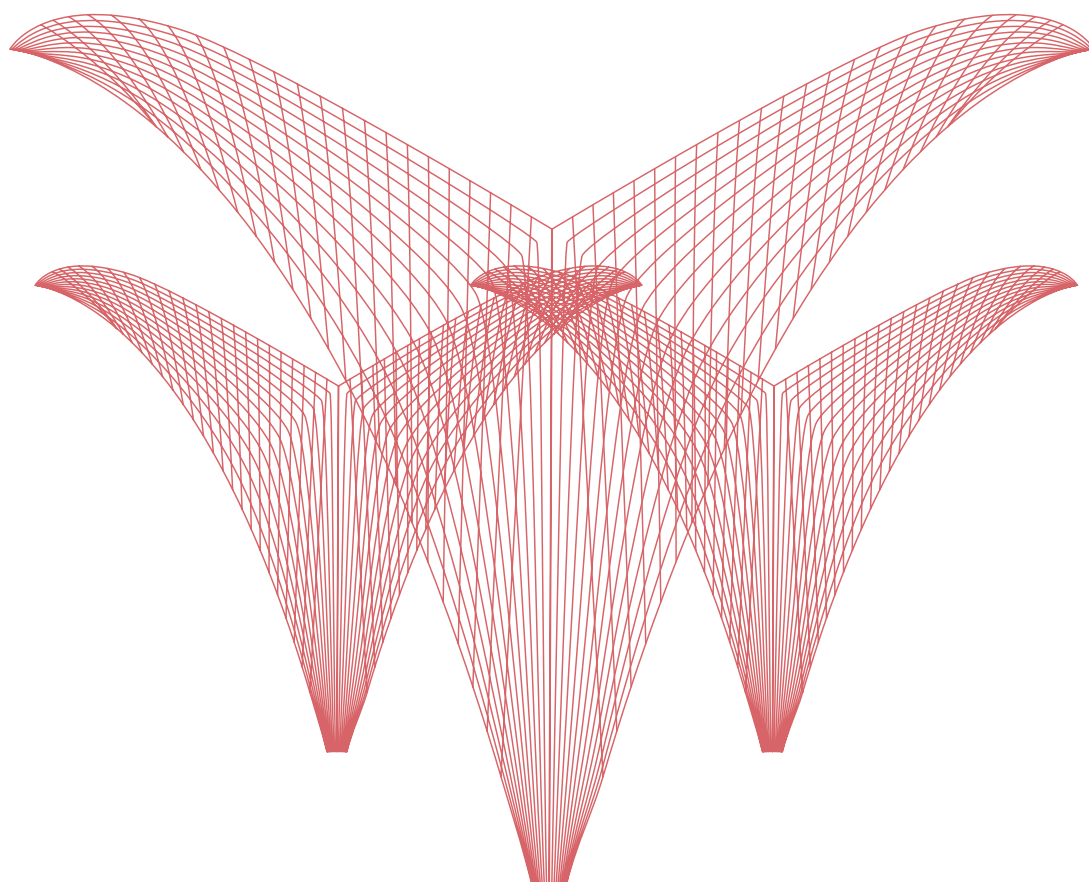


aqua



KYOTO TO ROMA
SIGNATURE MENU

KYOTO TO ROMA

• SIGNATURE •

\$98 Per Person

FIRST COURSE

for the table:

白味噌汁
White miso soup & chives

枝豆
Edamame & Maldon sea salt | vg

OSTRICHE

Wellfleet oysters, shallots, red wine vinegar & lemon
(optional \$6 per unit)

SECOND COURSE

for the table:

寿司と刺身の盛り合わせ
Aqua Kyoto sushi & sashimi omakase platter

BURRATA
Roasted beets, walnuts, honey & thyme | v

巻き寿司の盛り合わせ
Chef's maki selection

CALAMARI
Fried calamari, lemon & aioli

THIRD COURSE

choice of:

RAVIOLI
Burrata, sundried red pepper, baby spinach
colatura di alici & puffed parmesan

MAFALDE
Slow-cooked oxtail ragu
Nero d'avola & winter truffle

ENTRÉE

choice of:

