

roma

antipasti | starters | 前菜

- insalata autunnale con zucca, barbabietole, radicchio di castelfranco, noci piccanti e uva
autumn salad with beetroot, robiola cheese, spicy walnuts and grape 188
紅菜頭沙律配羅比奧拉芝士、麻辣核桃及葡萄
- 30g di caviale kristal servito con i classici condimenti
30g kristal caviar served with blinis, egg, capers, chives, shallots and crème fraiche 988
30克晶鑽魚子醬
- 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 438
薄切西西里紅蝦配海膽、蛋黃醬、羅勒精油及脆刺山柑
- burrata pugliese, carpaccio di pomodori, battuto alle olive, cetriolo e origano fresco
burrata, tomato carpaccio, olive relish, cucumber and fresh oregano 188
布拉塔芝士配薄切蕃茄、橄欖醬、青瓜及奧勒岡草
- la nostra battuta di fassona piemontese
aqua's signature italian fassona beef tartare 278
經典生牛肉他他
- polpa di granchio, caviale, mela verde e spuma al basilico
alaskan king crab, caviar, green apple and basil foam 278
阿拉斯加皇帝蟹配將魚子醬、青蘋果及羅勒泡沫

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

- tortelli alla norma ripieni di melanzana, salsa alla ricotta salata, datterino confit e basilico
tortelli "norma" with eggplant, aged ricotta sauce, confit date tomatoes and basil 198
諾瑪意大利餃子配茄子、瑞可塔芝士醬、油封番茄及羅勒
- 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 238
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 488
黑松露意大利麵配蛋黃碎及巴馬臣芝士

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 298

意大利辣肉腸薄餅

margherita

tomato sauce, fior di latte mozzarella and basil 228

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 328

意大利24個月風乾火腿火箭菜薄餅

aragosta

♀ lobster bisque, thinly-sliced lobster and lemon zest 368

香濃龍蝦薄餅

tartufo

mixed wild mushrooms, fior di latte mozzarella and black truffle shavings 398

蘑菇松露奶油薄餅

secondi | main course | 主菜

astice, patate confit con granchio reale, gel di aceto balsamico e salsa al caviale poached lobster, confit potato with king crab, caviar sauce and balsamic gel 龍蝦配皇帝蟹、油封馬鈴薯、香醋及魚子醬	798
costata di manzo wagyu grigliata e affumicata da – 500g grilled and smoked australian wagyu beef rib eye – 500g 烤燻澳洲和牛肉眼扒 – 500克	1348
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 煎黃油龍脷魚配紅蘿蔔泥、脆韭蔥、檸檬及刺山柑醬	338
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 紅燒牛小排配馬鈴薯千層方塊、菠菜及紅酒汁	408
maialino da latte cotto a bassa temperatura, pastinaca, datteri, pepe verde e funghetti confit suckling pig, parsnip, dates, girolle mushrooms and sherry sauce 油封乳豬仔配防風草、椰棗、雞油菌及雪利醬	458

contorni | side dishes | 伴菜

fagiolini saltati pan-fried french beans with garlic 香蒜法邊豆	78
insalatina di datterini con cipolle rosse di tropea datterini tomato salad with tropea red onion 蕃茄洋蔥沙律	78
patate novelle arrostite al rosmarino roasted new potatoes with rosemary 燒馬鈴薯伴迷迭香	78
broccolini saltati piccanti sauteed spicy broccolini 辣炒西蘭花苗	78

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 518
烤雪花魚伴龍蝦天婦羅配龍蝦汁

神戸牛のグリル、酢立ちポン酢

♀ grilled kobe beef with japanese vegetables and sudachi sour soy 888
燒神戸和牛配日本時令蔬菜

ラムチョップの辛味照り焼き

chilli teriyaki lamb with yuzu, garlic & miso 348
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 308
puree
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 428
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

