



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 秋季田園蔬菜沙律配時令蔬果、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 30克晶鑽魚子醬	888
burrata con gremolada, pomodorini assortiti e uva di stagione burrata with parsley and lemon zest gremolada, assorted tomatoes and seasonal grapes 布袋芝士配香芹油及檸檬、雜錦番茄及時令提子	248
la nostra battuta di fassona piemontese ♀ aqua's signature italian fassona beef tartare 經典生牛肉他他	298
vitello tonnato al rosa con foie gras e composta di cipolle vitello tonnato "beyond tradition", foie gras sauce and red onion marmalade 吞拿魚醬小牛肉、鵝肝醬及紅洋蔥果醬	298
insalata di granchio reale, caviale ed estratto alla mela verde e cetriolo king crab salad with caviar, cucumber and green apple extract 蟹肉沙律配魚子醬、青瓜及青蘋果精萃	368
crudo di gamberi rosa di profondità con emulsione di pomodoro giallo e caviale deep sea pink prawns tartare with yellow tomato emulsion and caviar 深海粉紅蝦他他配黃番茄醬及魚子醬	298

p r i m i | pasta and risotto | 意大利麵 及 意大利燴飯

risotto con salsa di funghi porcini, olio al prezzemolo e tartufo nero
risotto with porcini mushroom sauce, parsley oil and black truffle 368
意大利燴飯配牛肝菌醬、香芹油及黑松露

gnocchi di zucca al gorgonzola, porcini e luganega di maiale
pumpkin gnocchi with gorgonzola, Italian sausage and wild porcini mushrooms 298
南瓜馬鈴薯丸子配戈貢佐拉藍芝士、意大利香腸及野生牛肝菌

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
燉鴨肉意大利雲吞、鴨肉醬汁、巴馬臣芝士及酥炸鼠尾草

linguine all'astice con pomodoro, peperoncino, limone ed erbe
🦞 lobster linguine with tomatoes, chilli, lemon and aromatic herbs 398
龍蝦意大利扁麵、辣椒番茄及檸檬香草

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
番茄辣肉腸薄餅

margherita
tomato sauce, fior di latte mozzarella and basil 238
番茄羅勒水牛芝士薄餅

prosciutto crudo di parma e rucola
tomato sauce, 24-months parma ham, burrata, arugula and dried cherry tomatoes 298
24個月風乾巴馬火腿配布袋芝士、火箭菜及櫻桃番茄乾薄餅

aragosta
🦞 lobster bisque, thinly-sliced lobster and lemon zest 498
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

mozzarella, gorgonzola, pere, nocciole e miele al peperoncino
mozzarella, gorgonzola, pear, hazelnuts and hot spicy honey 298
白醬、水牛芝士、戈貢佐拉藍芝士、啤梨、榛子及香辣蜂蜜

secondi | main course | 主菜

	calamari al forno ripieni con pomodori tritati, capperi, acciughe e pane grattato baked cuttlefish filled with chopped tomatoes, capers, anchovies and homemade bread 烤墨魚釀碎番茄、酸豆、鯷魚及自家製麵包	398
	filetto di tonno in crosta di pistacchio con melanzane e pomodorini arrosto seared blue fin tuna fillet, coated in pistachio with sweet and sour eggplant and roasted tomato 開心果醬香烤藍鰭吞拿魚、糖醋茄子、燒番茄	398
♀	costine di manzo brasate al vino rosso con salse di stagione e "focaccina" red wine braised short ribs with seasonal sauces and "focaccina" 紅酒燉牛小排配時令醬汁及意式香草麵包	498
	filetto di manzo con salsa "cacciatora", pera dorata con senape e asparagi freschi beef tenderloin with "cacciatora" gravy, golden pear with mustard and fresh asparagus 牛柳配意式獵人番茄醬、芥末黃金梨及新鮮蘆筍	398
	faraona arrosto con patate, funghi selvatici, tartufo nero e salsa d'arancia "imperial roasted guinea fowl" with potatoes, wild mushrooms, black truffle and orange sauce 烤皇家珍珠雞配薯仔、野菌、黑松露及香橙醬	458

contorni | side dishes | 伴菜

	asparagi scottati con parmigiano reggiano seared asparagus with parmesan cheese 火炙蘆筍配巴馬臣芝士	158
	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	428
♀	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、香煎鵝肝配日本時令蔬菜	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
	アマダイのうろこ焼き grilled amadai snapper and asparagus sakura shrimp karaage, with shochu reduction 立鱗燒甘鯛魚佐唐揚蘆筍櫻花蝦、清酒醬	308
	豚ロースのグリル,ピスタチオ照り焼きソース grilled kurobuta pork with pistachio teriyaki sauce and green beans 香烤黑豚肉配開心果照燒汁、四季豆	298
♀	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 and 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 and crispy garlic chips served with three sauces: onion and garlic, sour soy and 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

