

Celebrating 25 years

Welcome to a special celebration honouring
25 remarkable years of exceptional food and hospitality.
We have had the privilege of crafting memorable
experiences that bring people together.

Tonight we invite you to enjoy dishes inspired by our history
and commitment to quality. Each dish tells a story of tradition,
innovation and the flavours that continue to define us today.

Thank you for being part of this milestone; your support
and shared memories have made these 25 years
truly unforgettable.

Here's to the past, present and an exciting future.

Join us in celebrating 25 years by sharing your cherished
Aqua memories with #MyAquaMoment for the chance
to receive a special gift.

shiro

PAST

Tuna salmon tartare | 25
caviar & lotus chips
鮪赤身 サーモン タルタル
キャビアと 蓮根チップ

PRESENT

Fried cauliflower | 15
shiitake XO & coconut yoghurt miso | v
揚げカリフラワー 椎茸XOと
ココナッツヨーグルト味噌

Saikyo miso black cod | 35
pickled shallots & Champagne yuzu miso
銀鱈西京焼き シャロットピクルスと
シャンパン柚子味噌

FUTURE

Spicy negitoro maki | 22
ao nori & crispy leeks
スパイシーネギトロ巻 青海苔と
クリスピーリーク

Japanese seaweed selection tempura | 12
ten tsuyu sauce
海藻天婦羅 天つゆ

COCKTAILS

MASATAKA SOURS | 16
Nikka Days Whiskey, Rin Quin
Quin Peach Aperitif, Muyu Chinotto,
Wakame Seaweed Cordial, Yuzu,
Angostura Bitters, Foamer

CHERRY BLOSSOM | 11
Everleaf Marine,
Shichimi Agave, Yuzu,
Fever Tree Soda
— NON ALCOHOLIC —

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. All prices include VAT at the current rate. A 13.5% discretionary service charge will be added to the final bill.

V - vegetarian VG - vegan