278

什錦天婦羅拼盤

ソフトシェルクラブ

soft-shell crab

198

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

318

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

238

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 & kimchi fried rice

318

和牛泡菜炒飯

明太子稻庭うどん、生雲丹添え

mentaiko and sea urchin inaniwa udon in soy bean soup

318

明太子海膽稻庭烏冬

石鍋和牛すき焼き

thin sliced wagyu beef sukiyaki in stone pot

488

和牛石鍋飯

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

枝豆 or スパイシー焼き枝豆

salted edamame or roasted edamame with lemon and shichimi 78

鹽味或檸檬七味粉烤枝豆

なめこ味噌汁

nameko mushroom and tofu miso soup 78

滑子菇豆腐味噌湯

蟹、イクラ、海胆の抹茶ソーメンサラダ

snow crab, ikura and uni green tea noodles 298

松葉蟹海膽綠茶麵配三文魚魚子

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汁

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 418
crispy wonton wrapper

吞拿魚・三文魚・帆立貝他配三文魚子、黑魚子、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 388

日式和牛他配柚子酸汁

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 | sashimi & sushi | 刺身 / 壽司盛り合

♀	signature tataki platter / 14 pieces including wagyu and foie gras in cucumber slices 創作壽司拼盤	1108
	tokyo platter / 14 pieces of nigiri 東京壽司拼盤	888
	sashimi platter / 18 pieces, 9 types of sashimi 精選刺身拼盤	688
	premium sashimi platter / 18 pieces, 9 types of sashimi 特上刺身拼盤	988
	grand sashimi platter / 28 pieces, 14 types of sashimi 極上特選刺身拼盤	1488
	aqua's japanese oyster platter / 6 pieces 日本特上生蠔	628
	aqua deluxe sushi and sashimi platter / 8 pieces of nigiri, 14 pieces of sashimi 豪華壽司刺身拼盤	1188

壽司卷 | 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	238	アボカド胡瓜巻き avocado & cucumber 牛油果青瓜卷	138
♀ 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	258	♀ 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	258	炙りイカとエビ天ぷら巻き seared squid with prawn tempura roll (4pcs) 火炙魷魚配炸蝦天婦羅卷	248
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	238

♀ 本店特有菜式 signature dish

價目另設加一服務費 subject to 10% service charge

壽司 | nigiri | 寿司

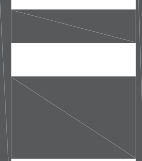
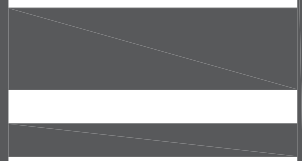
2 pieces

鮭 salmon 三文魚	118	中トロ semi fatty tuna 中吞拿魚腩	288
はまち yellowtail 油甘魚	138	鮪 - 赤身 tuna 吞拿魚	178
甘海老 sweet prawns 甜蝦	118	赤ムツとキャビア caviar (rosy sea bass) 赤鮭黑魚子壽司	268
帆立貝 scallop 帆立貝	138	ボタン海老 giant shrimps 牡丹蝦	268
玉子 omelette 壽司蛋	88	イクラ salmon roe 三文魚魚子	138
鮪-大トロ fatty tuna 大吞拿魚腩	328	雲丹 sea urchin 海膽	298

刺身 | sashimi | さしみ

3 pieces

鮭 salmon 三文魚	118	鮪-大トロ fatty tuna 大吞拿魚腩	388
はまち yellowtail 油甘魚	138	中トロ medium fatty tuna 中吞拿魚腩	288
甘海老 sweet prawns 甜蝦	118	鮪 - 赤身 tuna 吞拿魚	198
帆立貝 scallop 帆立貝	138	ボタン海老 spot prawn 牡丹蝦	308
縞鯨 striped jack 深海池魚	218	雲丹 sea urchin 海膽	388
サバとイクラ mackerel 鯖魚	198	赤貝 ark shell 赤貝	268



tokyo