銀鱈西京焼き
Aqua Kyoto miso black cod
yuzu mayonnaise & yamagobo

雛鳥のグリル
Jalapeño miso marinated
char-grilled baby chicken

US 和牛リブアイ照り焼き
Grilled USDA wagyu ribeye teriyaki & Japanese mustard
(\$15 supplement per person)

SIDES

for the table:

焼き トウモロコシとしし唐辛子
Robata corn & shishito peppers

DESSERT

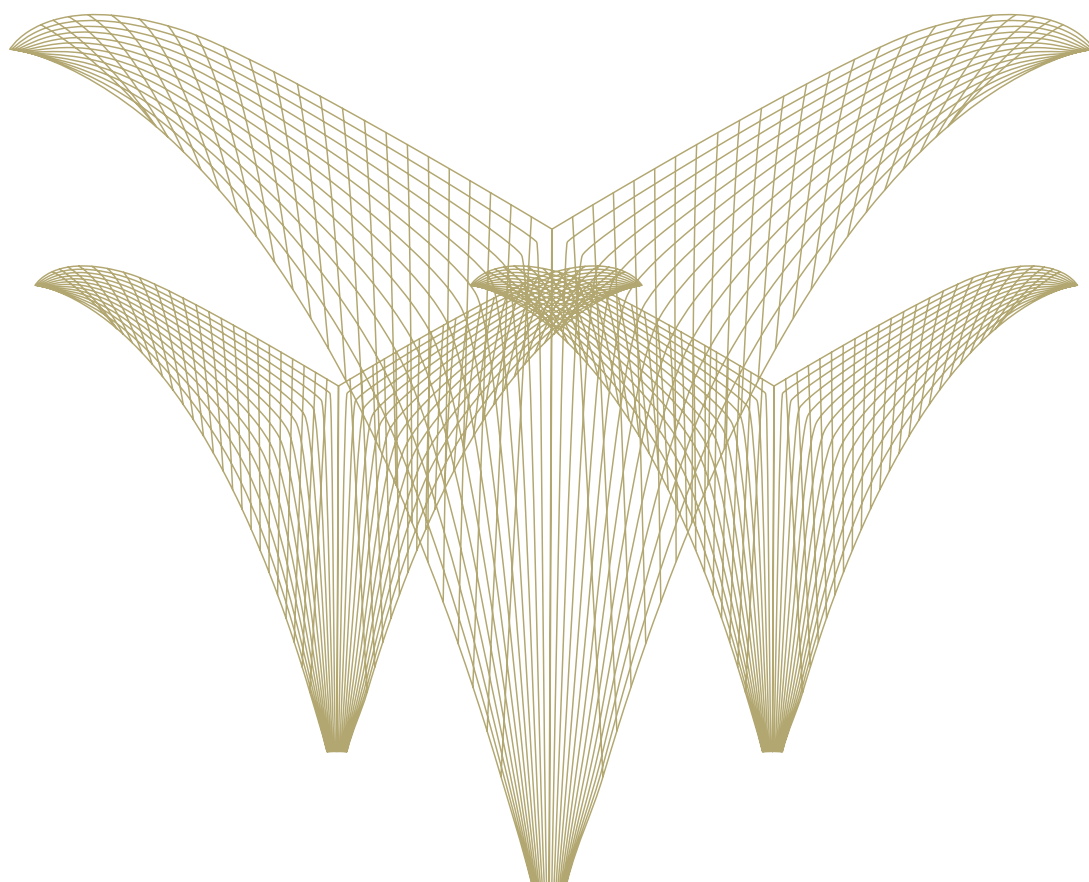
choice of:

TIRAMISU
Aqua's signature tiramisu
(for two)

SWEET CAVIAR
Espresso 'caviar' pearls, Valrhona chocolate
crèmeux & madeleines

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for those who are pregnant, young children, older adults, or individuals with compromised immune systems. Please inform your server of any allergies or dietary restrictions.

aqua



KYOTO TO ROMA

PREMIUM MENU

KYOTO TO ROMA

• PREMIUM •

\$138 Per Person

FIRST COURSE

for the table:

白味噌汁
White miso soup & chives

OSTRICHE & CAVIAR
Wellfleet oyster, ossetra caviar

枝豆
Edamame & Maldon sea salt | vg

SECOND COURSE

for the table:

