

aquaroma

antipasti | starters | 前菜

insalata primaverile con verdure, frutta di stagione,
formaggio fresco di capra e noci

garden salad with spring vegetables, seasonal fruits,
fresh goat cheese and nuts

春季田園蔬菜沙律、鮮羊奶芝士、堅果

198

30g di caviale kristal servito con i classici condimenti

30g kristal caviar served with blinis, egg, capers, chives,
shallots and crème fraîche

30克晶鑽魚子醬

888

burrata pugliese con piselli, fave, pinoli e mandarini

burrata with peas, fava beans, pine nuts and mandarin

布拉塔起司配豌豆、蠶豆、松子和橘子

218

la nostra battuta di fassona piemontese

♀ aqua's signature italian fassona beef tartare

經典生牛肉他他

298

insalata di granchio reale con salsa alla "puttanesca"

norwegian king crab salad with "puttanesca" sauce

挪威帝王蟹、番茄、橄欖及水瓜柳

328

carpaccio di gamberi con frutti di bosco, caviale e crostini

red prawn carpaccio with berries, caviar and croutons

紅蝦薄片配莓果、魚子醬和麵包丁

388

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

risotto al cavolfiore e vaniglia con gamberi rossi e caviale
cauliflower and vanilla risotto, red prawns and caviar 398
意式椰菜花燴飯、香草、紅蝦及魚子醬

tagliatelle con granchio reale, crescione e caviale di lime
tagliatelle with king crab, watercress and finger lime 298
皇帝蟹肉意大利寬扁麵配西洋菜及手指檸檬

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、帕馬森芝士、酥炸鼠尾草

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

pici con tartufo nero italiano, funghi porcini e parmigiano
pici pasta with seasonal italian black truffle, porcini mushrooms and parmigiano 298
黑松露牛肝菌意大利麵、巴馬臣芝士

pizze | pizza | 薄餅

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

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

prosciutto crudo di parma e rucola
tomato sauce, 24-months parma ham, buffalo mozzarella & rocket salad 288
意大利24個月"帕爾瑪"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

s e c o n d i | main course | 主菜

	branzino scottato con asparagi verdi, patate allo zafferano e salsa di ricci piccante pan fried seabass with green asparagus, saffron potatoes and spicy sea urchin sauce 香煎鱸魚配蘆筍番紅花馬鈴薯及香辣海膽汁	418
	filetto di tonno in crosta di pistachio con melanzane e pomodorini arrosto seared blue fin tuna fillet, coated in pistachio with sweet & sour eggplant and roasted tomato 開心果醬香烤藍鰭吞拿魚・糖醋茄子・燒番茄	398
Q	costoletta di manzo brasata nell'aceto balsamico servito con salse primaverili e focaccina balsamic vinegar braised short ribs with spring sauces and "focaccina" 香醋燉牛小排配春季蔬菜醬汁和意式麵包	498
	maialino da latte con ketchup di albicocche, carotine, foglie di capperi e origano fresco suckling pig belly with apricot ketchup, baby carrots, caper leaves and fresh oregano 油封乳豬仔配杏子番茄醬、迷你胡蘿蔔、酸豆葉和奧勒岡	458
	aragosta intera con il suo consommé caviare ed insalata di chela poached whole lobster with caviar, lobster consommé and claw salad roll 龍蝦清湯配魚子醬及龍蝦鉗沙律捲	688

c o n t o r n i | side dishes | 伴菜

fagiolini saltati pan-fried french beans with garlic 香蒜炒法邊豆	68
broccolini saltati piccanti sauteed spicy broccolini 辣炒西蘭花苗	88
patate novelle arrostate 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 香烤智利海鱸魚・龍蝦天婦羅・松露龍蝦汁	488
♀	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, bamboo shoot and lotus crisps 燒和牛柳・香煎鵝肝伴日本季節蔬菜	688
	ラムチョップの辛味照り焼き chilli teriyaki lamb with yuzu, garlic and miso 照燒香辣羊架・柚子香蒜味噌	298
	サーモンとホタテのグリル・オニオンピュレ・生ウニ添え grilled salmon, hokkaido scallops & sea urchin with caramelised onion puree 烤三文魚・北海道帆立貝・海膽・焦糖洋蔥泥	358
♀	銀ダラ西京焼き charcoal-grilled black cod marinated with saikyo miso 銀鱈魚西京燒	398
	牛肉の照り焼き grilled angus beef rib eye houraku-yaki, karashi mustard & teriyaki sauce 燒美國安格斯肉眼扒・黃芥末照燒醬	488
♀	和牛の石焼きと3種のソース stone-grilled wagyu sirloin & crispy garlic chips served with three sauces: onion & garlic, sour soy & sansho pepper soy 石燒和牛西冷・炸蒜片・三色醬汁	988

