

EXPERIENCE MENU

To be enjoyed by the whole party
Lunch time available until 2pm
Dinner time available until 9.30pm

Experience menu | **100** per person
Experience menu incl. sake & wine | **140** per person
Experience deluxe incl. sake & Champagne | **185** per person

昆布 枝豆 **v**
Kombu salted edamame | **S, SE**
味噌汁
Hiroshima miso soup | **S**
イベリコ豚と鶏肉 餃子
Iberico pork & chicken gyoza | **C, S, SE, F, SU, MO**

刺身盛り合わせ-デラックス
Aqua Kyoto sashimi moriawase | **CR, F, MO, S**

ロックシュリンプ 天婦羅
Rock shrimp tempura, chilli & garlic mayonnaise
C, CR, S, F, MU, SU, SE, E
ホタテ 柚子味噌焼き
Grilled yuzu miso scallops | **C, MO, S, SE, MU**

和牛 照り焼き
Wagyu sirloin beef, black garlic teriyaki & smoked aubergine miso | **C, S, SE, M, MU**

フォレストフロア
Forest Floor, tonka panna cotta, chocolate brownie, matcha crumble & raspberry sorbet | **C, E, M**

Sake & Wine pairings

Junmai Nishinoseki sake
Ginjo Azure sake
Riesling, Grand Cru ‘Rosacker’, Cave de Hunawihir, 2016
Malbec Las Terrazas, Mendoza, Argentina, 2020
Yama Yuzu sake

Sake & Champagne pairings

Junmai Nishinoseki sake
Ginjo Azure sake
Veuve Clicquot ‘Yellow Label’ Brut, Reims, NV
Veuve Clicquot Rosé, Reims, NV
Yama Yuzu sake

APPETISERS

白だし味噌汁 **v** **7**
Hiroshima white miso soup, tofu & wakame | **S**
枝豆 **v** **5.5**
Edamame, sea salt and sesame oil | **S, SE**
焼き茄子 ピリ辛味噌 **v** **12.5**
Aubergine with green chilli miso & crunchy gen mai | **S**
イベリコ豚と鶏肉 餃子 **17**
Iberico pork & chicken gyoza (4 pieces) | **C, S, SE, F, SU, MO**
銀鱈餃子 **18**
Black cod gyoza & mizuna miso (4 pieces) | **C, CR, F, SE, S, SU**
マグロたたき **19.5**
Tuna tataki, karashi zuke & Kyoto dressing | **C, F, S, MU, SU, SE**
マグロ サーモン タルタル **40**
Tuna & salmon tartar, ginger & shallots dressing, Oscietra caviar & lotus chips | **C, CR, F, SU, S**
鮭 海老 ちらし巻 **17**
Salmon & prawn chirashi roll, smoked daikon, kanpyo & yuzu kosho mayonnaise | **F, CR, E, MU, C, S**
海老タルタル **31**
Red prawns tartare, miso buns, tahoon mayonnaise & lemon oil | **CR, SE, S, MU, C, E, M**

SALADS

ビートルートサラダ **v, vg** **13**
Pickled heritage baby beetroot salad, goma ponzu, sesame rice crackers | **S, SU, SE**
ほうれん草胡麻和え **v** **15**
Spinach, toasted sesame & goma dressing | **S, SE**
海草サラダ ゴマドレッシング **v** **15.5**
Wild seaweed, sea vegetables & black sesame | **S, SE**
タラバガニ サラダ **45**
King crab, yuzu curd, ama-zu cucumber & wasabi tobiko
C, CR, E, F, S, SE, SU

TEMPURA

きのこ天婦羅 **vg** **15**
Japanese mushrooms tempura, truffle ponzu & shitake yuzu salt | **S, C, MU**
揚げ出し豆腐 **vg** **15**
Aged dashi tofu, tentsuyu gel, celeriac yuzu koshu tsuma & crispy nori | **S, C, CE, MU**
海老天婦羅 **21**
Prawns & tentsuyu broth | **C, CR, S**
ロックシュリンプ天婦羅 クリーミー チリソース **22**
Rock shrimp, spicy chilli & garlic mayonnaise
C, CR, S, F, MU, SU, SE, E

SASHIMI/EDOMAE SUSHI

Fresh Japanese wasabi root with all sashimi | **CR, F, MO, MU, SU, S**
All edomae sushi is served per 2 pieces All sashimi is served per 3 pieces
Sashimi | Sushi
蛸 Octopus **8.5** | **8.5**
鮪-赤身 Akami Tuna **17** | **17**
鮪-中トロ Chu-toro mid fatty tuna **19** | **19**
鮪-大トロ O-toro fatty tuna **20.5** | **20.5**
はまち Yellowtail **12** | **12**
鱸 Sea bass **9.5** | **9.5**
鯛 Sea bream **9.5** | **8.5**
鮭 Salmon **10.5** | **8.5**
トビコ Flying fish roe | **10**
蒸し海老 Steamed shrimp | **7.5**
和牛 Wagyu beef | **19**
きゅうり Cucumber | **6.5**
アボカド Avocado | **6.5**
玉子 Tamago | **6.5**