寿司と刺身の盛り合わせ
Aqua Kyoto sushi & sashimi omakase platter

BURRATA
Roasted beets, walnuts, honey & thyme | v

巻き寿司の盛り合わせ
Chef's maki selection

TARTARE DI MANZO
Beef tartare, porcini mushrooms & Marsala zabaione

THIRD COURSE

for the table:

シーフードと野菜の天ぷら
Seafood & vegetable tempura

FOURTH COURSE

choice of:

RISOTTO ALL'ASTICE
Maine Lobster, salty fingers
prosecco emulsion & tarragon

MAFALDE
Slow-cooked oxtail ragu
Nero d'avola & winter truffle

ENTRÉE

choice of:

柚子紫蘇漬けラムチョップ焼き
Yuzu shiso marinated lamb
kimchi & chili mayonnaise

銀鱈西京焼き
Aqua Kyoto miso black cod
yuzu mayonnaise & yamagobo

US 和牛リブアイ照り焼き
Grilled USDA wagyu ribeye teriyaki & Japanese mustard
(\$15 supplement per person)

SIDES

for the table:

ほうれん草胡麻和え
Spinach salad & toasted goma dressing | vg

しし唐辛子
Grilled shishito pepper

DESSERT

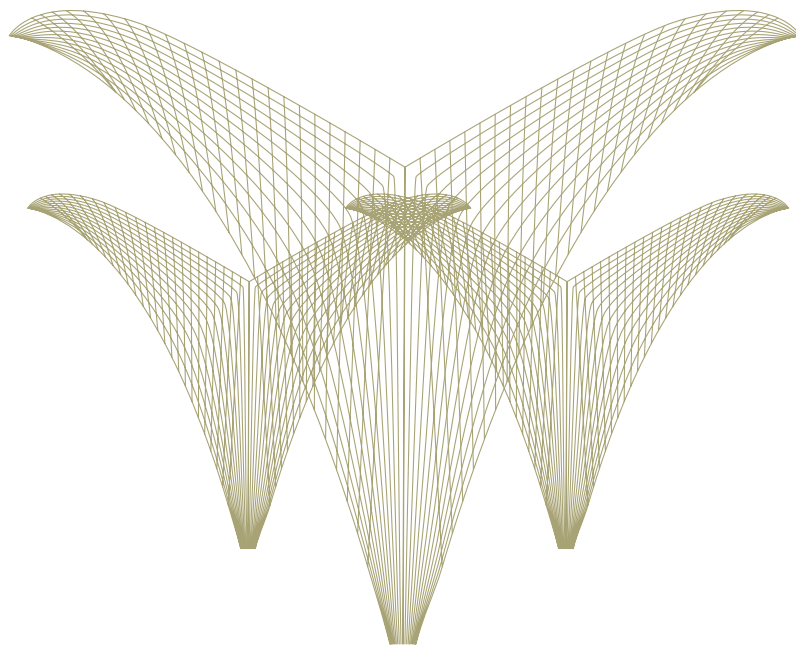
choice of:

LIMONE
Lemon curd, ricotta mousse

CHOCOLATE & BLACK SESAME MOLTEN CAKE
Green tea ice cream

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aquaroma



PRIVATE DINING ROOM MENU

aquaroma

SET MENU | \$132 per person
All dishes are prepared to be shared for the table

FOR THE TABLE

PANE

Homemade rosemary focaccia & Nocellera olive oil

OLIVES

Castelvetrano green olives, mint & parsley | v

ANTIPASTI

(select two)

BRANZINO

Branzino tartare, blood orange, fennel, sumac

BRUSCHETTA

Heirloom tomatoes, smoked burrata & sourdough

BURRATA

Grilled zucchini, prosciutto crudo di Parma, pine nuts & sundried tomatoes | v

CALAMARI FRITTI

Fried calamari, lemon & aioli

PIZZETTE & PASTA

(select two)

ROMAGNOLA

San Marzano tomatoes, mozzarella, prosciutto crudo di Parma, arugula cream & parmesan shavings

PICCANTE

Spicy Calabrian pesto, mozzarella, squash blossom, burrata & parsley oil

RIGATONI ALLA NORMA

Fried eggplant, ricotta salata, basil

GNOCCHI

Sundried tomato pesto, chickpeas & rosemary | vg

MAINS

(select three)

