



# aqua kyoto

## aqua kyoto signature menu 3 courses and a cocktail £30.00

available for up to 6 guests Monday to Friday 12pm – 2:30pm  
Monday to Thursday 5.30 - 10.30pm, Friday and Saturday 5.30 - 7.00pm

### starter

ソフトシェルクラブの太巻 / soft shell crab no futo maki  
soft shell crab, tobiko, avocado, wrapped in mango paper (3 pieces) (C, CR, F, S)

ほうれん草胡麻和え / hourensou goma ae  
spinach salad, toasted sesame, goma dressing (S, SE) (v)

手羽先焼き / tebasaki yaki  
grilled boneless chicken wings, ginger lime miso, wasabi, sesame (4 pieces) (C, S)

### main

ピリ辛ラム肉 / piri kara ramu niku  
spicy lamb cutlets, yuzu koshu, takanokawa (C, S)

イカのソテー / ika no sote  
squid, shisho, tsukudani rice, tomato tentsuyu foam (F, S)

銀鱈西京焼き ゆず とんぶり / gindara saikyo yaki yuzu tonburi  
miso black cod, yuzu curd, cucumber, tonburi, Japanese herbs (C, F, S) (£8 supplement)

茶そば / cha soba  
hand-made matcha soba noodles, Japanese mushrooms, tamago, ginkgo nuts (C, E, N, S) (v)

### dessert

黒ゴマ フォンダント / kuro goma fondanto  
black sesame fondant, miso ice cream, kinako (C, E, SE, M)

自家製 アイスクリーム シャーベット / jikasei aisu crème shabetto  
hand-made ice cream & sorbet, almond & chocolate wafer (C, E, M, N)

3 courses and a cocktail £30.00

Please advise us if you suffer from any allergies or intolerances.  
All prices include 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.

key to allergens:  
C – cereals containing gluten, CE – celery and celeriac, CR – crustaceans, E – eggs, F – fish, L – lupin, P – peanuts,  
M – milk, MO – molluscs, MU – mustard, N – nuts, S – soya beans, SE – sesame, SU – sulphur dioxide