

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
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** **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 | **C, S, SE**

銀鱈餃子 **v** **12**
Black cod gyoza & mizuna miso | **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**

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**

SASHIMI/EDOMAE SUSHI

Fresh Japanese wasabi root with all sashimi
CR, F, MO, N, S

蛸 Octopus **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

Sashimi | Sushi

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

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, jalapéno, cucumber & lobster miso | **C, CR, E, M**

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**

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**

焼き鳥トリッフ添え **11**
Chicken, yakitori & truffle teriyaki | **C, S**

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, cucumber, tonburi, yuzu curd | **C, F, S**

WAGYU

和牛焼 フォアグラ酢味噌 **98**
Served with Japanese pickles, black garlic teriyaki & foie gras su miso | **C, S**

A5 Miyazaki sirloin 160g **98**
F1 Japanese wagyu sirloin 160g **38**

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**

チリアンシーバス 青海苔 柚子出汁ジェル **39**
Fillet of Chilean sea bass, aonori yuzu dashi & sea vegetables
C, S, SE

ピリ辛 野菜 卵 御飯 **v** **19.5**
Spicy zuke vegetables & egg rice | **C, E, S, SE**

石焼 和牛 御飯 **28.5**
Marinated wagyu beef & chilli beansprouts, shimeji, mushroom & egg rice | **C, E, S, SE**

牡丹海老 御飯 **26**
King prawns, katsubushi, spring onion & ginger rice | **C, CR, S, SE**

aquakyo

アクア キョウト

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