

antipasti | starters | 前菜

insalata autunnale con vendurine e formaggio fresco di capra
garden salad with autumn vegetables, fresh goat cheese and nuts 188
秋季田園蔬菜沙律、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, 888
shallots and crème fraiche
30克晶鑽魚子醬

burrata pugliese con carpaccio di pomodori, battuto alle olive,
cetriolo e origano fresco
burrata with tomato carpaccio, olive relish, cucumber and fresh oregano 198
布拉塔芝士、薄切蕃茄、橄欖醬、青瓜、鮮奧勒岡草

la nostra battuta di fassona piemontese
♀ aqua's signature italian fassona beef tartare 298
經典生牛肉他他

granchio norvegese alla puttanesca
norwegian king crab with "puttanesca" sauce 358
挪威帝王蟹、番茄、橄欖及刺山柑

seppioline con riccio di mare, nero di seppia, piselli e polvere di caffè
slow-cooked cuttlefish with sea urchin, green peas purée, 298
black ink and coffee powder
意式慢煮小墨魚、海膽、青豆泥、墨汁咖啡粉

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

risotto alla zucca con anguilla affumicata, lardo di colonnata, aceto e bergamotto
pumpkin risotto with smoked eel, lardo di colonnata, "aceto balsamico
tradizionale" and bergamot 298

意式南瓜燴飯配煙燻鰻魚、意式煙豚肉及佛手柑

spaghetti "ajo-ojo e peperoncino" con riccio di mare, limone di amalfi e prezzemolo
spaghetti with garlic-chilli-olive oil, sea urchin, amalfi lemon and parsley 328

蒜香辣椒欖油意大利麵·海膽·意大利“阿瑪菲”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 fresche

♀ lobster linguine with tomatoes, chilli, lemon and aromatic herbs 388

龍蝦意大利扁麵·辣椒蕃茄·檸檬香草

tagliolini con tartufo nero italiano, funghi porcini e parmigiano
pici pasta with seasonal italian black truffle,
porcini mushrooms and parmigiano 298

黑松露牛肝菌意大利麵·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, 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

secondi | main course | 主菜

orata del mediterraneo con caciucco, vongole, cozze e peperonata

mediterranean whole sea bream, peperonata, mussels & clams in caciucco sauce 458

地中海原條真鯛 · 燒甜椒 · 青口大蜆海鮮濃汁

petto d'anatra scottato con barbabietole, uvetta e grano saraceno croccante

pan seared duck breast, beetroot, raisins and crispy buckwheat 458

意式煎封鴨胸肉配甜菜根 · 葡萄乾及脆蕎麥

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 398

開心果醬香烤藍鱈吞拿魚 · 糖醋茄子 · 燒番茄

Costoletta di manzo brasata con cavolo nero, funghi, castagne e salsa al midollo

🍴 slow cooked short ribs with Tuscan black cabbage, mushrooms, chestnuts and bone marrow gravy 488

意式慢煮牛小排配黑葉甘藍 · 蘑菇 · 栗子和牛骨髓汁

maialino da latte con purea di mela, radicchio, funghi e salsa al marsala piccante

suckling pig with golden apple purée, radicchio, girolle mushroom and spiced marsala sauce 488

