

# 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**

**&**  
イベリコ豚と鶏肉 餃子  
Iberico pork & chicken gyoza | **C, 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  
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 <b>v</b> Hiroshima white miso soup, tofu & wakame   <b>S</b>	<b>6.5</b>
枝豆 <b>v</b> Salted edamame with sesame oil   <b>C, S, SE</b>	<b>5</b>
焼き茄子 ビリ辛味噌 <b>v</b> Aubergine with green chilli miso & crunchy gen mai   <b>C, SU</b>	<b>11.5</b>
イベリコ豚と鶏肉 餃子 Iberico pork & chicken gyoza   3 pieces   <b>C, S, SE</b>	<b>11</b>
銀鱈餃子 Black cod gyoza & mizuna miso   3 pieces   <b>C, CR, F, SE</b>	<b>12</b>
マグロたたき Tuna tataki, karashi zuke & Kyoto dressing   <b>C, F, S</b>	<b>17.5</b>
牛肉たたき Waygu beef tataki, crispy garlic & yuzu ponzu   <b>C, S</b>	<b>19</b>
サバ 昆布締め Kombu cured mackerel, onion dashi, seaweed & yuzu mayonnaise <b>C, E, F, S, SE</b>	<b>12</b>
ホタテ刺身 キャビア添え Hand-dived scallop sashimi, Oscietra caviar, spring onion kimchi & sudachi dressing   <b>F, MO, S, SE, SU</b>	<b>21</b>
中トロ 柿 チェリートマト添え Chu-toro mid fatty tuna, confit cherry tomato, ginger oil & kuro zu <b>F</b>	<b>20</b>

## SALADS

水菜 トマト サラダ <b>v</b> Nama yasai leaf salad, heirloom tomatoes, myoga dressed with spicy shiso ponzu   <b>C</b>	<b>12.5</b>
ほうれん草胡麻和え <b>v</b> Spinach, toasted sesame & goma dressing   <b>S, SE</b>	<b>13</b>
海草サラダ ゴマドレッシング <b>v</b> Wild seaweed, sea vegetables & black sesame   <b>C, S, SE</b>	<b>13.5</b>
ビートルートサラダ オレンジ麦味噌添え <b>v</b> Sweet beets, orange barley miso, crunchy shallots & pickles   <b>C</b>	<b>14.5</b>
カニ サラダ Devon crab salad, red mizuna, orange tobiko & sesame dressing <b>C, CR, F, L, S, SE, SU</b>	<b>17</b>

## TEMPURA

日本かぼちゃ 天婦羅 Japanese pumpkin tempura   <b>C, S</b>	<b>13</b>
キノコ春巻き トリュフボン酢 Mushroom harumaki & truffle ponzu   <b>C, S</b>	<b>13</b>
ソフトシェルクラブ天婦羅 Soft-shell crab, yama gobo slaw, katsubushi floss & tentsuyu broth <b>C, CR, S, SE</b>	<b>19.5</b>
海老天婦羅 Prawns, wasabi salt & tentsuyu broth   <b>C, CR, S</b>	<b>19.5</b>
ロックシュリンプ天婦羅 クリーミー チリソース Rock shrimp, spicy chilli & garlic mayonnaise   <b>C, CR, S</b>	<b>19.5</b>

## SASHIMI/EDOMAE SUSHI

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

	Sashimi	Sushi
蛸 Octopus	<b>8</b>	<b>8</b>
鯖-赤身 Akami Tuna	<b>16</b>	<b>16</b>
鯖-中トロ Chu-toro mid fatty tuna	<b>18</b>	<b>18</b>
鯖-大トロ O-toro fatty tuna	<b>19.5</b>	<b>19.5</b>
はまち Yellowtail	<b>11</b>	<b>11</b>
鱸 Sea bass	<b>8.5</b>	<b>8.5</b>
鯛 Sea bream	<b>8.5</b>	<b>7.5</b>
鮭 Salmon	<b>9.5</b>	<b>7.5</b>
トビコ Flying fish roe		<b>6</b>
蒸し海老 Steamed shrimp		<b>7</b>
和牛 Wagyu beef		<b>16</b>
きゅうり Cucumber		<b>6</b>
アボカド Avocado		<b>6</b>
玉子 Tamago		<b>6</b>

