

antipasti | starters | 前菜

insalata invernale con zucca, barbabietole, radicchio di castelfranco, noci piccanti e uva winter salad with beetroot, robiola cheese, spicy walnuts and grape 紅菜頭沙律配羅比奧拉芝士、麻辣核桃及葡萄	188
30g di caviale kristal servito con i classici condimenti 30g kristal caviar served with blinis, egg, capers, chives, shallots and crème fraiche 30克晶鑽魚子醬	888
carpaccio di gamberi rossi siciliani, ricci di mare, emulsione all'uovo, olio al basilico e capperi croccanti sicilian red prawns carpaccio, sea urchin, egg yolk emulsion, basil oil and crunchy capers 薄切西西里紅蝦配海膽、蛋黃醬、羅勒精油及脆刺山柑	438
burrata pugliese, carpaccio di pomodori, battuto alle olive, cetriolo e origano fresco burrata, tomato carpaccio, olive relish, cucumber and fresh oregano 布拉塔芝士配薄切蕃茄、橄欖醬、青瓜及奧勒岡草	198
la nostra battuta di fassona piemontese aqua's signature italian fassona beef tartare 經典生牛肉他他	298
polpa di granchio, caviale, mela verde e spuma al basilico alaskan king crab, caviar, green apple and basil foam 阿拉斯加皇帝蟹配將魚子醬、青蘋果及羅勒泡沫	358

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

tortelli di zucca con amaretti, salvia e fonduta al pecorino
handmade pumpkin tortelli with amaretti crumble, sage and pecorino cheese fondue 238
自家製義大利南瓜餛飩麵餃伴杏仁餅乾脆、鼠尾草配義式羊奶芝士火鍋

risotto al nero di seppia, gamberi rossi, capesante e calamaretti
champagne and lobster bisque risotto with red prawns, scallop, baby squid, black ink and parsley 388
香檳及龍蝦濃湯燴飯配紅蝦、扇貝、墨魚仔、墨汁及香芹

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
燉鴨肉意大利餃子配鴨肉醬汁、帕馬森芝士醬及脆鼠尾草

linguine all'astice, pomodoro, peperoncino, limone e erbe fresche
♀ lobster linguine, tomatoes, chilli, lemon and aromatic herbs 388
龍蝦意大利麵配蕃茄、辣椒、檸檬及香草

tagliolini con tartufo nero italiano, funghi porcini e parmigiano
pici pasta with seasonal italian black truffle, porcini mushrooms and parmigiano 298
黑松露意大利麵配巴馬臣芝士

pizze | thin-crust pizza | 薄餅 our unique dough recipe uses minimal yeast, resulting in a light and incredibly thin crust

diavola
tomato sauce, burrata, spicy salami and black olive crumble 258
意大利辣肉腸薄餅

margherita
tomato sauce, fior di latte mozzarella and basil 208
蕃茄羅勒水牛芝士薄餅

prosciutto crudo e rucola
tomato sauce, 24-month cured parma ham, buffalo mozzarella and rocket salad 288
意大利24個月風乾火腿火箭菜薄餅

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

gamberone spagnolo grigliato con ceci e salsa all'arrabbiata
grilled carabinero with chickpeas and "arrabbiata" sauce 798
燒西班牙紅蝦配鷹嘴豆及香辣茄醬

galletto allevato a terra, marinato e arrostito al forno
marinated and roasted whole free range baby rooster 588
烤走地雞配迷迭香及檸檬

sogliola "alla mugnaia", purea di carote, porro croccante, salsa al limone e capperi
dover sole 'mugnaia' style, carrot puree, crunchy leek, lemon and capers sauce 338
煎黃油龍脷魚配紅蘿蔔泥、脆韭蔥、檸檬及刺山柑醬

costoletta di manzo brasata, millefoglie di patate, spinaci, riduzione al vino rosso e miele
braised beef short rib, potato terrine, spinach, red wine and honey reduction 428
紅燒牛小排配馬鈴薯千層方塊、菠菜及紅酒汁

maialino da latte cotto a bassa temperatura, pastinaca, datteri, pepe verde e funghetti
confit suckling pig, parsnip, dates, girolle mushrooms and sherry sauce 488
油封乳豬仔配防風草、椰棗、雞油菌及些利汁

contorni | side dishes | 伴菜

fagiolini saltati
pan-fried french beans with garlic 78
香蒜法邊豆

insalatina di datterini con cipolle rosse di tropea
datterini tomato salad with tropea red onion 68
蕃茄洋蔥沙律

patate novelle arrostite al rosmarino
roasted new potatoes with rosemary 88
燒馬鈴薯伴迷迭香

broccolini saltati piccanti
sauteed spicy broccolini 78
辣炒西蘭花苗

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

488

烤雪花魚伴龍蝦天婦羅配龍蝦汁

藁で炙った和牛ヒレ肉ステーキ

♀ rice straw smoked wagyu beef tenderloin with truffle soy sauce

1388

稻草燻製和牛牛柳配松露醬油

ラムチョップの辛味照り焼き

chilli teriyaki lamb with yuzu, garlic & miso

298

燒羊架配柚子照燒汁

サーモンとホタテのグリル、オニオンピューレ、生ウニ添え

grilled salmon, hokkaido scallops & sea urchin with caramelised onion puree

328

烤三文魚、北海道帶子及海膽配焦糖洋蔥泥

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 rib eye houraku-yaki, karashi mustard & teriyaki sauce

