



UNI, OYSTERS & CAVIAR

🍷 Hokkaido Narabi Uni <i>shiso, nori, cucumber</i> Pre-order required limited daily Availability based on Hokkaido market's conditions	4888/250g
Oysters	528
½ Dozen Classic <i>chili daikon & ponzu</i>	
Signature, <i>Hokkaido uni & salmon roe</i> , minimum 2pcs	188
Japanese Oyster <i>minimum 2pcs</i>	118
🍷 The Aubrey Caviar, Amur River Sturgeon Eggs <i>accompanied by housemade</i> <i>shokupan, hard-boiled egg, chives, red onion</i>	228/10g
Caviar Oscietra <i>accompanied by housemade</i> <i>shokupan, hard-boiled egg, chives, red onion</i>	988/30g
Soyuzuke, Ikura <i>accompanied by housemade shokupan,</i> <i>hard-boiled egg, chives, red onion</i>	488/100g

SNACKS & STARTERS

🍷 Salmon Tartare <i>ikura, house-made XO sauce,</i> <i>avocado, shallots, crispy rice</i>	288
🍷 Charcoal Chicken Karaage <i>house-made yuzu mayo</i>	168
Edamame <i>yuzu or chili salt (v)</i>	78
Shishito Peppers <i>katsuobushi</i>	98
Spicy Fried Cauliflower <i>(v)</i>	118
Wagyu Gyoza <i>kimuchi</i>	198
Truffle Croquettes <i>soy béchamel, black garlic &</i> <i>wasabi keupie (v)</i>	128
🍷 Agedashi Tofu <i>crispy tofu, shimeji mushroom ankake</i>	158

SALADS

Gomae <i>baby spinach, sesame (v)</i>	88
🍷 The Aubrey Salad <i>beetroot, watermelon radish,</i> <i>pickled mushroom, yuzu ginger dressing (v)</i>	168
Salmon Sashimi Salad <i>mizuna & mixed greens,</i> <i>Okinawa bitter melon, cucumber, yuzukosho ponzu</i> <i>dressing</i>	218

SANDOS

🍷 Signature A5 Miyazaki Wagyu Katsu Sando <i>caviar, gold leaf</i>	858
A5 Miyazaki Tenderloin Wagyu Katsu Sando	688
A5 Miyazaki Tenderloin Grill Wagyu Sando	688

NEW STYLE SASHIMI

A5 Miyazaki Wagyu Tenderloin <i>house-made crispy garlic chips, chives, yuzu soy,</i> <i>sesame oil, toasted sesame seeds</i>	388/60g
+ caviar	228/10g
+ Hokkaido uni	208
Hirame <i>shiso salsa, ikura, onion, jalapeño</i>	268
🍷 Yellowtail Sashimi <i>ponzu, shiso, chili</i>	278

MAKI

Wagyu Beef Roll <i>asparagus</i>	388
🍷 Seared Hamachi & Prawn Tempura Roll	328
🍷 Soft-Shell Crab Roll	238
Salmon Skin Maki <i>ikura soyuzuke, wasabi mayo,</i> <i>mizuna, avocado</i>	268
Asparagus Avocado Tempura Roll <i>black garlic (v)</i>	168
Hamachi Roll <i>spring onion</i>	228

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

🍷 Signature Dish

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.

	Large for 4	Regular for 2
🍷 The Aubrey Premium	2088	1188
<i>Sashimi, Nigiri, Maki</i>		
	Nigiri	Sashimi
Chef's Selection <i>12 pieces</i>	788	788
<i>2pcs per order</i>	Nigiri	Sashimi
Akamutsu <i>rosy seabass</i>	238	238
Botan Ebi <i>botan prawn</i>	188	188
Hamachi <i>yellowtail</i>	98	98
Hirame <i>flounder</i>	98	98
Hotate <i>scallop</i>	158	158
Sake <i>salmon</i>	88	88
Ikura <i>salmon roe</i>	148	148
Kinmedai <i>splendid alfonsino</i>	188	188
Saba <i>mackerel</i>	128	128
Shima Aji <i>striped jack</i>	128	128
Uni <i>sea urchin (per piece)</i>	328	328

•~• IZAKAYA MENU ~••

Price per person, minimum 2 guests

Premium Izakaya Experience 1300

Add Premium Beverage Pairing +798

Upgrade Uni & 10g The Aubrey Caviar +548

ROBATA

A5 Miyazaki Tenderloin	688/125g
<i>serve with house-made truffle ponzu, crispy</i> <i>garlic, toasted sesame seeds, spring onion</i>	1288/250g
🍷 Iberico Secreto Pork <i>miso</i>	378/150g
🍷 Beef Rib BBQ <i>tonkatsu sauce</i>	368
🍷 Hokkaido King Crab Leg <i>kimuchi</i>	638
Kinmedai Collar <i>homemade ponzu</i>	288
Hamachi Collar <i>homemade ponzu</i>	248
🍷 Sustainable Miso Black Cod <i>pickle radish</i>	418
Miso-Glazed Eggplant <i>tofu mayo (v)</i>	138
Asparagus Namban <i>ginger soy (v)</i>	178
🍷 Whole Live King Crab	12888
<i>korayaki, kani zu, shokupan, masako</i> <i>72 hours pre-order required</i> <i>Availability based on Hokkaido market's conditions</i>	

TEMPURA

Tempura Platter <i>assorted tempura of kuruma</i> <i>prawn, soft shell crab, seasonal fish & vegetables</i>	588
Lobster Tempura <i>spicy mayo</i>	408
Seasonal Vegetable <i>(v)</i>	188

RICE & NOODLES

🍷 Lobster & Hokkaido Uni Fried Rice	378
Wagyu Oxtail & Bone Marrow Fried Rice	278
Mushroom Fried Rice <i>onsen egg (v)</i>	168
Vegetable Kakiage with Cold Inaniwa Udon	208

Free Flow Still and Sparkling Belu Water \$40 per head

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All items are subject to 10% service charge