

## antipasti | starters | 前菜

- cremoso al cavolfiore, aglio nero, peperone piquillo, cialda alla carota, olio al dragoncello  
cauliflower mousse, black garlic and piquillo pepper puree, carrot tuille, tarragon oil 198  
椰菜花奶凍配紅椒、黑蒜、胡蘿蔔薄片伴龍蒿油
- 30g di caviale kristal servito con i classici condimenti  
30g kristal caviar served with blinis, egg, capers, chives, shallots and crème fraiche 988  
30克晶鑽魚子醬
- carpaccio di gamberi rossi siciliani, emulsione di insalata caesar, mela in osmosi di grappa,  
caviale  
sicilian red prawns carpaccio with kristal caviar, grappa compressed apple and caesar  
emulsion 430  
薄切西西里紅蝦配魚子醬、凱撒沙拉醬、格拉巴酒及蘋果
- carpaccio di rapa rossa, puree di caprino e sedano rapa, arancia, perle di balsamico  
beetroot carpaccio, goat cheese and celeriac puree, orange, balsamic pearls 198  
薄切紅菜頭沙律配芹菜頭羊奶芝士醬、香橙及黑醋珍珠
- la nostra battuta di fassona piemontese  
aqua's signature italian fassona beef tartare 278  
經典生牛肉他他
- insalatina di granchio, cetriolo compresso, consomme di pomodoro, olio al prezzemolo  
king crab salad, cucumber, tomato consomme and parsley oil 288  
皇帝蟹肉青瓜沙律配蕃茄清湯汁及歐芹油

## primi | pasta & risotto | 頭盤

- risotto alla zucca, bastardo del grappa, semi di girasole e pangrattato al peperoncino  
squash risotto with bastardo del grappa cheese, sunflowers seeds and chilli breadcrumbs 198  
南瓜芝士意大利飯伴葵花籽及辣麵包糠
- risotto al nero di seppia, gamberi rossi, caprino, pomodoro, prezzemolo  
cuttlefish ink risotto with red prawns, goat cheese, tomato and parsley 478  
墨魚汁燴意大利飯配紅蝦、羊奶芝士、蕃茄及歐芹
- taglietelle al ragù d'anatra, cioccolato fondente, ricotta salata  
duck ragu tagliatelle, dark chocolate and ricotta salata cheese 238  
自家製鴨肉意大利鳥巢麵配黑巧克力及意大利瑞可達芝士醬汁
- tortelloni di astice e granchio, spuma di bisque, piselli, gel al limone di amalfi  
♀ lobster and king crab tortelloni, bisque mousse, peas and amalfi lemon 518  
龍蝦皇帝蟹雲吞配龍蝦慕絲、青豆及檸檬醬
- tagliolini con tartufo invernale italiano, tuorlo grattugiato, parmigiano invecchiato  
winter truffle tagliolini with grated egg yolk and aged parmesan 588  
冬季黑松露自家製意大利幼麵配蛋黃碎及巴馬臣芝士

pizze | thin-crust pizza | 薄餅

our unique dough recipe uses minimal yeast, resulting in a light and incredibly thin crust.

diavola con peperoni rossi  
spicy salami pizza with tomato sauce, mozzarella & bell peppers 268  
辣肉腸甜椒薄餅

pizza al tartufo  
truffle pizza with black truffle, mozzarella and taleggio cheese 395  
黑松露雙重芝士薄餅

margherita  
margherita pizza with tomato sauce, buffalo mozzarella & basil 208  
蕃茄羅勒水牛芝士薄餅

bianca con rucola prosciutto  
♀ parma ham pizza with 24-month aged parma ham, buffalo mozzarella & baby 328  
rocket  
意大利風乾火腿火箭菜薄餅

pizza con aragosta  
♀ lobster pizza with lobster bisque, thinly-sliced lobster & lemon zest 368  
香濃龍蝦薄餅

## secondi | main course | 主菜

astice, patate confit con granchio reale, gel di aceto balsamico e salsa al caviale  
poached lobster, confit potato with king crab, caviar sauce and balsamic gel 798  
龍蝦配帝王蟹、油封馬鈴薯、香醋及魚子醬

costata di manzo wagyu grigliata e affumicata da 500g  
grilled and smoked 500g australian wagyu beef rib eye 1348  
烤燻500克澳洲和牛肉眼扒

branzino selvatico, patata hasselback, puree di prezzemolo, maionese alleacciughe,  
crocchetta di granchio e nduja 388  
wild sea bass with hasselback potato, parsley puree, anchovies mayo, crab and  
nduja croquette  
野生鱸魚配手風琴馬鈴薯、歐芹醬、銀魚柳汁及炸螃蟹辣肉丸子

costoletta di manzo brasata, sedano rapa, asparagi, salsa al timo  
braised beef short rib, celeriac crumb, white and green asparagus, thyme jus 408  
紅燒牛小排配芹菜麵包屑、雙色蘆筍及百里香汁

maialino confit, carote, purée di cipolla rossa di tropea, pera glassata al balsamico  
confit suckling pig, balsamic-glazed pear, carrots & tropea red onion puree 458  
油封乳豬仔肉配胡蘿蔔、紅洋蔥醬及香醋梨

