

aquaroma

antipasti | starters | 前菜

- insalata invernale con verdure, frutta di stagione,
formaggio fresco di capra e noci
garden salad with winter vegetables, seasonal fruits,
fresh goat cheese and nuts 198
冬季田園沙律配時令蔬果、鮮羊奶芝士、堅果
- 30g di caviale kristal servito con i classici condimenti
30g kristal caviar served with blinis, egg, capers, chives,
shallots and crème fraiche 888
30克晶鑽魚子醬
- burrata con gremolada, pomodorini assortiti e uva di stagione
burrata with parsley and lemon zest gremolada, assorted tomatoes and
seasonal grapes 218
布袋芝士配香芹油及檸檬、雜錦番茄及時令提子
- la nostra battuta di fassona piemontese
♀ aqua's signature italian fassona beef tartare 298
經典生牛肉他他
- insalata di granchio reale con caviale ed estratto alla mela verde e cetriolo
king crab salad with caviar, cucumber and green apple extract 328
蟹肉沙律配魚子醬配青瓜及青蘋果精萃
- tartare di tonno con salsa di vitello, spuma di acciughe e capperi fritti
"vitello tonnato" with marinated raw tuna, veal juice, anchovies foam and
crispy capers 288
小牛肉配醃漬生吞拿魚、小牛肉汁、鯷魚泡沫及香脆水瓜柳

primi | pasta & risotto | 意大利麵 & 意大利燴飯

risotto con salsa di funghi porcini, olio al prezzemolo e tartufo nero
risotto with porcini mushroom sauce, parsley oil and black truffle 398
意大利燴飯配牛肝菌醬、香芹油及黑松露

gnocchi di patate con gamberi rossi e zucchini
homemade potato gnocchi with red prawns and fresh zucchini 378
意式薯糰配紅蝦及新鮮翠玉瓜

ravioli del plin all'anatra, la sua salsa, fonduta di parmigiano e salvia croccante
braised duck "ravioli del plin", duck jus, parmigiano fondue and crispy sage 198
燉鴨肉意大利餃子、鴨肉醬汁、巴馬臣芝士、酥炸鼠尾草

♀ linguine all'astice con pomodoro, peperoncino, limone e erbehe
lobster linguine with tomatoes, chilli, lemon and aromatic herbs 398
龍蝦意大利扁麵、辣椒番茄、檸檬香草

pici fatti in casa al ragù bolognese di wagyu
home made pici pasta with wagyu beef bolognese ragu 298
手工意大利圓麵配和牛番茄肉醬

pizza | dough | 薄餅

diavola
tomato sauce, provola, spicy salame, 'nduja and parsley 258
番茄辣肉腸薄餅

margherita
tomato sauce, fior di latte mozzarella and basil 238
番茄羅勒水牛芝士薄餅

prosciutto crudo di parma e rucola
tomato sauce, 24-months parma ham, burrata, arugula and dry cherry tomatoes 298
24個月風乾巴馬火腿伴布袋芝士、火箭菜及櫻桃番茄乾薄餅

♀ aragosta
lobster bisque, thinly-sliced lobster and lemon zest 398
香濃龍蝦薄餅

tartufo
mixed wild mushrooms, fior di latte mozzarella and black truffle shavings 298
蘑菇松露奶油薄餅

