

## OYSTERS & CAVIAR

|   |         |
|---|---------|
| ½ Dozen Classic <i>chili daikon &amp; ponzu</i>   | 528     |
| ½ Dozen Signature <i>Hokkaido uni &amp; salmon roe</i>  | 1068    |
| <i>Per piece (min.2)</i>  |         |
| Irish   | 88      |
| French  | 118     |
| Japanese  | 118     |
| 🍷 The Aubrey Caviar, Amur River Sturgeon Eggs<br><i>Accompanied by housemade shokupan, hard-boiled egg, chives, red onion</i> | 228/10g |

## SNACKS & STARTERS

|  |     |
|--|-----|
| Edamame <i>yuzu or chili salt (v)</i>  | 78  |
| Shishito Peppers <i>katsuobushi</i>  | 98  |
| Spicy Fried Cauliflower <i>(v)</i>   | 108 |
| 🍷 Charcoal Chicken Karaage <i>yuzu mayo</i>                                    | 158 |
| 🍷 Wagyu Tartare <i>daikon, black garlic, crispy rice</i>                       | 378 |
| Mushroom Gyoza <i>(v)</i>  | 148 |
| Wagyu Gyoza  | 188 |
| 🍷 Truffle Croquettes <i>soy béchamel, black garlic &amp; wasabi keupie (v)</i> | 118 |
| Agedashi Tofu <i>crispy tofu, shimeji mushroom ankake</i>                      | 158 |

## SALADS

|   |     |
|---|-----|
| Gomae <i>baby spinach, sesame (v)</i>   | 88  |
| Amela Tomato <i>silky tofu, black garlic &amp; shiso dressing (v)</i>                             | 118 |
| 🍷 The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing (v)</i> | 168 |
| Salmon Sashimi Salad <i>mizuna &amp; mixed greens, daikon, cucumber, yuzukosho ponzu dressing</i> | 218 |

## SANDOS

|  |     |
|--|-----|
| Signature A4 Miyazaki Wagyu Katsu Sando <i>caviar, gold leaf</i> | 858 |
| A4 Miyazaki Striploin Wagyu Katsu Sando                          | 678 |
| A4 Miyazaki Tenderloin Wagyu Sando                               | 678 |

## NEW STYLE SASHIMI

|   |     |
|---|-----|
| 🍷 Yellowtail Sashimi <i>ponzu, shiso, chili</i>                 | 278 |
| Hamachi Tataki <i>plum sake, cucumber, apple oroshi, sesame</i> | 278 |
| Seared Salmon <i>sakura vinegar miso, spicy tomato salsa</i>    | 268 |

## MAKI

|  |     |
|--|-----|
| Hamachi Roll <i>spring onion</i>                       | 228 |
| 🍷 Seared Hamachi & Prawn Tempura Roll                  | 328 |
| 🍷 Soft-Shell Crab Roll                                 | 238 |
| Asparagus Avocado Tempura Roll <i>black garlic (v)</i> | 168 |
| Wagyu Beef Roll <i>asparagus</i>                       | 388 |

## TEMPURA

|   |     |
|---|-----|
| Tempura Platter <i>6 pieces</i><br><i>Chef's Selection of Prawn, Seafood, Vegetable</i> | 448 |
| Kuruma Prawn  | 378 |
| Soft-Shell Crab   | 218 |
| Seasonal Vegetable <i>(v)</i>   | 108 |

## SUSHI & SASHIMI

*Our sushi is prepared in the Edomae style, using rice sourced from Hokkaido, and red vinegar made from ginjo sake lees. Rich in umami, this technique emphasises the natural flavours of the fish.*

|                                    | Nigiri | Sashimi |
|------------------------------------|--------|---------|
| Chef's Selection <i>12 pieces</i>  | 688    | 788     |
| <i>2pcs per order</i>              |        |         |
| 🍷 Akamutsu <i>rosy seabass</i>     | 228    | 238     |
| Botan Ebi <i>botan prawn</i>       | 178    | 178     |
| Hamachi <i>yellowtail</i>          | 78     | 88      |
| Hirame <i>flounder</i>             | 88     | 98      |
| Hotate <i>scallop</i>              | 138    | 148     |
| Salmon <i>sake</i>                 | 78     | 88      |
| Ikura <i>salmon roe</i>            | 128    |         |
| Kinmedai <i>splendid alfonsino</i> | 178    | 188     |
| Saba <i>mackerel</i>               | 118    | 128     |
| Shima Aji <i>striped jack</i>      | 118    | 128     |
| Uni <i>sea urchin (per piece)</i>  | MP     | MP      |

### • SIGNATURE IZAKAYA MENU •

*Price per person, minimum 2 guests*

Classic Izakaya Experience 950

*Add Beverage Pairing +498*

Premium Izakaya Experience 1300

*Add Premium Beverage Pairing +798*

## ROBATA

|  |            |
|--|------------|
| A4 Miyazaki Tenderloin                           | 688/125g   |
| A4 Miyazaki Striploin                            | 628/125g   |
| Bone-In Australian Wagyu Ribeye                  | 2788/1.4kg |
| 🍷 Iberico Secreto Pork                           | 378/150g   |
| 🍷 BBQ Tonkatsu Beef Rib                          | 368        |
| 🍷 Hokkaido King Crab Leg <i>kimuchi</i>          | 638        |
| Market Fish                                      | MP         |
| Hamachi Collar                                   | 248        |
| 🍷 Sustainable Miso Black Cod                     | 418        |
| Miso-Glazed Eggplant <i>(v)</i>                  | 138        |
| Seasonal Mushrooms <i>garlic miso butter (v)</i> | 148        |
| Asparagus Namban <i>(v)</i>                      | 178        |

## RICE & NOODLES

|  |     |
|--|-----|
| 🍷 Wagyu Oxtail & Bone Marrow Fried Rice  | 278 |
| 🍷 Lobster & Hokkaido Uni Fried Rice      | 378 |
| Mushroom Fried Rice <i>onsen egg (v)</i> | 148 |
| 🍷 Wagyu Curry Udon Noodle                | 208 |

*Free Flow Still and Sparkling Belu Water \$30 per head  
Plus 10% Surcharge*

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*Where available, our ingredients are from sustainable sources and ethical farms*

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🍷 *Signature Dish*