458

燒美國安格斯肉眼扒配黃芥末照燒醬

和牛の石焼きと3種のソース

♀ stone-grilled wagyu sirloin & crispy garlic chips

998

served with three sauces: onion & garlic, sour soy & sansho pepper soy

石燒和牛西冷伴炸蒜片配三色汁

天婦羅 | tempura | 天婦羅/揚げ物

春野菜の天婦羅、トリュフ味噌添え

seasonal vegetables, seaweed & truffle miso cream

198

日本野菜天婦羅伴海藻黒松露味噌醬

天ぷら盛り合わせ

seasonal vegetables and tiger prawn tempura

238

什錦天婦羅拼盤

ソフトシェルクラブ

soft-shell crab

188

炸軟殼蟹天婦羅

♀ 海老天婦羅

tiger prawns

278

炸蝦天婦羅

飯麵 | rice & noodle | お食事

松葉かにと桜エビの石鍋麦ご飯

stone pot barley rice with snow crab & sakura shrimp

298

日本松葉蟹石鍋押麥飯配櫻花蝦

野菜焼きうどん

stir-fried udon with japanese vegetables

258

日式雜菜炒烏冬

雲丹とシーフードのチャーハン

uni & seafood fried rice

328

海膽海鮮炒飯

和牛とキムチのチャーハン

wagyu & kimchee fried rice

318

和牛泡菜炒飯

石鍋和牛すき焼き

♀ thin sliced wagyu beef sukiyaki in stone pot

398

和牛石鍋飯

配酒小食及湯 | small plates and soup | 前菜とスープ

なめこ味噌汁

nameko mushroom and tofu miso soup

78

滑子菇豆腐味噌湯

ほうれん草の胡麻和え

🍷 japanese spinach roll with sesame sauce

108

日式菠菜卷配芝麻醬

焼き赤ムツの吸物

char-grilled rosy sea bass sake konbu cured clear soup, yuzu flavour

288

破烤赤睦魚昆布清湯、柚子風味

アジのなめろう

“sake no sakana” aji namerou, chopped hose mackerel with miso yakumi

288

日本池魚味噌他他

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

🍷 tuna, salmon and scallop tartare with salmon roe, sea urchin, caviar and crispy wonton wrapper

418

吞拿魚・三文魚・帆立貝他他配三文魚子、黒魚子、海膽及炸雲吞皮

フォアグラのグリル、ブランディ照り焼き

grilled foie gras, soba seeds & brandy soy sauce

218

香煎鵝肝配蕎麥籽及白蘭地醬油

蛤酒蒸し

hamaguri clams steamed with sake, garlic & ginger

168

清酒煮蜆

和牛のたたき

wagyu beef tataki

358

日式和牛他他配柚子酸汁

アワビ酒蒸しと車えびの寿司、海ぶどうとトビコ添え

isoyaki abalone with sea grape, tiger prawn sushi with spicy tobiko

398

磯煮鮑魚伴海葡萄・虎蝦繫壽司伴辣醬飛魚子

なす柚子味噌田楽

🍷 japanese eggplant dengaku, yuzu miso & ginkgo nuts

168

日式燒茄子配柚子味噌及銀杏

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

シェフセレクトション壽司盛り合わせ chef selection sushi 9 pieces of sushi 精選壽司拼盤	688	季節の生牡蠣 seasonal oysters 6 pieces 特上生蠔拼盤	688
アクア東京壽司盛り合わせ tokyo selection sushi 14 pieces of innovate sushi 東京壽司拼盤	888	プレミアム刺身盛り合わせ premium selection sashimi 18 pieces, 9 types of sashimi 精選刺身拼盤	688
♀ アクア東京叩き壽司盛り合わせ signature tataki 14 pieces, including wagyu and foie gras in cucumber slices 創作壽司拼盤	1088	シェフセレクトション刺身盛り合わせ chef selection sashimi 18 pieces, 9 types of sashimi 特上刺身拼盤	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 豪華刺身壽司拼盤	1088	プレミアムセレクトション刺身盛り合わせ grand selection sashimi 28 pieces, 14 types of sashimi 極上特選刺身拼盤	1388

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

♀ 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伴蒜辣醬	258	アボカド胡瓜巻き avocado & cucumber 牛油果青瓜卷	158
♀ 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 grilled fatty tuna maki 焼大吞拿魚腩卷	368
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 炸軟殼蟹天婦羅卷配飛魚子辣醬	268	アジの柚子ポン酢クリスタル巻き jack mackerel with white konbu and yuzu ponzu crystal 釣池魚伴雪之昆布柚子酸汁水晶	298
カリフォルニアロール california 加州卷	198	サーモン、ハマチ、マグロのチーズキャビア巻き salmon, yellowtail, tuna and cream cheese roll with caviar 三文魚油甘魚忌廉芝士卷伴黑魚子	258

刺身 & 壽司 | sashimi & nigiri | さしみ & 寿司

nigiri 2 pieces
sashimi 3 pieces

	sashimi	nigiri		sashimi	nigiri
鮭 salmon 三文魚	148	118	鮪 - 赤身 tuna 吞拿魚	198	168
はまち yellowtail 油甘魚	148	118	中トロ semi fatty tuna 中吞拿魚腩	288	228
甘海老 sweet prawns 甜蝦	118	118	鮪-大トロ fatty tuna 大吞拿魚腩	358	298
帆立貝 scallop 帆立貝	158	128	雲丹 sea urchin 海膽	358	288
ボタン海老 giant shrimps 牡丹蝦	288	238	玉子 omelette 壽司蛋		78
赤貝 ark shell 赤貝	288		イクラ salmon roe 三文魚魚子		118
縹鰯 striped jack 深海池魚	198		炙ったキンキ、蟹ミソ、塩雲丹の寿司 seared kinki with crab miso and salty sea urchin 火炙喜之次伴蟹膏及海膽		298
サバとイクラ mackerel 鯖魚	198				