secondi | main course | 主菜

salmone scozzese con caviale, rucola e salsa agli agrumi roasted scottish salmon with caviar, green rocket and citrus sauce 烤三文魚配魚子醬、火箭菜及柑橘醬	428
filetto di tonno in crosta di pistacchio con melanzane e pomodorini arrosto seared blue fin tuna fillet, coated in pistachio with sweet & sour eggplant and roasted tomato 開心果醬香烤藍鱈吞拿魚、糖醋茄子、燒番茄	398
costine di manzo brasate al vino rosso con salse di stagione e "focaccina" red wine braised short ribs with seasonal sauces and "focaccina" 紅酒燉牛小排配時令醬汁及意式香草麵包	498
lingua di vitello arrostita con bagnetto verde, midollo e funghi finferli "roasted veal tongue" with bone marrow, green sauce and morel mushrooms 烤小牛舌配綠醬、牛骨髓及羊肚菌	458
faraona arrosto con patate, funghi selvatici, tartufo nero e salsa d'arancia "imperial roasted guinea fowl" with potatoes, wild mushrooms, black truffle and orange sauce 烤皇家珍珠雞配薯仔、野菌、黑松露及香橙醬	458

contorni | side dishes | 伴菜

fagiolini saltati pan-fried french beans with garlic 香蒜炒四季豆	88
broccolini saltati piccanti sauteed spicy broccolini 辣炒西蘭花苗	88
patate novelle arrostite al rosmarino roasted new potatoes with rosemary 迷迭香燒新薯	88

主菜 | hot dishes | 溫物

- チリアンシーバスのグリル・ロブスター添え
grilled chilean sea bass and lobster tempura with truffle lobster sauce 498
香烤智利海鱸魚、龍蝦天婦羅、松露龍蝦汁
- ♀ ロッシーニ、和牛ヒレ肉とフォアグラのグリル
♀ "rossini" grilled beef tenderloin and foie gras, truffle sesame puree, 688
bamboo shoot and lotus crisps
燒和牛柳、香煎鵝肝伴日本季節蔬菜
- ラムチョップの辛味照り焼き
chilli teriyaki lamb with yuzu, garlic and miso 298
照燒香辣羊架、柚子香蒜味噌
- アマダイ 鱈焼き、オニオン味噌ソース
char grilled amadai snapper with sho-chu onion reduction and sakura ebi 298
asparagus
炭燒紅鱸魚、洋蔥醬及櫻花蝦蘆筍
- ♀ 銀ダラ西京焼き
♀ charcoal-grilled black cod marinated with saikyo miso 398
銀鱈魚西京燒
- 牛肉の照り焼き
grilled angus beef rib eye houraku-yaki, karashi mustard & teriyaki sauce 498
燒美國安格斯肉眼扒、黃芥末照燒醬
- ♀ 和牛の石焼きと3種のソース
♀ stone-grilled wagyu sirloin & crispy garlic chips 988
served with three sauces: onion & garlic, sour soy & sansho pepper soy
石燒和牛西冷、炸蒜片、三色醬汁

配菜 | side dishes | 伴菜

- 野菜炒め
stir-fried japanese vegetables 88
炒日本蔬菜
- なめこ味噌汁
nameko mushroom in tofu miso soup 88
滑子菇豆腐味噌湯
- 枝豆 or スパイシー焼き枝豆
salted edamame or roasted edamame with lemon and shichimi 88
鹽味或檸檬七味粉烤枝豆

天婦羅 | tempura | 天婦羅 & 揚げ物

	天ぷら盛り合わせ assorted tempura 雜錦天婦羅拼盤	238
♀	海老天婦羅 tiger prawns 炸蝦天婦羅	278
	春野菜の天婦羅 assorted seasonal japanese vegetables 日本野菜天婦羅拼盤	198
	ウニ天婦羅 sea urchin and shiso 海膽紫蘇天婦羅	298

飯麵 | rice & noodle | お食事

	ちらし天井、様々な天ぷらを乗せたご飯、つめソース "chirashi ten-don" assorted tempura on rice with tsume-sauce 雜錦海鮮天婦羅蓋飯配日式甜醬	288
	野菜焼きうどん stir-fried udon with japanese mixed vegetables 日式雜菜炒烏冬	268
	雲丹とシーフードのチャーハン sea urchin and mixed seafood fried rice 海膽海鮮炒飯	358
	和牛とキムチのチャーハン japanese wagyu beef and kimchee fried rice 和牛泡菜炒飯	328
♀	石鍋和牛すき焼き thin-sliced wagyu beef sukiyaki in stone pot 和牛石鍋飯	398

