

aqua kyoto

EXPERIENCE MENU

(to be enjoyed by the whole party)
Available between 5pm - 9.30pm

£100 per person | Experience menu
£140 per person | with Sake & Wine pairing
£185 per person | with Sake & Champagne pairing

昆布 枝豆
Kombu salted edamame | V, VG, GF

味噌汁
Hiroshima miso soup | V, VG, GF

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 | GF

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 V, VG, GF	5.5
枝豆 Edamame, sea salt & sesame oil V, VG, GF	5.5
揚げ茄子、イチジクごまみそたれ Japanese aubergine, fig & sesame miso V, VG	14.5
イベリコ豚と鶏肉 餃子 Iberico pork & chicken gyoza (4 pieces)	17
銀鱈餃子 Black cod gyoza & mizuna miso (4 pieces)	18
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 GF	22
マグロ サーモン タルタル Tuna & salmon tartar, ginger & shallot dressing, Oscietra caviar & lotus chips GF	40
鮭 海老 ちらし巻 Salmon & prawn chirashi roll, smoked daikon, kanpyo & yuzu kosho mayonnaise	17
海老タルタル Red prawn tartare, miso buns, tahoon mayonnaise & lemon oil	31

SALADS

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

TEMPURA

きのこ天婦羅 Japanese mushrooms tempura, truffle ponzu & shiitake yuzu salt V, VG	15
揚げ出し豆腐 Age-dashi tofu, tentsuyu gel, celeriac yuzu kosho tsuma & crispy nori V, VG	15
海老天婦羅 Prawn & tentsuyu broth	21
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	22

ROBATA

茄子しし唐ごま味噌焼き Japanese aubergine & shishito yaki, goma miso (2 skewers) V, VG, GF	12
イベリコ豚焼き Iberico pork yaki, barley miso & fir douglas marinade, apple wafu dressing (2 skewers)	20
焼き鳥トリッフ添え Chicken, yakitori & truffle teriyaki (2 skewers) GF	20
炭焼き タラバガニ Chargrilled spicy king crab leg with tobiko mayonnaise 200g	68
離鳥味噌焼き Jalapeño miso baby chicken, radish tsuma salad GF	30
柚子 紫蘇漬け ラム Yuzu & shiso marinated lamb cutlets, kimchee & spicy mayonnaise (4 cutlets)	40
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 GF	46
とろサーモン串焼き Grilled crispy-skin salmon toro	24

WAGYU

宮崎和牛 石焼 A5 Miyazaki Wagyu skewers GF (served on a hot stone)	48
A5 Miyazaki sirloin 160g	135
6+ Australian sirloin 180g (Both sirloin dishes are served with Japanese pickles, black garlic teriyaki & smoked aubergine miso)	85
和牛 すき焼き A5 Wagyu rib-eye sukiyaki with candy floss GF	62

LARGE DISHES

銀鱈 釜飯 Black cod kamameshi rice with ikura & pickled ginger	38
手作り 抹茶そば Matcha soba noodles, edamame, Japanese mushrooms, onion teriyaki & tamago V, N	23
豆腐焼き Grilled tofu, romanesco tempura, shiitake teriyaki & yuzu carrot puree V, VG	23
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 GF	40
鮭 麦味噌焼き Grilled barley miso salmon, soba noodles & tomato salsa, cress salad with yuzu kosho	28.5
スモークダック フォアグラ味噌 Smoked duck breast, miso foie gras & cherry yuzu puree GF	38

CRYSTAL SUSHI

Our Signature Crystal Sushi is served in 2 pieces

帆立キャビア Scallop & caviar with kimchee jelly	18
牡丹海老 Botan ebi & avocado with ponzu jelly	21
サーモン Fatty salmon with mint & sake jelly	12

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. | GF

	Sashimi	Sushi
赤身ツナ Akami Blue fin tuna	18	17
中トロ Chu-toro Medium fatty tuna	21	20.5
大トロ O-toro Fatty tuna	24	19
ハマチ Hamachi Yellowtail	16	15
サーモン Sake Salmon	11	10
ヒラメ Saboten Hirame Flounder	18	16
スズキ Suzuki Sea bass	9.5	8.5
鯛 Tai Sea bream	9.5	8.5
真鯛 Madai Red snapper	17	15
サバ Saba Mackerel	9	7.5
イカ Ika Squid	16	11
タコ Tako Octopus	12	10.5
鰻 Unagi Eel	12	10.5
ウニ Uni Sea Urchin	15	12.5
イクラ Ikura Salmon Roe	17	15
ホッキ貝 Hokigai Surf clam	11	9.5
帆立 Hotate Scallop	14	11
青エビ Tenshi Ebi Blue Prawn	15	12
甘エビ Ama Ebi Sweet Prawn	9.5	7.5
玉子 Tamago Japanese omelette	7	6.5

SIGNATURE PLATTERS

刺身盛り合わせ Aqua Kyoto omakase sashimi (12 pieces) GF	50
寿司盛り合わせ Aqua Kyoto omakase sushi (12 pieces) GF	50
創作寿司盛り合わせ Aqua Kyoto Innovative sushi platter (10 pieces)	60

MAKI

スパイシーツナ巻 Tuna & spicy tobiko, avocado, cucumber & chilli mayonnaise (8 pieces)	20
海老天婦羅巻 Prawn tempura & scallop (8 pieces)	22
ハマチたたき巻 Hamachi tataki, snow crab, avocado & yuzu tobiko (8 pieces)	20
四海巻 Salmon, akami & hamachi shikai, cucumber, avocado, ikura & gold leaf (5 pieces)	17
サケ アボカド春巻き巻 Salmon & avocado harumaki (8 pieces)	18.5
伊勢海老の天ぷら巻きずし Canadian blue lobster tempura futomaki (5 pieces)	52
しめさば巻 Shime saba, kanpyo & kinome (4 pieces)	14
トロたたき巻 O-toro tataki, cucumber & yellow takuwan hosomaki, mango, shimeji and daikon jelly (6 pieces)	18
サケ ホタテ巻 Scottish salmon, Orkney scallop, tobiko, smoked daikon & beetroot caviar (8 pieces)	17.5
ソフトシェルクラブ天婦羅巻 Soft-shell crab tempura, tobiko, avocado & tomato miso (5 pieces)	22
和牛巻 A5 Miyazaki wagyu, seared scallop, smoked daikon, eryngii mushroom, uni, caviar & gold leaf (4 pieces)	28
うなぎ巻 Unagi, sansho, shiitake, cucumber, pickled takuwan (8 pieces)	22
茄子田楽巻 Japanese aubergine, shimeji, sakurazuke daikon, avocado and dengaku miso (8 pieces) V, VG	12
きゅうり巻 Cucumber (6 pieces) V, VG, GF	12
アボカド巻 Avocado (6 pieces) V, VG, GF	14

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 **GF** - gluten free **N** - contains nut (including peanut)