Celebrating 25 years

Welcome to a special celebration honouring 25 remarkable years of exceptional food and hospitality. We have had the privilege of crafting memorable experiences that bring people together.

Tonight we invite you to enjoy dishes inspired by our history and commitment to quality. Each dish tells a story of tradition, innovation and the flavours that continue to define us today. Thank you for being part of this milestone; your support and shared memories have made these 25 years truly unforgettable.

Here's to the past, present and an exciting future.

Join us in celebrating 25 years by sharing your cherished Agua memories with #MyAguaMoment for the chance to receive a special gift.

aqua kyoto

Japanese seaweed selection tempura | 19

ten tsuyu sauce 海苔天婦羅 天つゆ

Wagyu beef gyoza | 18

chilli ponzu 和牛餃子唐辛子ポン酢

Omakase sushi & maki platter | 35 selection of signature maki's, and innovative edomae おまかせ寿司 巻き盛り合わせ 特製江戸前と巻き寿司

FUTURE -

Bluefin tuna selection | 40 tartare, karage, tataki, sashimi, negitoro gunkan 本まぐろの盛り合わせ タルタル 唐揚げ たたき刺身 ネギトロ軍艦

Flambeed Australian Wagyu Tomahawk | 340 pepper teriyaki, wasabi salsa, truffle barley miso オーストラリア産和牛トマホーク ペッパー照り焼き

COCKTAILS

THE FOUNDER'S NEGRONI 17 Roku Gin, Martini Rubino, Coconut Fat Wash, Campari Infused

Strawberries

MASATAKA SOURS | 16 CHERRY BLOSSOM | 12 Nikka Days Whiskey, Rin Quin Quin Peach Aperitif, Muyu Chinotto, Wakame Seaweed Cordial, Yuzu, Angostura Bitters,

Foamer

Everleaf Marine, Shichimi Agave, Yuzu, Fever Tree Soda - NON ALCOHOLIC -

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. All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill. V - vegetarian VG - vegan