

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 Hunawihr
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**
水菜 トマト サラダ **v** **12.5**
Mizuna & heirloom tomato salad, spicy shiso ponzu & seasonal herbs | **C**
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**
サバ 昆布締め **12**
Kombu cured mackerel, onion dashi, seaweed & yuzu mayonnaise
C, E, F, S, SE
カニ サラダ **17**
Devon crab salad, red mizuna, orange tobiko & sesame dressing
C, CR, F, L, S, SE, SU
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, compressed persimmon, ripe cherry tomatoes, ginger oil & kuro zu | **F**

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

	Sashimi	Sushi
蛸 Octopus	8	8
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 Cucumber	10
アボカド巻 Avocado	12
サケ アボカド春巻き巻 Salmon & avocado harumaki C, F	16.5
サケ ホタテ巻 Scottish salmon, Orkney scallop, tobiko, smoked daikon & beetroot caviar C, E, F, MO	16.5
スパイシーツナ巻 Tuna & spicy tobiko, avocado, cucumber & chilli mayonnaise C, E, F	18
海老天婦羅巻 Prawn tempura & scallop C, CR, E, MO	19
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	19
ロブスター天婦羅巻 22.5 Lobster tempura, jalapéno, 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, pickled vegetables, yuzu curd | **C, F, S**

WAGYU

和牛焼 フォアグラ酢味噌 **19.5**
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**
スズキ オープン焼き **39**
Baked seabass, ginger, butter, tamari and yuzu carrot puree
C, F, M, SE
ヒラメ ロースト **28**
Roasted turbot, dashi soy, alium oil & Japanese leaf salad | **F, M**
鴨胸肉 焼き **28**
Pan-fried duck breast, truffle broad beans, broccoli & yuzu kosho
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**

aquakyo



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