天婦羅盛り合わせ

tiger prawns and assorted seasonal japanese vegetables

268

炸虎蝦及日本野菜天婦羅拼盤

海老天婦羅

🍣 tiger prawns

298

炸虎蝦天婦羅

春野菜の天婦羅

assorted seasonal japanese vegetables

198

日本野菜天婦羅拼盤

ロックシュリンプの天ぷら

rock shrimp with spicy mayonnaise

238

岩蝦天婦羅配辣蛋黃醬

飯麵 | rice and noodle | お食事

海鮮麦飯雑炊

seafood barley rice "zosui" style with lobster, scallop, octopus and seasonal vegetables

428

海鮮藜麥雜炊配龍蝦、帶子、八爪魚及時令蔬菜

野菜焼きうどん

stir-fried udon with japanese mixed vegetables

268

日式雜菜炒烏冬

雲丹とシーフードのチャーハン

sea urchin and mixed seafood fried rice

358

海膽海鮮炒飯

和牛とキムチのチャーハン

japanese wagyu beef and kimchi fried rice

328

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

	ほうれん草の胡麻和え japanese spinach roll with sesame sauce 日式菠菜沙律配芝麻醬	138
	餃子 pan-fried pork gyoza with spicy sour sauce 日式豬肉煎餃配酸辣醬汁	158
♀	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
	アスパラ桜エビ揚げの明太ロブスター添え asparagus sakura shrimp karaage with caviar, lobster mayo and wine miso puree 唐揚蘆筍櫻花蝦、龍蝦蛋黃醬及紅酒味噌泥	248
	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 油甘魚薄切配三文魚子及紫蘇羅勒汁	298
	蛤酒蒸し hamaguri clams steamed with sake, garlic and ginger 清酒煮蜆	388
♀	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 and scallop tartare, sea urchin and 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、酥炸脆片	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
	合鴨薫製,ナス,しそ,のカブ巻き,キャビア添え smoked duck breast, yuzu eggplant and shiso turnip roll with caviar 煙鴨胸、柚子茄子、紫蘇蘿蔔卷佐黑魚子	298
	フォアグラのグリル・ブランディ照り焼き grilled foie gras with soba seeds and brandy soy sauce 香煎鵝肝、蕎麥籽白蘭地醬油	228
♀	なす柚子味噌田楽 japanese eggplant dengaku with yuzu miso and ginkgo nuts 日式燒茄子、柚子味噌及銀杏	198

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

♀	アクア京都壽司盛り合わせ kyoto sushi selection 9 pieces of sushi · 9 types 京都壽司拼盤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
	アクア東京壽司盛り合わせ 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
	デラックス刺身壽司盛り合わせ 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	♀	ankh刺身壽司盛り合わせ ankh sashimi and sushi 10 types of sashimi & 12 pieces of chef signature sushi and makiroll (lobster · abalone · toro · uni) ankh極上特選刺身壽司拼盤(共40件)	
	♀ アクア東京叩き壽司盛り合わせ tataki selection 14 pieces (fatty tuna, botan ebi, wagyu beef and foie gras on cucumber slices) 創作壽司拼盤14件	988		3 to 4 guests 5 to 6 guests 7 to 8 guests	2,888 3,888 4,888

卷物 | maki & temaki roll | 巻き壽司

maki roll - 6 pieces
temaki roll - 1 piece

	maki	temaki		maki	temaki
炙り和牛巻き・アボカドとキャビ 添え			ソフトシェルクラブのスパイ ー巻き		
seared wagyu beef with avocado and caviar	328	178	soft-shell crab tempura with spicy tobiko sauce	268	138,
火炙和牛牛油果、黒魚子卷			軟殻蟹天婦羅卷、飛魚子辣醬		
トロハマチのキャビア添え yellowtail belly with caviar homemade pickled cucumber and fried garlic	298	168	カリフォルニアロール		
油甘魚腩黒魚子卷、自家製酸瓜、炸蒜			california	238	128
スパイシーネギトロとアボカド巻き spicy negitoro and avocado	258	138	アボカド胡瓜巻き avocado and kappa	168	78
碎葱吞拿魚腩牛油果卷、蒜辣醬			牛油果青瓜卷		
伊勢海老壽司巻きの天婦羅 lobster and salad tempura	288	158	♀ 焼大とろ巻壽司 seared toro	368	188
龍蝦天婦羅沙律壽司卷			火炙大吞拿魚腩卷		

刺身 & 壽司 | sashimi and 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
縞鰯 shima-aji / striped-jack 深海池魚	198		イクラ ikura / salmon roe 三文魚魚子		118
a5和牛 a5 wagyu beef 鹿兒島和牛	298	228	サバとイクラ saba / mackerel 鯖魚		198



本店特有菜式 signature dish

價目另設加一服務費 subject to 10% service charge



aquak Kyoto