

aqua kyoto

SIGNATURE MENU

To be enjoyed by the whole party

Signature menu 85 per person

Signature menu incl. wine & sake 125 per person

Signature deluxe incl. Champagne & sake 170 per person

昆布 枝豆 **v**

Kombu salted edamame | **S**

&

味噌汁

Hiroshima miso soup | **S**

&

和牛餃子

Wagyu gyoza, tsukudani veil ponzu pearls & tomato miso

C, M, S, SE

Junmai Nishinoseki

NV Ruinart 'Blanc de Blancs' Brut, Reims

刺身盛り合わせ-デラックス

Aqua Kyoto sashimi moriawase | 12 pieces | **CR, F, MO, S**

Ginjo Azure

ロックシュリンプ 天婦羅

Rock shrimp tempura, chilli & garlic mayonnaise | **C, CR, E, S**

&

ホタテ 柚子味噌焼き

Grilled yuzu miso scallops | **C, MO, S**

2016 Riesling, Grand Cru 'Rosacker', Cave de Hunawihl

NV Veuve Clicquot 'Yellow Label' Brut, Reims

和牛 照り焼き

Fillet of Wagyu sirloin beef, black garlic teriyaki &

foie gras su miso | **C, M, S**

2016 Malbec, Las Terrazas, Mendoza

NV Veuve Clicquot Rosé, Reims

フォレスト フロアア

Forest Floor, Yuzu oba leaf cream, almond praline,

chocolate & azuki sour cherry sorbet | **C, E, M**

The Noble Mud Pie, d'Arenberg

NV Rich Veuve Clicquot, Reims

APPETISERS

白だし味噌汁 **v**

Hiroshima white miso soup, tofu & wakame | **S**

枝豆 **v**

Salted edamame with sesame oil | **C, S, SE**

和牛餃子

Wagyu gyoza, tsukudani veil & tomato miso | 3 pieces | **C, S, SE**

銀鱈餃子 **v**

Black cod gyoza & mizuna miso | 3 pieces | **C, CR, F, SE**

マグロたたき

Tuna tataki, karashi zuke & Kyoto dressing | **C, F, S**

牛肉たたき

Sirloin beef Tataki, crispy garlic & yuzu ponzu | **C, S**

ほうれん草胡麻和え **v**

Spinach, toasted sesame & goma dressing | **S, SE**

海草サラダ ゴマドレッシング **v**

Wild seaweed, sea vegetables & black sesame | **C, S, SE**

SASHIMI/EDOMAE SUSHI

Fresh Japanese wasabi root with all sashimi

CR, F, MO, N, S

蛸 Octopus

Sashimi | Sushi

8 | 8

鮪-赤身 Akami tuna

16 | 16

鮪-中トロ Chu-toro mid fatty tuna

18 | 18

鮪-大トロ O-toro fatty tuna

19.5 | 19.5

はまち Yellowtail

11 | 11

鱸 Sea bass

8.5 | 8.5

鯛 Sea bream

8.5 | 7.5

鮭 Salmon

9.5 | 7.5

トビコ Flying fish roe

| 6

蒸し海老 Steamed shrimp

| 7

和牛 Wagyu beef

| 16

きゅうり Cucumber

| 6

アボカド Avocado

| 6

玉子 Tamago

| 6

All edomae sushi is served per 2 pieces

All sashimi is served per 3 pieces

SIGNATURE PLATTERS

刺身盛り合わせ 12切

Aqua Kyoto omakase sashimi | 12 pieces | **C, F, MO, S**

寿司盛り合わせ 12貫

Aqua Kyoto omakase sushi | 12 pieces | **C, F, MO, S**

創作寿司盛り合わせ 10貫

Aqua Kyoto Innovative contemporary sushi platter | 10 pieces

C, F, MO, S

MAKI

きゅうり巻

Cucumber

アボカド巻

Avocado

サケ アボカド春巻き巻

Salmon & avocado harumaki | **C, F**

サケ ホタテ巻

Scottish salmon, Orkney scallop, tobiko, smoked daikon

& beetroot caviar | **C, E, F, MO**

スパイシーツナ巻

Tuna & spicy tobiko, avocado, cucumber & chilli mayonnaise

C, E, F

海老天婦羅巻

Prawn tempura & scallop | **C, CR, E, MO**

ソフトシェルクラブ天婦羅巻

Soft-shell crab tempura, tobiko, avocado & tomato miso

C, CR, E, S

ロブスター天婦羅巻

Lobster tempura, jalapeno, cucumber & lobster miso | **C, CR, E, M**

TEMPURA

季節の野菜天婦羅 **v**

Seasonal vegetables | **C, S**

ソフトシェルクラブ天婦羅

Soft-shell crab, yama gobo slaw, katsubushi floss & tentsuyu broth

C, CR, S, SE

海老天婦羅

Prawns, wasabi salt & 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

