



# aqua kyoto

## Sample Valentine's Day menu

Please note, this is a sample menu. Menu items and pricing are subject to change.

A glass of Veuve Clicquot on arrival

枝豆 / edamame (v)

salted edamame beans (S, C)

ほうれん草胡麻和え / hourensou goma ae (v)

spinach salad, toasted sesame, goma dressing (S, SE)

季節の刺身盛り合わせ / kisetu no sashimi moriawase

Seasonal sashimi omakase, fresh wasabi (CR, F, MO, S)

柚子 紫蘇 ロブスター天ぷら / yuzu shiso robusuta tempura

Yuzu, shiso lobster tempura, wasabi sauce (CR, C)

銀鱈西京焼き ゆず とんぶり / gindara saikyo yaki yuzu tonburi

black cod, yuzu curd, cucumber, tonburi, Japanese herbs (S, C, F)

or

和牛サーロイン ガーリックバター 玉葱味噌 / wagyu saroin garikku batta tamanegi miso

Wagyu sirloin, black garlic fermented butter, caramelised miso onions (M, C, S)

ホワイトチョコ 梅干 パヴェ チェリーシャーベット /

howaito choko umeboshi pave cheri shabetto

White chocolate and umeboshi pave sour cherry sorbet (M, C)

プティフル / puti furu

Petit fours (M, SE)

£80.00 per guest

please advise us if you have any allergies or intolerances. key to allergens:

C - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, E - eggs, F - fish, L - lupine, P - peanuts,  
M - milk, MO - molluscs, MU - mustard, N - nuts, S - soya beans, SE - sesame, SU - sulphur

all prices include 20% VAT at the current rate. a 12.5% discretionary service charge will be added to the final bill.