配酒小食 & 湯 | small plates & soup | 前菜とスープ

	ほうれん草の胡麻和え japanese spinach roll with sesame sauce 日式菠菜沙律、芝麻醬	138
	餃子 pan-fried pork gyoza with spicy sour sauce 日式豬肉煎餃配酸辣醬汁	158
♀	和牛の焼きナスロール、バター醤油ソース pan-fried wagyu beef roll with smoked eggplant and sweet butter soy sauce 香煎和牛肉、煙茄子卷	288
	ロブスターとタコのバターポーチ butter poached lobster and octopus with seafood soy sauce 牛油慢煮龍蝦、八爪魚配海鮮醬油	198
	ハマチのカルパッチョ、イクラ添え、バジル紫蘇ソース yellowtail carpaccio with ikura and basil shiso sauce 油甘魚薄切伴三文魚子及紫蘇羅勒汁	298
♀	マグロ・サーモン・ホタテのタルタル、イクラ・ウニ・キャビアのせ、揚げワントン添え fine-chopped tuna, salmon & scallop tartare, sea urchin & salmon roe with caviar and deep-fried crispy thin chips 碎吞拿魚、三文魚、帆立貝他他、海膽三文魚子、黑魚子、酥炸脆片	458
	ズワイ蟹アボカドタルタル hokkaido crab and avocado tartare 北海道螃蟹配牛油果他他	258
	キンキのカルパッチョオクラとイクラ添え salted konbu kinki carpaccio with ikura salmon roe and japanese onion sauce 鹽漬昆布喜知次薄切、三文魚籽及日式洋葱醬	398
	フォアグラのグリル、ブランディ照り焼き grilled foie gras with soba seeds & brandy soy sauce 香煎鵝肝、蕎麥籽白蘭地醬油	228
	蛤酒蒸し hamaguri clams steamed with sake, garlic & ginger 清酒煮蜆	198
♀	なす柚子味噌田楽 japanese eggplant dengaku with yuzu miso & ginkgo nuts 日式燒茄子、柚子味噌、銀杏	198

刺身 & 壽司拼盤 | sashimi & sushi platter | 刺身 & 壽司盛り合

アクア京都壽司盛り合わせ kyoto sushi selection 9 pieces of sushi · 9 types 京都壽司拼盤9貫	688	プレミアム刺身盛り合わせ sashimi selection 18 pieces · 9 types 刺身拼盤18點	688
アクア東京壽司盛り合わせ premium sushi selection "tokyo" 14 pieces of innovative sushi 東京精選壽司拼盤14貫	988	プレミアム刺身盛り合わせ premium sashimi selection 18 pieces · 9 types 精選刺身拼盤18件	988
デラックス刺身壽司盛り合わせ deluxe selection sashimi and sushi 14 pieces of sashimi · 8 pieces of sushi 豪華刺身14件及壽司拼盤8貫	1,188	ankh刺身壽司盛り合わせ ankh sashimi and sushi 4 pieces each · 10 types of sashimi 12 piece of chef selection sushi & makiroll (lobster · abalone · toro · uni) ankh極上特選刺身壽司拼盤(共40件)	2,888
アクア東京叩き壽司盛り合わせ ♀ tataki selection 14 pieces · including wagyu & foie gras in cucumber slices 創作拼盤14貫	988		

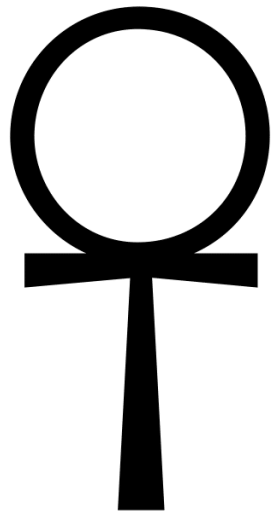
巻物 | maki rolls | 巻き壽司 temaki hand roll available on request

