

aquaroma

antipasti | starters | 前菜

insalata autunnale con verdure, frutta di stagione,
formaggio fresco di capra e noci
garden salad with autumn vegetables, seasonal fruits,
fresh goat cheese and nuts
秋季田園蔬菜沙律、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 888
30克晶鑽魚子醬

burrata con fichi, pomodori datterino e salsa al pesto
burrata with fresh figs, datterino tomatoes and pesto sauce 218
布拉塔芝士佐新鮮無花果、櫻桃番茄及青醬

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 caviale ed estratto alla mela verde e cetriolo
king crab salad with caviar, cucumber and green apple extract 328
蟹肉沙律配魚子醬配青瓜及青蘋果精華

tartare di tonno con salsa di vitello, spuma di acciughe e capperi fritti
"vitello tonnato" with marinated raw tuna, veal juice, anchovies foam and
crispy capers 398
鮪魚小牛肉配醃漬生鮪魚、小牛肉汁、鯷魚泡沫及香脆水瓜柳

p r i m i | pasta | 意大利麵

tagliatelle ai funghi porcini, olio al prezzemolo e tartufo nero

tagliatelle pasta with porcini mushroom sauce, parsley oil and black truffle 398

意大利寬扁麵配牛肝菌醬、香芹油及黑松露

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 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

pici fatti in casa al ragù bolognese di wagyu

home made pici pasta with wagyu beef bolognese ragu 298

手工意大利圓麵配和牛番茄肉醬

p i z z a | dough | 薄餅

diavola

tomato sauce, provola, spicy salame, 'nduja and parsley 258

蕃茄辣肉腸薄餅

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, burrata, arugula and dry cherry tomatoes 298

24個月風乾帕爾馬火腿伴布拉塔芝士、火箭菜及櫻桃番茄乾薄餅

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

	branzino all'acqua pazza con broccoletti e pomodorini confit acqua pazza style seabass, baby broccoli and confit datterino tomatoes 義式「泉水煮」海鱸魚配嫩莖西蘭花與油漬櫻桃番茄	428
	filetto di tonno in crosta di pistacchio 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 al vino rosso servito con salse autunnali e focaccina red wine braised short ribs with autumn sauces and "focaccina" 紅酒燉牛小排配秋季風味醬汁和意式麵包	498
	maialino da latte al whisky con verdure di stagione whisky glazed suckling pig with seasonal vegetables 威士忌釉烤乳豬佐時令鮮蔬	458
	aragosta intera con il suo consommé caviale 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	698

contorni | side dishes | 伴菜

fagiolini saltati pan-fried french beans with garlic 香蒜炒法邊豆	88
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	498
♀	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	368
♀	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	498
♀	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

飯麵 | rice & noodle | お食事

ウニとイカ明太子のスープライス

barley & rice, spicy cod roe, sea urchin and squid

大麥米飯配香辣鱈魚子、海膽及鮮魷

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

358

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

328

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	138
	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
	タコ柔煮枝豆ピューレ添え slow cooked tako octopus in sake, edamame puree and karashi mustard 清酒慢煮章魚佐毛豆泥及芥末醬	198
	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	458
	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	498
	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	228
	蛤酒蒸し hamaguri clams steamed with sake, garlic & ginger 清酒煮蜆	198
♀	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)	2,888

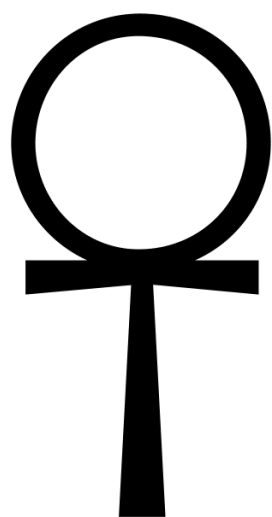
巻物 | maki rolls | 巻き寿司 temaki hand roll available on request

	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
	ハマチとロブスターの巻き寿司 hamachi with chili sauce and lobster salad cucumber fried shiso roll 辣味醬汁油甘魚腩配龍蝦沙律青瓜炸紫蘇卷	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	168
♀	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

