

aqua kyoto

SOBA WEEKEND BRUNCH

Available on weekends only

Saturday 12pm - 2.45pm & Sunday 12pm - 2.45pm

Brunch menu | **40** per person

Including free flowing non-alcoholic cocktails | **65** per person

Free-flow drinks for 90 minutes.

BEVERAGE SELECTION

Non-alcoholic Cocktails

Lychee Lemonade

Lychee, ginger, lemongrass & lemonade

Passion for Plants

Passion fruit, yuzu, vanilla & soda

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.

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

aqua kyoto

枝豆 ▼

Edamame | S

&

味噌汁 ▼

Miso soup | S

&

寿司盛り合わせ

Sushi platter | S

STARTERS

Please select one

焼き茄子 ピリ辛味噌 ▼

Aubergine with green chilli miso | C, SU

季節の野菜天婦羅 ▼

Seasonal vegetables | C, S

MAINS

Please select one

手作り 抹茶そば ▼

Matcha green tea soba noodles, edamame,
Japanese mushrooms, onion teriyaki | C, E, S

キャベツ リーク焼き ▼

Baked cabbage & leeks with sake soy | M, S, SU

All mains are accompanied with

ピリ辛紫蘇ドレッシング サラダ

Mixed leaves salad with spicy shiso dressing

焼き スティムブロッコリー 酢味噌

Grilled tenderstem broccoli with karashi su miso

DESSERT

デザート盛り合わせ ▼

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