

aquakyo

FREE-FLOWING WEEKEND BRUNCH

Available on weekends only

Saturday 12pm - 2.45pm & Sunday 12pm - 2.45pm

Brunch menu | **49** per person

Including free-flowing non-alcoholic cocktails | **72** per person

Including free-flowing house red & white wine & beer | **82** per person

Including free-flowing cocktails & bubbles | **92** per person

Including free-flowing Pommery Brut Royal Champagne & cocktails | **125** per person

Free-flow drinks for 90 minutes.

BEVERAGE SELECTION

Prosecco

Cocktails

Bramble Fizz

Tanqueray gin, lemon juice, Crème de mûre, sugar syrup & Fever-Tree soda water

Kyoto Secret

Ketel One vodka, passionfruit puree, Passoa, vanilla syrup, Prosecco

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens.

Our menus are sample menus and are subject to change.

All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

v - vegetarian **vg** - vegan

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

STARTERS

To share

枝豆 ▼

Edamame | S

味噌汁 ▼

Miso soup | S

ロックシュリンプ 天婦羅

Rock shrimp tempura, spicy chilli & garlic mayo | CR, SE, E, CE, S

ほうれん草 胡麻和え ▼

Spinach salad, toasted sesame & Goma dressing | S, SE

茄子田楽 ▼

Japanese aubergine with green chilli miso & crunchy genmai | S

鶏唐揚げ

Chicken kara age, wasabi furikake, yuzu mayo | CE, S

寿司 盛合せ

Signature sushi platter | CE, MU, S, SE

おまかせ刺身

OMAKASE SASHIMI

£10 supplement

MAINS

Please select one

スズキのグリル

Ginger miso sea bass, pickled vegetables & yuzu curd | S, SE

豆腐 陶板焼き ▼

Tofu kara age, glazed with coriander chilli miso | CE, S

牛サーロイン

Robata grilled sirloin, Japanese wasabi salsa & tsuma salad | CE, MU, S

All mains are accompanied with rice & Japanese seasonal salad

DESSERT

デザート盛り合わせ ▼

Dessert platter | N, S, CE, M, E