

aqua kyoto

EXPERIENCE MENU

To be enjoyed by the whole party

Experience menu | **85** per person

Experience menu incl. wine & sake | **125** per person

Experience 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 | **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

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** **6.5**

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

枝豆 **v** **5**

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

和牛餃子 **11**

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

銀鱈餃子 **12**

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

マグロたたき **17.5**

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

牛肉たたき **17**

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

サバ 昆布締め **12**

Kombu cured mackerel, onion dashi, seaweed & yuzu mayonnaise

C, E, F, S, SE

ホタテ刺身 キャビア添え **21**

Hand-dived scallop sashimi, Oscietra caviar, spring onion kimchi

& sudachi dressing | **F, MO, S, SE, SU**

中トロ 柿 チェリートマト添え **20**

Chu toro, confit cherry tomato, ginger oil and kuro zu | **F**

SALADS

水菜 トマト サラダ **v** **12.5**

Nama yasai leaf salad, heirloom tomatoes, myoga dressed with

spicy shiso ponzu. | **C**

ほうれん草胡麻和え **v** **13**

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

海草サラダ ゴマドレッシング **v** **13.5**

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

ビートルートサラダ オレンジ麦味噌添え **v** **14.5**

Sweet beets, orange barley miso, crunchy shallots & pickles | **C**

カニ サラダ **17**

Devon crab salad, red mizuna, orange tobiko & sesame dressing

C, CR, F, L, S, SE, SU

TEMPURA

季節の野菜天婦羅 **v** **16.5**

Seasonal vegetables | **C, S**

ソフトシェルクラブ天婦羅 **19.5**

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

C, CR, S, SE

海老天婦羅 **19.5**

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 **19.5**

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

SASHIMI/EDOMAE SUSHI

Fresh Japanese wasabi root with all sashimi

CR, F, MO, N, S

蛸 Octopus

鯖-赤身 Akami Tuna **16 | 16**

鯖-中トロ Chu-toro mid fatty tuna **18 | 18**

鯖-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

MAKI

きゅうり巻 **10**

Cucumber

アボカド巻 **12**

Avocado

サケ アボカド春巻き巻 **16.5**

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

サケ ホタテ巻 **16.5**

Scottish salmon, Orkney scallop, tobiko, smoked daikon

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

スパイシーツナ巻 **18**

Tuna & spicy tobiko, avocado, cucumber & chilli mayonnaise

C, E, F

海老天婦羅巻 **19**

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

ソフトシェルクラブ天婦羅巻 **19**

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

C, CR, E, S

ロブスター天婦羅巻 **22.5**

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

SIGNATURE PLATTERS

刺身盛り合わせ 12切 **48**

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

寿司盛り合わせ 12貫 **38**

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

創作寿司盛り合わせ 10貫 **42**

Aqua Kyoto Innovative contemporary sushi platter | 10 pieces

C, F, MO, S

ROBATA

しいたけ アスパラガス ねぎ焼 **v** **9**

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

C, S, SE

イベリコ豚 焼 **11**

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

焼き鳥トリップ添え **11**

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

牛肉ショートリブ **24**

Braised beef short rib, nashi pear su miso & pickled shimeji

C, S, SE

雛鳥 焼 **22**

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

柚子 紫蘇漬け ラム **34**

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 **35**

Fillet of black cod, pickled vegetables, yuzu curd | **C, F, S**

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 **98**

6+ Australian sirloin 200g **65**

LARGE DISHES

手作り 抹茶そば **v** **19.5**

Matcha green tea soba noodles, edamame, Japanese mushrooms,

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

スズキ オープン焼き **27.5**

Baked seabass, ginger, butter, tamari and yuzu carrot puree

C, F, M, SE

ヒラメ ロースト **36**

Roasted turbot, dashi soy, alium oil & Japanese leaf salad | **F, M**

鴨胸肉 焼き **28**

Pan roasted duck breast, summer black currants, sauteed greens

with yuzu kosho & teriyaki glaze | **C**

キャベツ リーク チポリーニオニオン 焼き **19.5**

Roasted pointed cabbage grilled leek & chipolini onions in

sake soy | **C**

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