油封乳豬仔配蘋果菜醬 · 菊苣 · 雞油菌和五香瑪撒拉醬

contorni | side dishes | 伴菜

fagiolini saltati

pan-fried french beans with garlic 58

香蒜炒法邊豆

broccolini saltati piccanti

sauteed spicy broccolini 88

辣炒西蘭花苗

patate novelle arrostite al rosmarino

roasted new potatoes with rosemary 88

迷迭香燒新薯

insalatina di datterini con cipolle rosse di tropea

datterini tomato salad with tropea red onion 58

意大利達麗蕃茄沙律

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
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, 588
kamo eggplant and chestnuts
燒和牛柳・香煎鵝肝伴茄子栗子蓉配黑松露汁
- ラムチョップの辛味照り焼き
chilli teriyaki lamb with yuzu, garlic and miso 328
照燒香辣羊架・柚子香蒜味噌
- 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 358
烤三文魚・北海道帆立貝・海膽・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
- イセエビと秋野菜の天ぷら,味噌ビスク添え
lobster tempura with autumn vegetables and lobster juice 888
日本秋季雜菇伴龍蝦天婦羅配龍蝦汁
- 牛肉の照り焼き
grilled angus beef rib eye houraku-yaki, karashi mustard & teriyaki sauce 458
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 998
served with three sauces: onion & garlic, sour soy & sansho pepper soy
石燒和牛西冷・炸蒜片・三色醬汁

天婦羅 | tempura | 天婦羅 & 揚げ物

天ぶら盛り合わせ 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 海膽天婦羅	358

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	298
野菜焼きうどん stir-fried udon with japanese mixed vegetables 日式雜菜炒烏冬	258
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

	なめこ味噌汁 nameko mushroom in 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	128
	日式菠菜沙律・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 roll with smoked eggplant and sweet butter soy sauce	288
	香煎和牛肉・煙茄子卷	
	炙りサバのカルパッチョ、氷頭とイクラ添え seared saba carpaccio with salmon head cartilage and ikura	398
	火炙鯖魚伴冰頭漬三文魚子	
♀	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	438
	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	
	炙りホタテと桜エビ煎餅の柚子味噌スープ seared scallop with yuzu miso stock and sakura shrimp crisps	248
	香煎扇貝佐柚子味噌配櫻花蝦薄脆	
♀	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	488
	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	
	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	218
	香煎鵝肝・蕎麥籽白蘭地醬油	
	蛤酒蒸し hamaguri clams steamed with sake, garlic & ginger	168
	清酒煮蜆	
	豚柔煮とキノコの味噌汁 pork and mushroom miso soup "tonjiru"	198
	慢煮豬肉日本雜菇味噌湯	
♀	なす柚子味噌田楽 japanese eggplant dengaku with yuzu miso & ginkgo nuts	188
	日式燒茄子・柚子味噌・銀杏	

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

	<p>アクア東京壽司盛り合わせ tokyo selection sushi 14 pieces of innovative sushi 東京壽司拼盤</p>	888	<p>季節の生牡蠣 seasonal oysters 6 pieces 特上生蠔拼盤</p>	688
♀	<p>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 創作壽司拼盤</p>	988	<p>プレミアム刺身盛り合わせ premium selection sashimi 18 pieces · 9 types 精選刺身拼盤</p>	688
	<p>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</p>	1,088	<p>シェフセクション刺身盛り合わせ chef selection sashimi 18 pieces · 9 types 特上刺身拼盤</p>	988
♀	<p>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</p>	2,388	<p>プレミアムセクション刺身盛り合わせ grand selection sashimi 28 pieces · 14 types 極上特選刺身拼盤</p>	1,388

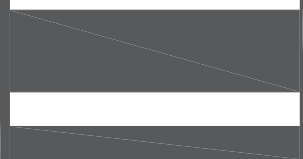
卷物 | maki rolls | 巻き壽司 temaki hand roll available on request

	<p>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</p>	328	<p>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</p>	268
	<p>ウニと甘エビの紫蘇イカ春巻き sea urchin, sweetshrimp with shiso squid spring roll 海膽甜蝦伴紫蘇魷魚春卷</p>	298	<p>カリフォルニアロール california 加州卷</p>	218
	<p>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</p>	258	<p>アボカド胡瓜巻き avocado & kappa 牛油果青瓜卷</p>	158
♀	<p>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</p>	288	<p>焼大とろ卷壽司 seared toro 火炙大吞拿魚腩卷</p>	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	148	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
赤貝 akagai / ark-hell 赤貝	288		イクラ ikura / salmon roe 三文魚魚子		118
縞鯔 shima-aji / 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 kaniaisu & uni seared rockfish with crab paste & sea urchin 火炙喜之次・蟹膏・海膽		298
サバとイクラ saba / mackerel 鯖魚	198				



tokyo