CRYSTAL SUSHI

Our Signature Crystal Sushi is served as 2 pieces
帆立キャビア **16**
Scallop & caviar with kimchee jelly | **F, C, S, SU, MO, MU**
牡丹海老 **19**
Botan ebi & avocado with ponzu jelly | **CR, C, S, SU, MU, F**
サーモン **10**
Fatty salmon with mint and sake jelly | **F, C, S, SU, MU**

MAKI

きゅうり巻 **v** **12**
Cucumber | **S, SU, MU**
アボカド巻 **v** **14**
Avocado | **S, SU, MU**
サケ ホタテ巻 **17.5**
Scottish salmon, Orkney scallop, tobiko, smoked daikon & beetroot caviar | **C, E, F, MO, MU, S, SU**
サケ アボカド春巻き巻 **18.5**
Salmon & avocado harumaki | **C, F, MU, S, SU, E**
スパイシーツナ巻 **20**
Tuna & spicy tobiko, avocado, cucumber & chilli mayonnaise
C, E, F, MU, S, SU, SE, MO
海老天婦羅巻 **22**
Prawn tempura & scallop | **C, CR, E, MO, MU, S, SU, F**
ソフトシェルクラブ天婦羅巻 **22**
Soft-shell crab tempura, tobiko, avocado & tomato miso
C, CR, E, F, S, SU, MU, MO
ちらし太巻き **22**
Chirashi Futomaki, cured egg yolk & ikura (4 pieces)
SU, E, S, SE, F, C
ロブスター天婦羅巻 **24.5**
Lobster tempura, jalapéno, cucumber & lobster miso
C, CR, M, MU, S, SU

SIGNATURE PLATTERS

刺身盛り合わせ 12切 **50**
Aqua Kyoto omakase sashimi (12 pieces) | **CR, F, MO, MU, S**
寿司盛り合わせ 12貫 **50**
Aqua Kyoto omakase sushi (12 pieces) | **CR, F, MO, MU, S, SU**
創作寿司盛り合わせ 10貫 **60**
Aqua Kyoto Innovative contemporary sushi platter (10 pieces)
C, E, CR, F, MO, MU, S, SU

ROBATA

茄子しし唐ごま味噌焼き **v vg** **12**
Japanese aubergine & shishito Yaki, goma miso (2 skewers) | **S, SE**
イベリコ豚焼き **20**
Iberico pork yaki, barley miso & fir Douglas Marinade, apple wafu dressing (2 skewers) | **S, C, SE, SU**
焼き鳥トリップ添え **20**
Chicken, yakitori & truffle teriyaki (2 skewers) | **S**
大海老焼き **45**
Grilled giant prawn (U5), yuzu yakiniku sauce
CR, C, SE, S, MU
雛鳥味噌焼き **30**
Jalapeño miso baby chicken, radish tsuma salad | **S**
柚子 紫蘇漬け ラム **40**
Yuzu & shiso marinated British lamb, kimchee & spicy mayonnaise (4 cutlets) | **C, S, F, CR, MO, MU, E, SU**
銀鱈西京焼き ゆず とんぶり **38**
Fillet of black cod, pickled vegetables, yuzu curd | **F, S, E**

WAGYU

和牛焼 フォアグラ酢味噌 **30**
Served with Japanese pickles, black garlic teriyaki & smoked aubergine miso | **C, S, M, MU, SE**
A5 Miyazaki sirloin 160g **135**
6+ Australian sirloin 180g **85**

LARGE DISHES

牛ほほ肉赤味噌煮 **30**
Aka miso braised beef cheeks, pumpkin & ginger miso, pickled baby root vegetables | **S, SU**
手作り 抹茶そば **v** **23**
Matcha green tea soba noodles, edamame, Japanese mushrooms, onion teriyaki & tamago | **C, E, S, N, SE**
豆腐焼き **vg** **23**
Grilled tofu, romanesco tempura, shitake teriyaki & yuzu carrot pureè | **S, C, SE**
チリアンシーバス オニオン出汁ソース **40**
Pan-fried Chilean sea bass, onion dashi & sea vegetables
F, S, SE, MO
鮭 麦味噌焼き **28.5**
Grilled barley miso salmon, soba & tomato salsa, cress salad with yuzu kosho | **C, S, F, M**
鴨肉サワーチェリー照り焼き **38**
Pan-fried duck breast, sour cherry teriyaki, truffle pak-choi & yukari veil | **S, SU, SE**

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

Key to allergens: **C** - cereals containing gluten, **CE** - celery and celeriac, **CR** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **MO** - molluscs, **MU** - mustard, **N** - nuts, **S** - soya beans, **SE** - sesame, **SU** - sulphur dioxide