Rock shrimp, spicy chilli & garlic mayonnaise | **C, CR, S**

ROBATA

しいたけ アスパラガス ねぎ焼 **v**

Shiitake mushroom & asparagus yaki, soy garlic butter | 2 skewers

C, S, SE

イベリコ豚 焼

Iberico pork yaki, spring onion & shishito pepper | **C, S, SE**

焼き鳥トリッフ添え

Chicken, yakitori & truffle teriyaki | **C, S**

雛鳥 焼

Goma miso baby chicken, green tea peach curd | **C, S, SE**

柚子 紫蘇漬け ラム

Yuzu & shiso marinated 'Te Mana' lamb, kimchee & spicy

mayonnaise | 4 cutlets | **C, S**

銀鱈西京焼き ゆず とんぶり

Fillet of black cod, cucumber, tonburi, yuzu curd | **C, F, S**

1 fillet

2 fillets

WAGYU

和牛焼 フォアグラ酢味噌

Served with Japanese pickles, black garlic teriyaki

& foie gras su miso | **C, S**

A5 Miyazaki sirloin 160g

F1 Japanese wagyu sirloin 160g

LARGE DISHES

手作り 抹茶そば **v**

Matcha green tea soba noodles, edamame, Japanese mushrooms,

onion teriyaki & tamago | **C, E, S**

手作りカニ焼きそば

King crab, soba noodle, mentaiko, ginger & mitsuba

C, CR, E, F, M, S, SE

チリアンシーバス 青海苔 柚子出汁ジェル

Fillet of Chilean sea bass, aonori yuzu dashi & sea vegetables

C, S, SE

ピリ辛 野菜 卵 御飯 **v**

Spicy zuke vegetables & egg rice | **C, E, S, SE**

石焼 和牛 御飯

Marinated wagyu beef & chilli beansprouts, shimeji, mushroom &

egg rice | **C, E, S, SE**

牡丹海老 御飯

King prawns, katsubushi, spring onion & ginger rice | **C, CR, S, SE**

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DESSERT

チョコレート デリス | 10.5

Chocolate dome, brandy snaps, Ruby peach cream & katsuobushi ice cream | **C, E, M**

Pedro Ximénez, Bodegas Gituérrez Colosía | 14

フォレスト フロアア | 10.5

Forest Floor, Yuzu oba leaf cream, almond praline,
chocolate & azuki sour cherry sorbet | **C, E, M**

Ice wine, Vidal, Peller Estates, Niagara Peninsula, Canada | 19

黒ゴマフォンダン 抹茶アイスクリーム | 10.5

Black sesame fondant & green tea ice cream | **C, E, M, N**

The Noble Mud Pie, d'Arenberg, Australia | 8

もちアイスクリーム | 9.5

Mochi selection, 4 flavours of Japanese mochi | **M, S, SE**

Mad Tokaji, Late Harvest, Hungary | 14

アイスクリーム シャーベット コーン | 8.5

Selection of ice cream, sorbet cones, mini chocolate coated cones | **C, E, M, N**

Passito di Pantelleria, Donnafugata 'Ben Rye' Sicily, Italy | 16

デザート プラター | 42

Dessert platter | **C, E, M, N, S, SE**

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill. All items subject to availability. 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.

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

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DESSERT WINE

Glass 75ml | Bottle

2017 The Noble Mud Pie, d'Arenberg, Australia, 37.5cl	8 55
2017 Apasionado, Sauvignon Blanc, José Pariente, Spain, 50cl	11 69
2016 Mad Tokaji, Late Harvest, Hungary, 37.5cl	14 80
2015 Château Laville, Sauternes, France, 37.5cl	15 83
2016 Passito di Pantelleria, Donnafugata 'Ben Rye', Italy, 37.5cl	16 98
2016 Ice wine, Vidal, Peller Estates, Niagara, Canada, 37.5cl	19 120

Sherry & Port

NV Pedro Ximénez, Bodegas Guitérrez Colosía, 37.5cl	14 83
2013 Quinta do Crasto, LBV, 75cl	8 70
10YO Tawny Port, Delaforce Port, Real Companhia Velha, 75cl	9 85

TEA & COFFEE

Tea Selection

English breakfast
Earl Grey
Green tea
Jasmine green tea
Peppermint
Chamomile
Fresh mint

3.5

Coffee

Latte
Americano
Cappuccino
Espresso

3.5