## contorni | side dishes | 伴菜

fagiolini con nduja  
french beans with nduja 78  
香蒜意大利辣味豬肉醬法邊豆

insalatina di datterini, cipolle rosse di tropea e rucola  
datterini tomato salad with tropea red onion & rocket 78  
火箭菜蕃茄洋蔥沙律

patate novelle al tartufo nero e parmigiano  
double-cooked new potato, black truffle & parmesan 78  
黑松露巴馬臣芝士燒新薯

vegetali trifolati alla griglia  
grilled eggplant, courgette & red pepper trifolati 78  
意式烤茄子配西葫蘆黃瓜及紅椒仔

## 主菜 | hot dishes | 溫物

|  |     |
|--|-----|
| 銀ムツのグリル海老あんかけ<br>grilled chilean sea bass with prawn ankake, tofu, corn crisps with sesame cream<br>燒雪花魚伴蝦蓉汁配黑芝麻粟米脆豆腐皮   | 378 |
| 和牛の焼き茄子巻き<br>grilled thin sliced wagyu beef wrapped with smoked eggplant<br>薄切和牛茄子卷  | 318 |
| 豚角煮と鰻の蒲焼き<br>slow-cooked pork belly & eel in tonjiru soup<br>慢煮五花肉配鰻魚味增汁   | 308 |
| 神戸牛のグリル、酢立ちポン酢<br>grilled kobe beef with japanese vegetables and sudachi sour soy<br>燒神戸和牛配日本時令蔬菜伴忌廉薯蓉   | 998 |
| ラムチョップの辛味照り焼き<br>chilli teriyaki lamb with yuzu, garlic & miso<br>燒羊架配柚子照燒汁  | 348 |
| サーモンとホタテのグリル、オニオンピューレ、生ウニ添え<br>grilled salmon, hokkaido scallops & sea urchin with caramelised onion puree<br>烤三文魚、北海道帶子及海膽配焦糖洋蔥泥                                | 308 |
| 銀ダラ西京焼き<br>charcoal-grilled black cod marinated with saikyo miso<br>銀鱈魚西京燒   | 398 |
| 牛肉の照り焼き<br>grilled angus rib eye houraku-yaki, karashi mustard & teriyaki sauce<br>燒美國肉眼扒配黃芥末照燒醬   | 428 |
| 和牛の石焼きと3種のソース<br>♀ stone-grilled wagyu sirloin & crispy garlic chips<br>served with three sauces: onion & garlic, sour soy & sansho pepper soy<br>石燒和牛西冷伴炸蒜片配三色汁 | 998 |

## 天婦羅 | tempura | 天婦羅 / 揚げ物

春野菜の天婦羅、トリュフ味噌添え

seasonal vegetables, seaweed & truffle miso cream

198

日本野菜天婦羅伴海藻黒松露麵豉醬

天ぷら盛り合わせ

seasonal vegetables and tiger prawn tempura

278

什錦天婦羅拼盤

ソフトシェルクラブ

soft-shell crab

248

炸軟殼蟹天婦羅

海老天婦羅

tiger prawns

278

炸蝦天婦羅

## 飯麵 | rice & noodle | お食事

松葉かにと桜エビの石鍋麦ご飯

stone pot barley rice with snow crab & sakura shrimp

308

松葉蟹肉櫻花蝦日本押麥石鍋飯

野菜焼きうどん

stir-fried udon with japanese vegetables

208

雜菜炒日本烏冬

雲丹とシーフードのチャーハン

uni & seafood fried rice

318

海膽海鮮炒飯

和牛とキムチのチャーハン

wagyu & kimchee fried rice

318

和牛泡菜炒飯

## 配酒小食及湯 | small plates and soup | 前菜とスープ

|   |     |
|---|-----|
| スパイシー焼き枝豆<br>roasted edamame with lemon and shichimi<br>檸檬七味粉烤毛豆  | 78  |
| 和牛のたたき<br>wagyu beef tataki<br>日式生和牛他配柚子酸汁  | 388 |
| 鮑と蟹のコンソメスープ<br>steamed abalone and taraba crab consommé soup, zucchini flower and tamago tofu<br>清酒煮鮑魚配天婦羅蟹肉釀意瓜花伴雪場蟹湯                                     | 308 |
| 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<br>tuna, salmon and scallop tartare with ikura, uni, caviar and crispy wonton wrapper<br>和式他他拼盤配三文魚子,黑魚子,海膽及炸雲吞皮 | 418 |
| 枝豆<br>salted edamame<br>鹽味毛豆  | 78  |
| なめこ味噌汁<br>nameko mushroom and tofu miso soup<br>滑子菇麵豉湯  | 78  |
| フォアグラのグリル、ブランディ照り焼き<br>grilled foie gras, soba seeds & brandy soy sauce<br>香煎鵝肝配押麥及白蘭地醬油  | 218 |
| 蛤酒蒸し<br>hamaguri clams steamed with sake, garlic & ginger<br>清酒煮蜆   | 168 |
| なす柚子味噌田楽<br>japanese eggplant dengaku, yuzu miso & ginkgo nuts<br>日式燒茄子配柚子味噌及銀杏   | 168 |
| タラバ蟹のキャビア添え、生うにと蟹味噌<br>king crab with caviar, sea urchin & crab miso<br>帝王蟹肉配魚子醬及海膽蟹膏他他   | 348 |

