

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 non-alcoholic cocktails | **65** 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