配菜 | side dishes | 伴菜

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

天婦羅 | tempura | 天婦羅 & 揚げ物

	天ぷら盛り合わせ assorted tempura 什錦天婦羅拼盤	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
	姫シーバスと春野菜の天婦羅 baby sea bass and japanese spring vegetables tempura 鱸魚仔伴日本春季節蔬菜天婦羅	288

飯麵 | rice & noodle | お食事

	海鮮うどん seafood udon noodle with prawn, scallop, clams & squid in japanese dashi soup 日本土鍋海鮮湯烏冬	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	328
	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	318
♀	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

128

餃子

pan-fried pork gyoza with spicy sour sauce

日式豬肉煎餃配酸辣醬汁

138

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

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・揚げワンタン添え

♀ 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・酥炸脆脆

438

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

タイの姿カルパッチョ・3種のソース添え

♀ thin-sliced whole madai fish in carpaccio style

with yuzu ponzu, plum dashi sauce and green tea & spicy plum salt

原條真鯛薄切刺身・生榨柑橘柚子酸汁・梅子高湯・綠茶辣梅子岩鹽

488

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

218

蛤酒蒸し

hamaguri clams steamed with sake, garlic & ginger

清酒煮蜆

188

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

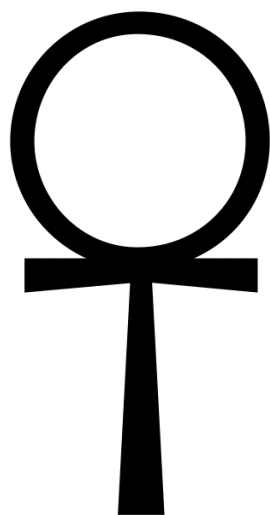
	アクア東京寿司盛り合わせ tokyo sushi selection 9 pieces of sushi · 9 types 壽司拼盤9貫	688	プレミアム刺身盛り合わせ sashimi selection 18 pieces · 9 types 刺身拼盤18點	688
	アクア東京寿司盛り合わせ premium sushi selection "tokyo" 14 pieces of innovative sushi 東京精選壽司拼盤14貫	988	プレミアム刺身盛り合わせ premium sashimi selection 18 pieces · 9 types 精選刺身拼盤18件	988
	デラックス刺身寿司盛り合わせ 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	季節の生牡蠣 seasonal oysters 6 pieces 特上生蠔拼盤(6隻)	688
♀	アクア東京叩き寿司盛り合わせ tataki selection 14 pieces · including wagyu & foie gras in cucumber slices 創作拼盤14貫	988	ankh刺身寿司盛り合わせ 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)	2,388

卷物 | maki rolls | 巻き寿司 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
	フォアグラアス、ホタテ の巻き寿司 foie gras, scallop and caviar 火炙鵝肝及帶子卷伴魚子醬	298	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	158
♀	伊勢海老寿司巻きの天婦羅 lobster & salad tempura 龍蝦天婦羅沙律壽司卷	288	焼大とろ巻寿司 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				鮪 - 赤身	
sake / salmon		158	118	maguro / tuna	198 168
三文魚				吞拿魚	
はまち				中トロ	
hamachi / yellowtail		148	118	chu-toro / semi fatty tuna	288 228
油甘魚				中吞拿魚腩	
甘海老				鮪-大トロ	
ama-ebi / sweet-shrimp		118	118	o-toro / fatty tuna	358 298
甜蝦				大吞拿魚腩	
帆立貝				雲丹	
hotategai / scallop		158	128	uni / sea urchin	358 288
帆立貝				海膽	
ボタン海老				玉子	
botan-ebi / giant-shrimp		288	238	tamago / omelette	78
牡丹蝦				壽司蛋	
赤貝				イクラ	
akagai / ark-hell		288		ikura / salmon roe	118
赤貝				三文魚魚子	
縞鰯				サバとイクラ	
shima-aji / striped-jack		198		saba / mackerel	198
深海池魚				鯖魚	
a5和牛				トロとサーモンのカブ巻き、 ウニとキャビア添え	
a5 wagyu beef		298	228	toro and salmon turnip sushi roll with uni and caviar	198
鹿兒島和牛				拖羅及三文魚大根壽司卷伴海膽黑 魚子	



aquak Kyoto