

# aqua kyoto



## RAYMOND MA

Raymond Ma is renowned for his passion and skills in Japanese cuisine, with his talent and commitment quickly garnering attention, propelling him into prominent roles within the Aqua Restaurant Group since 2008; he now has over two decades of experience as a sushi chef. Throughout his tenure, Chef Raymond has consistently pushed the boundaries of traditional Japanese cuisine, introducing Crystal Sushi, an exclusive creation for Aqua Group.

# RAYMOND MA SPECIALS

- Ama ebi crystal sushi, tsuyu jelly (2 pieces) | 甘エビ クリスタル寿司 つゆジェリー** £12  
Recommended cocktail:  
**CHARLIE CHAPLIN** - Boatyard Sloe Gin, Apricot Brandy, Lime £16
- Flounder fin, wasabi miso (3 pieces) | 平目えんがわ わさび味噌** £17  
Recommended cocktail:  
**KYOTO PANCHI** - Pampero White Rum, Aluna Coconut Rum, Coconut cream, Lime, Angostura Bitters, Greek yoghurt, Pineapple £18
- Grilled hamachi carpaccio, seaweed sauce | 炙りハマチカルパッチョ** £28  
Recommended cocktail:  
**DESIRE** - Amazzoni Gin, Amaro Santoni, MUJU Jasmine Verte, Rosemary, Sancho pepper £18
- Scallop, chopped chu toro (2 pieces) | 帆立中トロ添え** £24  
Recommended cocktail:  
**HANKY PANKY** - Boatyard Gin, Cocchi Di Torino, Fernet Branca £16
- Saba, shiroita-konbu (3 pieces) | サバ昆布締め** £16  
Recommended cocktail:  
**SOUTHSIDE** - Tanqueray gin, Lime, Mint £16
- Hiramasa carpaccio, miso | 平政カルパッチョ味噌風味** £18  
Recommended cocktail:  
**SHICHIMI MARIGURITA** - Pandan leaf-infused Tapatio Tequila, Kumquat Liqueur, Shichimi Toragashi agave, Lime £17
- Grilled salmon toro & avocado, salmon skin (2 pieces) | トロサーモングリル** £10  
Recommended cocktail:  
**BRANDY CRUSTA** - Hennessy VS, Cointreau, Maraschino, Lemon, Angostura Bitters £16
- Ama ebi, ankimo (2 pieces) | 甘エビあん肝添え** £14  
Recommended cocktail:  
**SIESTA** - Don Julio Blanco, Savoia Rosso, Grapefruit, Lime £16
- Fatty hamachi, ponzu & minced daikon (2 pieces) | ハマチトロ ポン酢おろし** £12  
Recommended cocktail:  
**JUNGLE BIRD** - Smith and Cross Jamaican Rum, Campari, Pineapple, Lime £17
- Sardines & takuan maki (5 pieces) | イワシ 沢庵巻** £15  
Recommended cocktail:  
**BIG IN JAPAN** - Java Mur Signature Rum, Yuzu Sake, Suze Liqueur, Yellow Chartreuse £18

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 GF - gluten free N - nuts (including peanuts)