



## all about sushi

### *unlimited appetizers*

*無限量供應*

grilled edamame with lemon shichimi (v) 檸檬七味粉烤枝豆

burrata, tomatoes and basil salad (v) 番茄水牛芝士沙律

pan-fried pork gyoza with spicy sour sauce 日式豬肉煎餃 · 酸辣醬汁

angus beef carpaccio, rocket salad and black truffle mayo 安格斯生牛肉薄切 · 黑松露蛋黃醬火箭菜沙律

#### *maki roll selection:*

spicy negitoro 碎葱吞拿魚腩 · 蒜辣醬

seared salmon 炙三文魚

california 加州卷

avocado and cucumber 牛油果青瓜卷

#### *sashimi selection:*

salmon 三文魚

yellowtail 油甘魚

prawns 蝦

scallop 帆立貝

### main course 主菜

*choose one per person 每位可選擇一款*

braised duck "ravioli del plin", duck jus, parmigiano fondue and crispy sage

燉鴨肉意大利餃子配鴨肉醬汁 · 帕馬森芝士醬及脆鼠尾草

seared yellowtail & salmon don with spicy kimchi sauce 炙油甘魚三文魚丼飯 · 朝鮮辣醬

japanese style simmered wagyu beef don 日式薄切和牛丼飯

roasted free-range baby chicken with marinated rosemary and lemon 烤走地雞 · 迷迭香 · 檸檬

mixed vegetables tempura platter 雜菜天婦羅拼盤

pici pasta with seasonal italian black truffle, porcini mushrooms and parmigiano 黑松露牛肝菌意大利麵 · 巴馬臣芝士

*additional HKD 98 另加HKD 98元*

charcoal-grilled black cod marinated with saikyo miso 銀鱈魚西京燒

*additional HKD 198 另加HKD198元*

### dessert 甜點

*additional HKD 38 each 另加HKD 38元*

matcha-me 抹茶慕絲半球蛋糕

aqua's signature tiramisu 自家製意大利芝士蛋糕

### *free flow sushi, sashimi and appetizers*

60 minutes HKD 388

120 minutes HKD 488

available as a choice for the whole table

prices are in hong kong dollars and subject to a 10% service charge

dishes are made to order for consumption in the restaurant and cannot be taken away  
all raw food should be consumed within 20 minutes to ensure the freshness of the product  
for any information on allergen and dietary requirements please ask your server



<b>Soft Drinks</b>	<b>Glass</b>	<b>Price</b>
Sparkling tea	150ml	\$78
Juices (apple, orange, pineapple)	200ml	\$58
<b>Champagne</b>		
'Yellow Label', Veuve Clicquot Ponsardin	125ml	\$128
<b>White</b>		
Gewurztraminer, Hugel, Alsace, France	150ml	\$78
Chardonnay 'Morning Fog', Wente Vineyards, California, U.S.A.	150ml	\$78
<b>Red</b>		
Malbec, Amancaya, Bodegas Caro, Mendoza, Argentina	150ml	\$78
Dolcetto d'Alba, Sandrone, Piemonte, Italy	150ml	\$78
<b>Rosé</b>		
Whispering Angel, Château d'Esclans, Côtes de Provence, France	150ml	\$78
<b>Saké</b>		
Kikusaki Tokusen Honjozo Hitogokochi from Nagano prefecture, 65% Rice Polish	150ml	\$148
<b>Bottle</b>		
Dewazakura 'Tetsukuri Iyukusei' Daiginjo Yamada Nishiki from Yamagata prefecture, 48% Rice Polish	300ml	\$428
Tedorigawa 'Shukon' Junmai Ginjo Yamada Nishiki & Gohyakumangoku from Ishikawa, 60% Rice Polish	720ml	\$928
<b>Champagne</b>		
'Yellow Label', Veuve Clicquot Ponsardin	750ml	\$888

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