

roma

## antipasti | starters | 前菜

insalata invernale con verdure, frutta di stagione e formaggio fresco di capra  
garden salad with winter vegetables, seasonal fruits, fresh goat cheese and nuts 198

冬季田園蔬菜沙律、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, shallots and crème fraiche 888

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 218

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

insalata di granchio reale con salsa alla "puttanesca"  
norwegian king crab salad with "puttanesca" sauce 328

挪威帝王蟹、番茄、橄欖及水瓜柳

seppioline con riccio di mare, nero di seppia, piselli e polvere di caffè  
slow-cooked cuttlefish with sea urchin, green peas purée, black ink and coffee powder 268

意式慢煮小墨魚、海膽、青豆泥、墨汁咖啡粉

## p r i m i | 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、紅蝦和魚子醬

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  
蒜香辣椒攪油意大利麵、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 erbehe  
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

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

## p i z z e | 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 418

地中海原條真鯛 · 燒甜椒 · 青口大蜆海鮮濃汁

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 498

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 458

油封乳豬仔配蘋果菜醬 · 菊苣 · 雞油菌和五香瑪撒拉醬

aragosta intera con il suo consommé caviale ed insalata di chela

poached whole lobster with caviar, lobster consommé and claw salad roll 688

龍蝦清湯配魚子醬及龍蝦鉗沙律捲

## contorni | side dishes | 伴菜

fagiolini saltati

pan-fried french beans with garlic 68

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

## 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, 688  
kamo eggplant and chestnuts  
焼和牛柳・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 298  
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
- 牛肉の照り焼き  
grilled angus beef rib eye houraku-yaki, karashi mustard & teriyaki sauce 488  
燒美國安格斯肉眼眼扒・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 988  
served with three sauces: onion & garlic, sour soy & sansho pepper soy  
石燒和牛西冷・炸蒜片・三色醬汁

## 配菜 | side dishes | 伴菜

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

## 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
イセエビと秋野菜の天ぷら,味噌ビスク添え lobster with winter vegetables and lobster juice 日本冬季雜菇伴龍蝦天婦羅配龍蝦汁	688

## 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	268
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
	マグロとサーモンのタルタル、イクラとキャビア添え tuna and salmon tartare, wonton chips, ikura and caviar 赤身吞拿魚及三文魚他他,香炸雲吞皮, 魚子醬	398
♀	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 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
	炙りシーバスの吸い物 red sea bass soup, goma tofu and sea urchin 日式紅鱸魚湯・胡麻豆腐及海膽	238
♀	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

<p>アクア東京壽司盛り合わせ sushi selection 9 pieces of sushi · 9 types 9貫壽司拼盤</p>	688	<p>プレミアム刺身盛り合わせ sashimi selection 18 pieces · 9 types 刺身拼盤18點</p>	688
<p>アクア東京壽司盛り合わせ premium sushi selection "tokyo" 14 pieces of innovative sushi 精選刺身拼盤14點</p>	988	<p>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點</p>	988
<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14點刺身及8貫壽司拼盤</p>	1,188	<p>季節の生牡蠣 seasonal oysters 6 pieces 特上生蠔拼盤(6隻)</p>	688
<p>♀ アクア東京叩き壽司盛り合わせ tataki selection 14 pieces · including wagyu &amp; foie gras in cucumber slices 14點炙燒拼盤</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 &amp; makiroll (lobster · abalone · toro · uni)  ankh極上特選刺身壽司拼盤(共40件)</p>	2,388

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

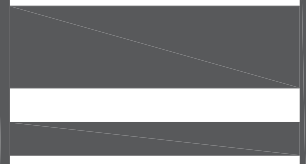
<p>炙り和牛巻き・アボカドとキャビア添え seared wagyu beef with avocado &amp; caviar 炙和牛牛油果・黑魚子卷</p>	328	<p>ソフトシェルクラブのスパイシー巻き soft-shell crab tempura with spicy tobiko sauce 軟殼蟹天婦羅卷・飛魚子辣醬</p>	268
<p>フォアグラス、ホタテの巻き壽司 foie gras, scallop and caviar 炙鵝肝及帶子卷伴魚子醬</p>	298	<p>カリフォルニアロール california 加州卷</p>	218
<p>スパイシーネギトロとアボカド巻き spicy negitoro &amp; 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 &amp; kappa 牛油果青瓜卷</p>	158
<p>♀ 伊勢海老壽司巻きの天婦羅 lobster &amp; salad tempura 龍蝦天婦羅沙律壽司卷</p>	288	<p>♀ 焼大とろ卷壽司 seared toro 炙大吞拿魚腩卷</p>	368



# 刺身 & 壽司 | sashimi & nigiri | さしみ & 壽司

nigiri sushi 2 pieces  
sashimi 3 pieces

	sashimi	nigiri		sashimi	nigiri
鮭 sake / salmon 三文魚	158	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		サバとイクラ saba / mackerel 鯖魚		198
			帆立とキムチキャビアの壽司 kimchi, ponzu togarashi jelly with scallop & tobiko and caviar 帆立貝配朝鮮醬酸汁水晶及黑 魚子壽司		198



tokyo