炙り和牛巻き、アボカドとキャビア添え seared wagyu beef with avocado & caviar 火炙和牛牛油果、黑魚子卷	328	ソフトシェルクラブのスパイシー巻き soft-shell crab tempura with spicy tobiko sauce 軟殼蟹天婦羅卷、飛魚子辣醬	268
車エビ天婦羅巻き kuruma ebi tempura with pork floss and seaweed 花竹蝦天婦羅、豬肉鬆及海草	328	カリフォルニアロール california 加州卷	238
スパイシーネギトロとアボカド巻き spicy negitoro & avocado 碎葱吞拿魚腩牛油果卷、蒜辣醬	258	アボカド胡瓜巻き avocado & kappa 牛油果青瓜卷	168
伊勢海老壽司巻きの天婦羅 ♀ lobster & salad tempura 龍蝦天婦羅沙律壽司卷	288	焼大とろ巻壽司 ♀ seared toro 火炙大吞拿魚腩卷	368

刺身 & 壽司 | sashimi & nigiri | さしみ & 寿司

nigiri sushi 2 pieces
sashimi 3 pieces

	sashimi	nigiri		sashimi	nigiri
鮭 sake / salmon 三文魚	158	118	鮪 - 赤身 maguro / tuna 吞拿魚	198	168
はまち hamachi / yellowtail 油甘魚	148	118	中トロ chu-toro / semi fatty tuna 中吞拿魚腩	288	228
甘海老 ama-ebi / sweet-shrimp 甜蝦	118	118	鮪-大トロ o-toro / fatty tuna 大吞拿魚腩	358	298
帆立貝 hotategai / scallop 帆立貝	158	128	雲丹 uni / sea urchin 海膽	358	288
ボタン海老 botan-ebi / giant-shrimp 牡丹蝦	288	238	玉子 tamago / omelette 壽司蛋		78
縞鯨 shima-aji / striped-jack 深海池魚	198		イクラ ikura / salmon roe 三文魚魚子		118
a5和牛 a5 wagyu beef 鹿兒島和牛	298	228	サバとイクラ saba / mackerel 鯖魚		198



aquak_♀kyoto

dessert wine | 砵酒

port 128
LBV, churchill's, douro, portugal

moscato 148
prunotto, moscato d'asti, piemonte, italy

sherry médium 178
gonzales byass, sherry, spain

aperitif & digestif | 餐後酒

amaro ramazzotti 118

amaro montenegro 118

amaro averna 118

bailey's 118

limoncello 118

sambuca 118

fernet-branca 128

alexander grappa bianca 138

vecchio amaro del capo 138

lustau pedro ximénez sherry 148

coffee & tea | 咖啡及茶 58

dessert | 甜品

♀ aqua's tiramisu	168
自家製意大利芝士蛋糕	
matcha-me	148
vanilla and white chocolate japanese ganache, matcha mousse & crumble and matcha dome	
抹茶慕絲半球蛋糕配日式奶油巧克力醬	
tartelletta	188
lemon & raspberry tart with whipped cream and meringues	
檸檬紅莓撻配鮮奶油及蛋白霜	
"cocco bello!"	
coconut, mango and dark chocolate	168
椰子巧克力配芒果蓉	
♀ aqua platter (sharing for 4-5 guests)	418
*preparation time approx. 25 minutes	
精選甜品拼盤	
*製作時間 25 分鐘	
cheese platter (artisanal Italian selection; sharing for 2-3 guests)	298
served with honey fig jam, dried fruits and nuts bread	
芝士拼盤配蜜糖無花果醬及乾果麵包	
gelato & sorbetto 意大利雪糕及雪葩	
single scoop	58
單球	
two scoops	88
雙球	
three scoops	118
三球	