刺身 / 壽司 | sashimi & sushi | 刺身 / 壽司盛り合

|  |      |
|--|------|
| ♀ signature tataki platter / 14 pieces<br>including wagyu and foie gras in cucumber slices<br>創作壽司拼盤 | 1108 |
| tokyo platter / 14 pieces of sushi<br>東京壽司拼盤   | 888  |
| premium selection sashimi platter / 18 pieces, 6 types of sashimi<br>精選刺身拼盤                          | 688  |
| deluxe selection sashimi platter / 24 pieces, 8 types of sashimi<br>特上刺身拼盤                           | 948  |
| grand selection sashimi platter / 36 pieces, 12 types of sashimi<br>極上特選刺身拼盤                         | 1668 |
| aqua's japanese oyster platter / 6 pieces<br>日本特上生蠔  | 628  |

壽司卷 | sushi rolls | 巻き壽司

temaki hand roll available on request

maki roll

maki roll

スパイシーネギトロとアボカド巻き  
spicy negitoro & avocado  
碎葱吞拿魚腩牛油果卷伴蒜辣醬

238

アボカド胡瓜巻き  
avocado & cucumber  
牛油果青瓜卷

138

伊勢海老壽司巻きの天婦羅  
lobster & salad tempura  
龍蝦天婦羅沙律壽司卷

258

焼大とろ巻壽司  
grilled o-toro maki (fatty tuna)  
焼肥吞拿魚腩卷

368

ソフトシェルクラブのスパイシー巻き  
soft-shell crab tempura  
with spicy tobiko sauce  
炸軟殼蟹天婦羅卷配飛魚子辣醬

258

エビ天婦羅と叩き帆立巻き  
prawn tempura & chopped scallop  
with mentaiko sauce  
帆立貝炸蝦天婦羅伴明太子醬卷

248

カリフォルニアロール  
california

198

炙り鹿児島牛、カボチャと出汁ゼリー  
seared kagoshima wagyu beef with  
pumpkin and dashi ponzu jelly (3 pcs)

338

加州卷

鹿児島和牛南瓜天婦羅卷伴鰹魚酸汁啫喱



# 壽司 | nigiri | 寿司

2 pieces

|   |     |   |     |
|---|-----|---|-----|
| 鮭<br>sake (salmon)<br>三文魚               | 118 | 中トロ<br>chu-toro (semi fatty tuna)<br>中吞拿魚腩                  | 260 |
| はまち<br>hamachi (yellowtail)<br>油甘魚      | 135 | 鮪 - 赤身<br>maguro (tuna)<br>吞拿魚                              | 178 |
| 甘海老<br>amaebi (sweet prawns)<br>甜蝦      | 115 | 赤ムツとキャビア<br>akamutsu with caviar (rosy sea bass)<br>赤鮭黑魚子壽司 | 260 |
| 帆立貝<br>hotategai (scallop)<br>帆立貝       | 144 | ボタン海老<br>botan ebi (giant shrimps)<br>牡丹蝦                   | 260 |
| 玉子<br>tamago (japanese omelette)<br>壽司蛋 | 88  | イクラ<br>ikura (salmon roe)<br>三文魚魚子                          | 135 |
| 鮪-大トロ<br>o-toro (fatty tuna)<br>肥吞拿魚腩   | 320 | 雲丹<br>uni (sea urchin)<br>海膽                                | 298 |

## 刺身 | sashimi | さしみ

3 pieces

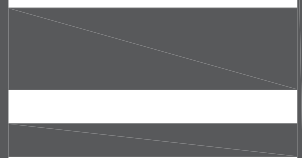
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| 鮭<br>sake (salmon)<br>三文魚              | 118 | 鮪-大トロ<br>o-toro (fatty tuna)<br>肥吞拿魚腩        | 388 |
| はまち<br>hamachi (yellowtail)<br>油甘魚     | 135 | 中トロ<br>chu-toro (medium fatty tuna)<br>中吞拿魚腩 | 280 |
| 甘海老<br>amaebi (sweet prawns)<br>甜蝦     | 115 | 鮪 - 赤身<br>maguro (tuna)<br>吞拿魚               | 198 |
| 帆立貝<br>hotategai (scallop)<br>帆立貝      | 144 | ボタン海老<br>botan ebi (giant shrimps)<br>牡丹蝦    | 300 |
| 縞鯨<br>shima-aji (striped jack)<br>深海池魚 | 218 | 雲丹<br>uni (sea urchin)<br>海膽                 | 388 |
| サバとイクラ<br>saba (mackerel)<br>鯖魚        | 198 | 赤貝<br>akagai (ark shell)<br>赤貝               | 260 |

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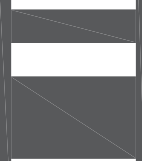
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