All edomae sushi is served per 2 pieces  
All sashimi is served per 3 pieces

## MAKI

きゅうり巻 Cucumber	<b>10</b>
アボカド巻 Avocado	<b>12</b>
サケ アボカド春巻き巻 Salmon & avocado harumaki   <b>C, F</b>	<b>16.5</b>
サケ ホタテ巻 Scottish salmon, Orkney scallop, tobiko, smoked daikon & beetroot caviar   <b>C, E, F, MO</b>	<b>16.5</b>
スパイシーツナ巻 Tuna & spicy tobiko, avocado, cucumber & chilli mayonnaise <b>C, E, F</b>	<b>18</b>
海老天婦羅巻 Prawn tempura & scallop   <b>C, CR, E, MO</b>	<b>19</b>
ソフトシェルクラブ天婦羅巻 Soft-shell crab tempura, tobiko, avocado & tomato miso <b>C, CR, E, S</b>	<b>19</b>
ロブスター天婦羅巻 Lobster tempura, jalapéno, cucumber & lobster miso   <b>C, CR, E, M</b>	<b>22.5</b>

## SIGNATURE PLATTERS

刺身盛り合わせ 12切 Aqua Kyoto omakase sashimi   12 pieces   <b>C, F, MO, S</b>	<b>48</b>
寿司盛り合わせ 12貫 Aqua Kyoto omakase sushi   12 pieces   <b>C, F, MO, S</b>	<b>45</b>
創作寿司盛り合わせ 10貫 Aqua Kyoto Innovative contemporary sushi platter   10 pieces <b>C, F, MO, S</b>	<b>50</b>

## ROBATA

しいたけ アスパラガス ねぎ焼 <b>v</b> Shiitake mushroom & asparagus yaki, soy garlic butter   2 skewers <b>C, S, SE</b>	<b>9</b>
イベリコ豚 焼 Iberico pork yaki, spring onion & shishito pepper   <b>C, S, SE</b>	<b>11</b>
焼き鳥トリッフ添え Chicken, yakitori & truffle teriyaki   <b>C, S</b>	<b>11</b>
牛肉ショートリブ Braised beef short rib, nashi pear su miso & pickled shimeji <b>C, S, SE</b>	<b>24</b>
雛鳥 焼 Goma miso baby chicken, green tea peach curd   <b>C, S, SE</b>	<b>22</b>
柚子 紫蘇漬け ラム Yuzu & shiso marinated 'Te Mana' lamb, kimchee & spicy mayonnaise   4 cutlets   <b>C, S</b>	<b>34</b>
銀鱈西京焼き ゆず とんぶり Fillet of black cod, pickled vegetables, yuzu curd   <b>C, F, S</b>	<b>35</b>

## WAGYU

和牛焼 フォアグラ酢味噌 Served with Japanese pickles, black garlic teriyaki & foie gras su miso   <b>C, S</b>	
A5 Miyazaki sirloin 160g	<b>98</b>
6+ Australian sirloin 200g	<b>65</b>

## LARGE DISHES

手作り 抹茶そば <b>v</b> Matcha green tea soba noodles, edamame, Japanese mushrooms, onion teriyaki & tamago   <b>C, E, S</b>	<b>19.5</b>
スズキ オープン焼き Baked seabass, ginger, butter, tamari and yuzu carrot puree <b>C, F, M, SE</b>	<b>27.5</b>
鮭 麦味噌焼き Grilled barley miso salmon, buckwheat & tomato salsa, cress salad with yuzu kosho   <b>C, CE, SU</b>	<b>24.5</b>
鴨胸肉 焼き Pan roasted duck breast, summer black currants, sauteed greens with yuzu kosho & teriyaki glaze   <b>C</b>	<b>28</b>
キャベツ リーク チポリーニオニオン 焼き Roasted pointed cabbage grilled leek & chipolini onions in sake soy   <b>C</b>	<b>19.5</b>

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