



aquakyo



SAKURA SEASON



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SAKURA MENU

— SUSHI —

**Sakura roll, blue prawn, avocado,
cucumber, yukari and morello cherry jelly**

桜巻き寿司

16

— ROBATA —

**Pan-fried duck breast, sour cherry teriyaki,
truffle pak choi, sakura crisps**

鴨肉サワーチェリー照り焼き

36

— DESSERT —

**Cherry panna cotta, chocolate brownie,
matcha crumble & raspberry sorbet | v**

桜の木 チェリーパンナコッタ

16

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. 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. **V** - vegetarian, **VG** - vegan



SAKURA COCKTAILS



HIRAGANA | 18

Suntory, Roku Gin, Lemon, Pomegranate
Pandan Leaf, Grapefruit Soda



KANJI | 18

Suntory, Haku Vodka, Aqua Bianca,
Blood Orange, Lemon, Soda



KATANA | 18

Suntory, Roku Gin, Midori, Lychee,
Matcha Tea, Lemon, Foamer



TOKI HIGHBALL | 18

Suntory, Toki Whisky, Yuzu,
Padron Pepper, Ginger Ale



UME OLD FASHIONED | 26

Suntory, Hibiki Japanese Harmony Whisky,
Umameshu, Lillet Blanc, Vanilla



aqua kyoto

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THE HOUSE OF SUNTORY

The Nature and Spirit of Japan



CHERRY BLOSSOM
JAPANESE SPRINGTIME
AT AQUA KYOTO

The Japanese ritual of hanami celebrates the fleeting beauty of sakura, embracing the tradition of pausing to admire the cherry blossoms which mark the arrival of spring.

To celebrate these delicate blossoms, our chefs have created a limited-edition menu which are perfectly paired with a cocktail menu created in partnership with House of Suntory, showcasing the renowned Japanese spirits Roku Gin, Toki Whisky, and Haku Vodka.

@aquakyotolondon

