

The Aubrey Brunch

\$628pp

For the Table

Edamame yuzu or chili salt

Charcoal Cauliflower Karaage yuzu mayo

Dried Blowfish homemade mayo

Oysters ponzu and chili radish

Sashimi Platter 6 pieces

Crispy Baby Corn black keupie

Spinach Gomae

Chicken Meatballs

Supplements

Half Dozen Oysters 258 Kanpyo Maki (v) 178

Nigiri Platter 6 pieces 328 Eel & Kanpyo Maki 228

Drinks

Free Flow Champagne and Sake Junmai Daiginjo (2hrs)

Hostomme – Tradition Brut Cuvée 388

The Aubrey

Roger Coulon – Heri-Hodi 1er Cru Extra Brut 488

Sparkling Wine

Agusti Torello Mata, Brut Nature Gran Reserva 550
Penedès, Spain, NV

Gramona, Imperial Gran Reserva 580
Penedès, Spain, 2015

Deutz, Brut Classic 800
Champagne, France, NV

Domaine de la Taille aux Jacky Blot, 550
Triple 0, Pétillant
Montlouis sur Loire, France, NV

Nyetimber, Classic Cuvée 780
Sussex, United Kingdom, NV

Bruno Giacosa Extra Brut 550
Piedmont, Italy, 2013

White Wine

Sigalas, Assyrtiko 630
Santorini, Greece, 2019

Hokkaido Wine Company, Kerner 450
Hokkaido, Japan, 2019

Domaine Huet, Le Mont Sec, Vouvray 650
Loire France, 2017

Shaw & Smith, M3 Chardonnay 580
Adelaide Hills, Australia, 2016

Freemark Abbey, Viognier 520
Napa, USA, 2019

Select One Main Course

Accompanied by Chawanmushi and Green Salad

Short Rib tonkatsu

Chicken Katsu Sando

Saba Mirin Boshi

Curry Udon wagyu beef

Vegetable Robotayaki (v)

Eggplant Fried Rice (v)

Saikyo Miso Sablefish +200

A3 Wagyu Sando +300

A4 Wagyu Tenderloin +300

Dessert Bento

Warabimochi chocolate

Cheesecake yuzu cream

Monaka tonka bean semifreddo

Seasonal Fruit

Red Wine

Thibault Liger-Belair, Moulin-à-Vent, 480
Vieilles Vignes

Beaujolais, France, 2019

Ten Minutes by Tractor, 'Down the Hill' 580
Mornington Peninsula, Australia, 2017

E.Guigal, Croze Hermitage 560
Rhône Valley, France, 2019

Sake

Manotsuru Jungin Nigori (500ml) 380
Niigata

Tsukinokatsura Junmai Daiginjo Nigori 720
Sparkling

Kyoto

Hakuko Junmai Ginjo Sarasoju 650
Hiroshima

Kokuryu 'Ryu' Daiginjo 980
Fukui

Cocktails

Koriyama 148
Imo Shochu, Elderflower, Citrus, Pineapple,
Honey, Gin

Bloody Mary 148
Vodka, Tomato, Citrus, Wasabi

Sawayaka Daiquiri 148
White Rum, Yuzu Umeshu, Citrus, Ginger

Free Flow Still and Sparkling Belu Water
\$30 per head.

Plus 10% Surcharge

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