Akami tuna and salmon tartare, wasabi tobiko, ikura, hojiso rice noodles, tsuyu sauce | 30   |
| トロサーモングリル<br>Grilled salmon toro, avocado, salmon skin (4 pieces)   | 20   |
| 炙りハマチカルパッチョ<br>Grilled hamachi carpaccio, seaweed sauce   | 28   |
| ハマチトロ ポン酢おろし<br>Fatty hamachi, ponzu, minced daikon (2 pieces)  | 12   |

## SALADS

|   |      |
|---|------|
| ビートルートサラダ<br>Pickled heritage baby beetroot salad, goma ponzu, sesame rice crackers   V, VG | 14   |
| ほうれん草胡麻和え<br>Spinach, toasted sesame & goma dressing   VG                                   | 16   |
| 海草サラダ ゴマドレッシング<br>Wild seaweed, sea vegetables & black sesame   VG                          | 16.5 |
| カニひじきわかめサラダ<br>Crab, hijiki, wakame salad with a tomato dashi bubble                        | 20   |

## LARGE DISHES

|   |    |
|---|----|
| 銀鱈 釜飯<br>Black cod kamameshi rice, ikura, pickled ginger                                      | 42 |
| 手作り 抹茶そば<br>Matcha soba noodles, edamame, Japanese mushrooms,<br>onion teriyaki, tamago   v   | 24 |
| 炙り帆立<br>Seared scallops, hijiki ni, umeboshi beurre noisette, amazu carrots                   | 26 |
| チリアンシーバス ピリ辛出汁ソース<br>Pan-fried Chilean sea bass, onion dashi, sea vegetables                  | 42 |
| 鮭 麦味噌焼き<br>Grilled barley miso salmon, soba noodles, tomato salsa,<br>cress salad, yuzu kosho | 30 |
| スモークダック フォアグラ味噌<br>Smoked duck breast, miso foie gras, cherry yuzu puree                      | 40 |

## CRYSTAL SUSHI

*Our Signature Crystal Sushi is served in 2 pieces*

|   |
|---|
| 牡丹海老   22<br>Botan ebi, avocado, ponzu jelly                  |
| サーモン   13<br>Fatty salmon, mint, sake jelly                   |
| 甘エビ クリスタル寿司 つゆジェリー   12<br>Ama ebi crystal sushi, tsuyu jelly |

## SIGNATURE PLATTERS

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

## TEMPURA

|   |      |
|---|------|
| クレソン天婦羅 カレー塩<br>Water cress tempura, Japanese curry salt   VG           | 14   |
| 季節の野菜天婦羅<br>Seasonal vegetable tempura, tentsuyu sauce   VG             | 16   |
| 海老天婦羅<br>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<br>Rock shrimp, spicy chilli, garlic mayonnaise | 23.5 |
| 麦みそ風味サーモン天婦羅<br>Barley miso cured salmon, nori, ikura, mayonnaise       | 19   |

## ROBATA

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| 茄子しし唐ごま味噌焼き<br>Japanese aubergine, shishito yaki, goma miso (2 skewers)   VG           | 13 |
| 焼き鳥トリッフ添え<br>Chicken, yakitori & truffle teriyaki (2 skewers)                          | 21 |
| 炭焼き タラバガニ<br>Chargrilled spicy king crab leg with tobiko mayonnaise 200g               | 71 |
| 雛鳥焼き ゆず胡麻風味<br>Yuzu goma yakiniku marinated baby chicken, pickled mushrooms            | 32 |
| 柚子紫蘇漬けラム<br>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<br>Marinated Chilean sea bass, Champagne yuzu miso           | 48 |
| ホタテ海老つくね焼き<br>Scallop, prawn tsukune, tobiko, spicy mayonnaise                         | 18 |

## WAGYU

|   |     |
|---|-----|
| 英国産和牛串黒コショウ照り焼き<br>British Wagyu beef skewers with black pepper teriyaki  | 25  |
| 和牛サーロイン串焼き<br>A3 Wagyu beef sirloin skewers (served on a hot stone)   | 50  |
| 和牛サーロイン炭火焼<br>A5 Miyazaki sirloin 160g  | 140 |
| 6+ Australian sirloin 180g<br>(Served with black garlic teriyaki, truffle egg tofu, pickled shimeji, tomato miso) | 89  |

## MAKI

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| スパイシーツナ巻<br>Tuna & spicy tobiko, avocado, cucumber, chilli mayonnaise (8 pieces)                             | 21   |
| 青海老 天婦羅巻<br>Caledonian blue prawn, yamagobo, yuzu puree (5 pieces)   | 19   |
| ハマチたたき巻<br>Hamachi tataki, snow crab, avocado, yuzu tobiko (8 pieces)  | 21   |
| 四海巻<br>Salmon, akami & hamachi shikai, cucumber, avocado, ikura, gold leaf (5 pieces)                        | 18   |
| サケ アボカド春巻き巻<br>Salmon & avocado harumaki (8 pieces)  | 19.5 |
| 手長海老 天婦羅巻 味噌ビスク<br>Caramelised langoustine miso bisque (8 pieces)  | 21   |
| サバ昆布締め<br>Saba, shiroita-konbu (3 pieces)  | 16   |
| トロたたき巻<br>O-toro tataki, cucumber & yellow takuwan hosomaki, mango, shimeji, daikon jelly (6 pieces)         | 19   |
| サケ ホタテ巻<br>Scottish salmon, Orkney scallop, tobiko, smoked daikon, beetroot caviar (8 pieces)                | 18.5 |
| ソフトシェルクラブ天婦羅巻<br>Soft-shell crab tempura, tobiko, avocado, tomato miso (5 pieces)                            | 23   |
| 和牛巻<br>A5 Miyazaki wagyu, seared scallop, smoked daikon, eryngii mushroom, uni, caviar, gold leaf (4 pieces) | 29.5 |
| うなぎ巻<br>Unagi, sansho, shiitake, cucumber, pickled takuwan (8 pieces)  | 23   |
| 茄子田楽巻<br>Japanese aubergine, shimeji, sakurazuke daikon, avocado, dengaku miso (8 pieces)   VG               | 13   |
| きゅうり巻<br>Cucumber (6 pieces)   VG  | 12.5 |
| アボカド巻<br>Avocado (6 pieces)   VG   | 15   |

## SASHIMI & EDOMAE SUSHI

All sashimi is served with fresh Japanese wasabi root.

|      |                              | SASHIMI<br>3 pieces | SUSHI<br>2 pieces |
|------|------------------------------|---------------------|-------------------|
| 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               |
| 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               |