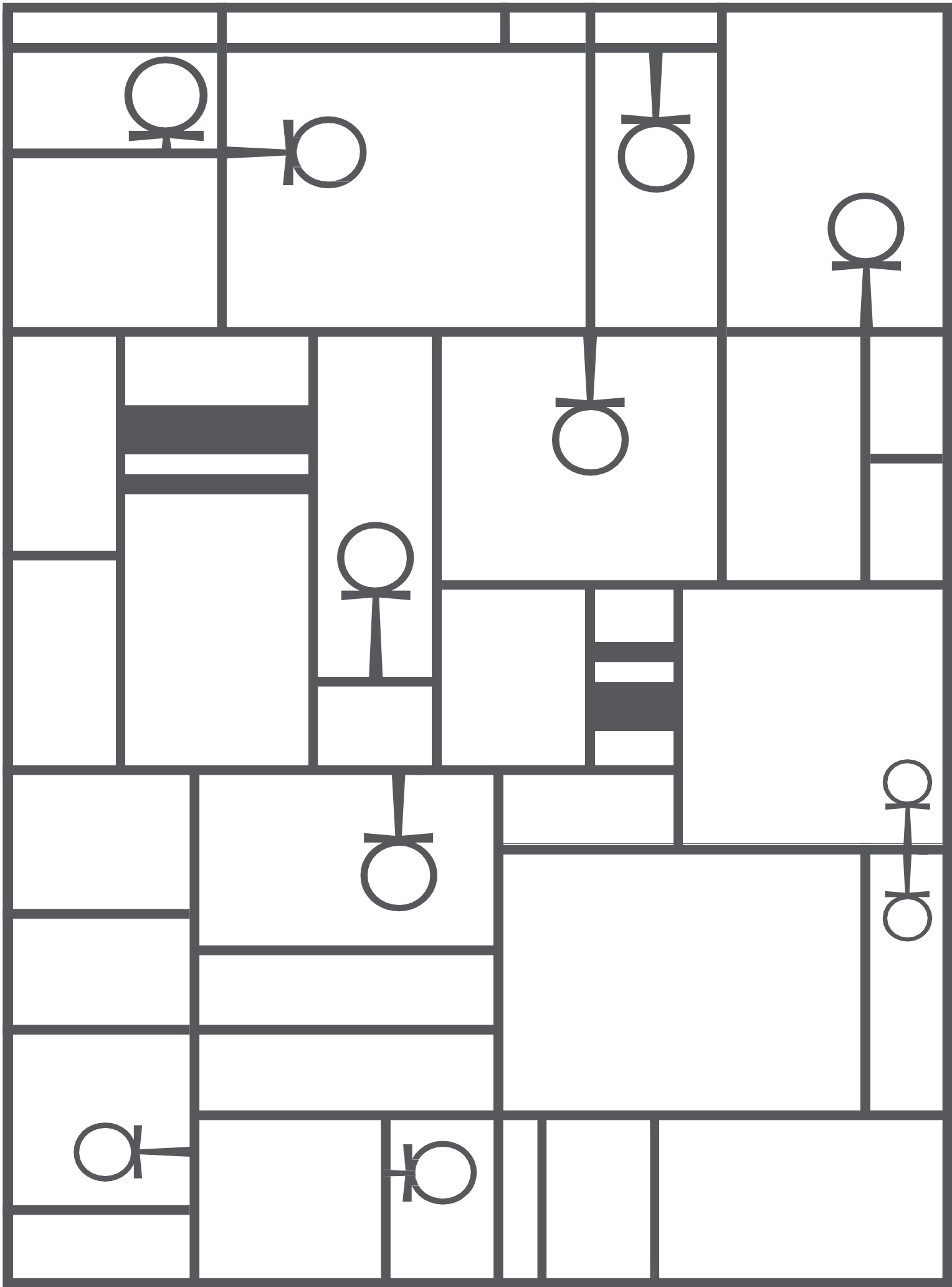
刺身 & 壽司 | sashimi & nigiri | さしみ & 寿司

nigiri sushi 2 pieces
sashimi 3 pieces

	sashimi	nigiri		sashimi	nigiri
鮭 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
縞鰯 shima-aji / striped-jack 深海池魚	198		サバとイクラ saba / mackerel 鯖魚		198
a5和牛 a5 wagyu beef 鹿兒島和牛	298	228	カニ明太子とイカ雲丹寿司 mentaiko sauce crab meat and squid with sea urchin rice 鮮蟹肉伴明太子醬及海膽魷魚創作 壽司		198



aquak Kyoto



dessert wine | 砵酒

port 128
LBV, churchill's, douro, portugal

moscato 148
prunotto, moscato d'asti, piemonte, italy

sherry médium 178
gonzales byass, sherry, spain

aperitif & digestif | 餐後酒

amaro ramazzotti 118

amaro montenegro 118

amaro averna 118

bailey's 118

limoncello 118

sambuca 118

fernet-branca 128

alexander grappa bianca 138

vecchio amaro del capo 138

lustau pedro ximénez sherry 148

coffee & tea | 咖啡及茶 58

dessert | 甜品

♀ aqua's tiramisu

自家製意大利芝士蛋糕

matcha-me

vanilla and white chocolate japanese ganache,
matcha mousse & crumble and matcha dome

抹茶慕絲半球蛋糕配日式奶油巧克力醬

tronchetto

apple, almond, caramel and cinnamon tarte

意式蘋果杏仁焦糖肉桂卷

"cocco bello!"

coconut, mango and dark chocolate

椰子巧克力配芒果蓉

♀ aqua platter (sharing for 4-5 guests)

*preparation time approx. 25 minutes

精選甜品拼盤

*製作時間 25 分鐘

cheese platter (artisanal Italian selection; sharing for 2-3 guests)

served with honey fig jam, dried fruits and nuts bread

芝士拼盤配蜜糖無花果醬及乾果麵包

gelato & sorbetto | 意大利雪糕及雪葩

single scoop

單球

two scoops

雙球

three scoops

三球