LAMB OSSO BUCO

Mint Gremolata, Polenta

CHICKEN MILANESE

Datterini tomatoes, arugula, Parmigiano, cannellini beans

CAVOLFIORE

Roasted cauliflower, sundried red pepper, cannellini bean puree, pistachio pesto

POLPO

Octopus, pistachios, chickpeas and red bell peppers

SIDES

(select two)

INSALATA VERDE

Arugula, escarole, parmesan shaving, muscatel, pine nuts & olive oil

TRUFFLE POTATOES

ZUCCHINI FRITTI, CHILI AIOLI

CANNELLINI

Cannellini beans, salsa verde

DESSERT

CLASSIC TIRAMISU

Mascarpone cream, espresso

LIMONE

Amalfi lemon, ricotta & white chocolate

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SET MENU | \$180 per person

All dishes are prepared to be shared for the table

FOR THE TABLE

PANE

Homemade rosemary focaccia & Nocellera olive oil

OLIVES

Castelvetrano green olives, mint & parsley | v

ANTIPASTI

(select two)

TONNO

Yellowfin tuna, tapenade, grapes & pane carasau

OSTRICHE

Beech Point oysters, shallots, red wine vinegar & lemon

ARANCINI

Beef ragu, saffron, green peas & smoked mozzarella

TAGLIERE

All'italiana, salumi & selection

PIZZETTE & PASTA

(select two)

SOPPRESSATA E MIELE

Italian salami, san marzano tomatoes, basil honey & smoked mozzarella

ASTICE DAVIDE

Lobster bisque, lobster medallions, bottarga, dill & lemon zest

RIGATONI ALLA NORMA

Fried eggplant, ricotta salata, basil

GNOCCHI

Sundried tomato pesto, chickpeas & rosemary | vg

LAMB TORTELLINI

Slow cooked lamb, arugula cream, onion jam, lamb jus

MAINS

(select three)

BRANZINO STRIATO

baby artichoke, tomato water, Taggiasca olives & parsley oil

FRITTO MISTO

Red prawns, branzino, octopus, white bait, zucchini fritti, chili aioli

PARMIGIANA DI MELANZANE

NEESVIG FARM COSTATA DI MANZO (MP)

(\$20 supplement per person)

USDA prime ribeye, cilantro salsa verde, roasted garlic & cherry tomatoes

SIDES

(select two)

INSALATA VERDE

Arugula, escarole, parmesan shaving, muscatel, pine nuts & olive oil

PATATE AL TARTUFO

Crispy potatoes, pecorino & winter truffle

CANNELLINI

Cannellini beans, salsa verde

DESSERT

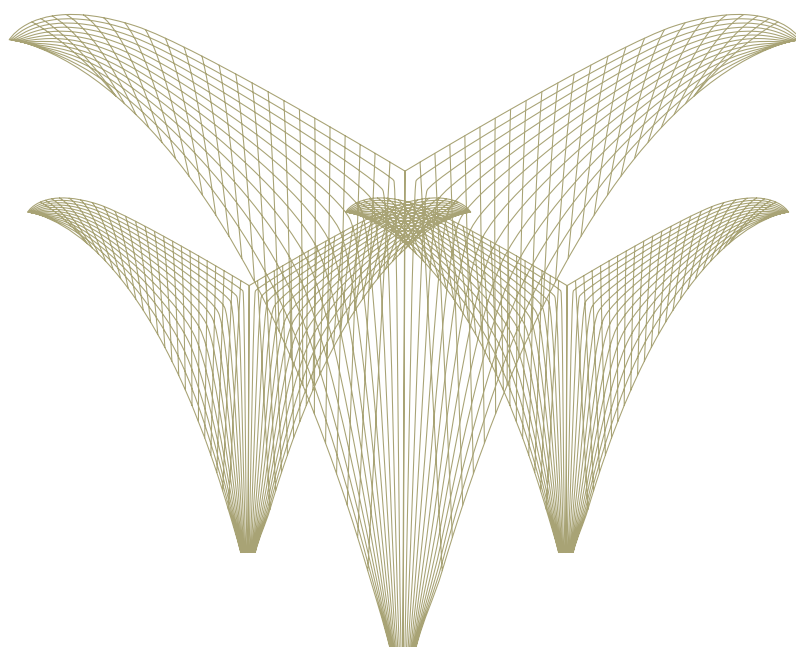
CLASSIC TIRAMISU

Mascarpone cream, espresso

LIMONE

Amalfi lemon, ricotta & white chocolate

aquakyo



PRIVATE DINING ROOM MENU

SET MENU | \$138 per person

All dishes are prepared to be shared for the table

FOR THE TABLE

**EDAMAME
MISO SOUP**

COLD

(select two)

