

roma

antipasti | starters | 前菜

insalata primaverile con vendurine e formaggio fresco di capra garden salad with spring vegetables, fresh goat cheese and nuts 春季田園蔬菜沙拉、新鮮羊奶芝士及堅果	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 capesante con finocchi, mandarini e caviale scallop carpaccio with fennel, kumquat and caviar 意式薄切帶子配魚子醬·茴香及柑橘	358
burrata pugliese con carpaccio di pomodori, battuto alle olive, cetriolo e origano fresco burrata with 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 con caviale, mela verde e spuma al basilico alaskan king crab with 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

risotto allo zafferano con scampi, asparagi verdi e caviale
saffron risotto with langoustines, green asparagus and caviar 398
藏紅花燴飯、海螯蝦、蘆筍、魚子醬

fusilloni al pesto fatto in casa con fagiolini, patate viola e parmigiano
homemade pesto fusilloni with green beans, confit purple potato and parmigiano 238
自家製意大利麵伴羅勒醬、青豆、油封紫薯及巴馬乾酪

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 con pomodoro, peperoncino, limone e erbe fresche
♀ lobster linguine with 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 238
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
seared 'carabiniere' giant red prawn with chickpeas and spicy tomato 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 chicken 588
烤走地雞配迷迭香及檸檬

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 398
roasted tomato
糖醋茄子、油封番茄、開心果醬烤藍鱈魚片

cotoletta di manzo brasata con millefoglie di patate, spinaci, spugnole, cipolline e semi di
mustarda
braised beef short rib, spinach, potato 'millefoglie', morel mushrooms, baby onion 428
and mustard seeds
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 con pastinaca, datteri, finferli e salsa al pepe
verde
confit suckling pig with parsnip, dates, girolle mushrooms and green pepper 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

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

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

insalatina di datterini con cipolle rosse di tropea
datterini tomato salad with tropea red onion 58
蕃茄洋蔥沙律

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

1188

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

328

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

358

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

黒豚の柔煮と揚げ出し豆腐、トリュフソース添え

slow cooked pork loin and silk tofu and chilli truffle dashi soup

358

慢煮豬腩、炸豆腐伴辣椒松露汁

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

天ぷら盛り合わせ

seasonal vegetables and tiger prawn

238

什錦天婦羅拼盤

海老天婦羅

♀ tiger prawns

278

炸蝦天婦羅

春野菜の天婦羅

mixed japanese seasonal vegetables

198

日本野菜天婦羅

ソフトシェルクラブ

soft-shell crab

198

炸軟殼蟹天婦羅

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

118

日式菠菜卷配芝麻醬

和牛の焼きナスロール,バター醤油ソース

pan-fried wagyu beef rolled with smoked aubergine and sweet butter soy sauce

288

香煎和牛肉煙茄子卷

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

♀'trio tartare' tuna with salmon roe, salmon with sea urchin & scallop with 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

シマアジカルパッチョ、イクラとオニオンソース添え

Shima-aji carpaccio with ikura and onion sauce

288

深海池魚薄切伴和風洋蔥汁三文魚子

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

炙り和牛ヒレ肉のタルタル、チリポン酢添え

wagyu beef tenderloin tartare with chilli yuzu ponzu

288

日本和牛他他配辣椒酸汁

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

車海老とイカ天ぷらの巻き壽司 “kuruma ebi” with squid tempura 車海老伴魷魚天婦羅卷	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 炸軟殼蟹天婦羅卷配飛魚子辣醬	268
炙りサバとアスパラガスの壽司、ポン酢ゼリー 乗せ seared saba with ponzu asparagus roll 火炙真鯖魚伴柚子酸汁露筍卷	298	カリフォルニアロール california 加州卷	198
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 焼大吞拿魚腩卷	368

刺身 & 壽司 | sashimi & nigiri | さしみ & 寿司

nigiri 2 pieces
sashimi 3 pieces

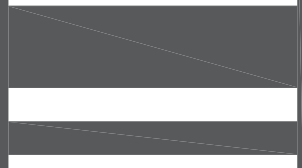
	sashimi	nigiri		sashimi	nigiri
鮭 salmon 三文魚	148	118	鮪 - 赤身 tuna 吞拿魚	198	168
はまち yellowtail 油甘魚	148	118	中トロ semi fatty tuna 中吞拿魚腩	288	228
甘海老 sweet prawns 甜蝦	118	118	鮪-大トロ fatty tuna 大吞拿魚腩	358	298
帆立貝 scallop 帆立貝	158	128	雲丹 sea urchin 海膽	358	288
ボタン海老 giant shrimps 牡丹蝦	288	238	玉子 omelette 壽司蛋		78
赤貝 ark 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				

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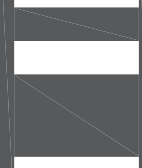
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