

# aquakyo

## FREE-FLOWING WEEKEND BRUNCH

Available on weekends only

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

Brunch menu | 40 per person

Including free flowing cocktails & bubbles | 75 per person

Deluxe brunch including free flowing Veuve Clicquot & cocktails | 99 per person

Free-flow drinks for 90 minutes.

### BEVERAGE SELECTION

Prosecco

Cocktails

Eastern Elixir

Tanqueray gin, red grape juice, lime & chilled green tea

Japanese Secret

Sake, Yuzu juice & soda water

### BRUNCH

枝豆 v

Edamame | S

&

味噌汁 v

Miso soup | S

&

寿司盛り合わせ

Sushi platter | CR, F, MO, S

### OMAKASE SASHIMI

£10 supplement

### STARTERS

Please select one

ロックシュリンプ天婦羅

Rock shrimp tempura | C, CR, S, SE

焼き茄子 ピリ辛味噌 v

Aubergine with green chilli miso | C, SU

マグロたたき

Tuna tataki | F, S

### MAINS

Please select one

鶏 麹焼き

Koji chicken | S, SU

鮭 麦味噌焼き

Grilled barley miso salmon | C, CE, SU

キャベツ リーク焼き v

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 v

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

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