GOMA-AE, spinach salad, toasted sesame & goma dressing | **vg**

HIYA-YAKKO, ginger, scallion, Myoga | **vg**

HAMACHI KARASHI SUMISO, seared yellowtail, Japanese mustard vinaigrette

TUNA TATAKI, seared bluefin tuna, Japanese citrus soy dressing, garlic

HOT

(select two)

PORK GYOZA with Gyoza sauce

VEGETARIAN GYOZA with vegetarian Gyoza sauce | **vg**

ROCK SHRIMP TEMPURA, chili mayonnaise

CHICKEN KARAAGE, deep fried chicken thigh

MAKI & SUSHI

(select two)

KINOKO MUSHROOM, parsnip tempura | **vg**

KANI CRAB, avocado, cucumber, mayonnaise & tobiko

FUTO-MAKI TRIO, tuna, salmon, hamachi, avocado, scallion & tobiko

SPICY TUNA, tobiko, avocado, cucumber, chili mayonnaise

AVOCADO & CUCUMBER | **vg**

MAINS

(select two)

LAMB CHOP, grilled, yuzu shiso, kimchi

GINDARA SAIKYO, grilled black cod, yuzu mayo, yamagobo

NASU DENGAKU, eggplant, sweet miso | **vg**

US WAGYU RIBEYE TERIYAKI

SALMON CONFIT, Akazu reduction, taro root

RICE & NOODLES

(select one)

SEAFOOD FRIED RICE

KINOKO UDON | **vg**

VEGETARIAN FRIED RICE | **v**

DESSERT

SWEET CAVIAR, chocolate Cremeux, pop rocks

SET MENU | \$168 per person

All dishes are prepared to be shared for the table

FOR THE TABLE

**EDAMAME
MISO SOUP**

COLD

(select two)

GOMA-AE

Spinach salad, toasted sesame & goma dressing | vg

HIYA-YAKKO

Ginger, scallion, Myoga | vg

HAMACHI KARASHI SUMISO

Seared yellowtail, Japanese mustard vinaigrette

TUNA TATAKI

Seared bluefin tuna, Japanese citrus soy dressing, garlic

TUNA TORO TARTAR

OYSTER

Japanese style oyster, ponzu sauce

HOT

(select two)

PORK GYOZA

with Gyoza sauce

VEGETARIAN GYOZA

with vegetarian Gyoza sauce | vg

ROCK SHRIMP TEMPURA

Chili mayonnaise

CHICKEN KARAAGE

Deep-fried chicken thigh

MAKI & SUSHI

(select three)

KINOKO MUSHROOM

Parsnip tempura | vg

KANI CRAB

Crab, avocado, cucumber, mayonnaise & tobiko

PRAWN TEMPURA

FUTO-MAKI TRIO

Tuna, salmon, hamachi, avocado, scallion & tobiko

SPICY TUNA

Tobiko, avocado, cucumber, chili mayonnaise

SALMON & SCALLOP

Tobiko, smoked daikon, beets caviar

AVOCADO & CUCUMBER | vg

MAINS

(select two)

LAMB CHOP

Grilled, yuzu shiso, kimchi

GINDARA SAIKYO

Grilled black cod, yuzu mayo, yamagobo

NASU DENGAKU

Eggplant, sweet miso | vg

US GRILLED USDA WAGYU RIBEYE TERIYAKI & JAPANESE MUSTARD

CHILEAN SEABASS

Chili dashi sauce

ROBATA

(select one)

CHICKEN THIGH

PORK BELLY

NASU SHISHITO GOMA MISO

Eggplant, shishito, Naga-Negi, red bell pepper | v

RICE & NOODLES

(select one)

SEAFOOD FRIED RICE

WAGYU FRIED RICE

KINOKO UDON | vg

VEGETARIAN FRIED RICE | vg

DESSERT

SWEET CAVIAR

chocolate Cremeux, pop rocks