

IZAKAYA MENU

Price per person, minimum 2 guests

Classic Izakaya 125

Premium Izakaya 175

Classic Beverage Pairing 65

Premium Beverage Pairing 90

OYSTERS & CAVIAR

½ Dozen Classic <i>chili daikon & ponzu</i> 169kcal	36
½ Dozen Signature <i>salmon roe & white ponzu</i> 166kcal	44
Per piece (min.2)	8
<i>Japanese, Irish, Market Daily</i> 46kcal	
Aristocrat Beluga 208kcal / 263kcal / 318kcal	95/10g 275/30g 395/50g

SNACKS & STARTERS

A4 Kagoshima Wagyu Sando 1155kcal	70
Edamame <i>yuzu or chili salt</i> (v, vg) 182kcal, 189kcal	9
Shishito Peppers <i>katsuobushi</i> (v, vg) 157kcal	13
Spicy Hamachi Crispy Rice <i>kimuchi sauce</i> 493kcal	14
Charcoal Chicken Karaage <i>yuzu mayo</i> 519kcal	19
Crispy Rock Squid <i>homemade calamansi sauce</i> 387kcal	17
Truffle Croquettes <i>soy béchamel, black garlic, wasabi mayo</i> (v) 382kcal	15
Spicy Fried Cauliflower (v, vg) 385kcal	14
Wagyu Gyoza 436kcal	18
Mushroom Gyoza (v, vg) 301kcal	14

SALADS

Gomae <i>baby spinach, sesame</i> (v, vg) 274kcal	14
Salmon Sashimi & Mango Salad <i>smoked salmon roe, seasonal cress, yuzu & jalapeño dressing</i> 482kcal	19
The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing</i> (v, vg) 213kcal	16

SIGNATURES

The Aubrey Kagoshima Wagyu Sando <i>caviar, gold leaf</i> 1366kcal	98
A5 Wagyu Menchi Katsu Sando <i>pasteurized yolk, caviar, black shokupan</i> 1248kcal	95
Popcorn Lobster <i>lobster tail, monkfish cheeks, spicy sauce</i> 243kcal	35
Lobster Caviar Maki <i>uni mayo, truffle dressing, miso</i> 774kcal	95
A5 Wagyu Striploin Tataki <i>The Aubrey XO sauce, yolk emulsion, sweet potato crisps, ponzu</i> 382kcal	48
Grilled A5 Kagoshima Tenderloin Wagyu Sando 1142kcal	78
Aburi Diver Scallop 'Tartare' <i>caviar, yuzu, cucumber, kombu</i> 255kcal	75

TEMPURA

Tempura Platter <i>6 pieces Prawn, Seafood, Vegetable</i> 744kcal	32
Japanese Prawn 303kcal	22
Seasonal Vegetable (v, vg)	12

Please inform us of any allergies & ask for further details of dishes that contain allergens.
Please note all prices include VAT at the current rate. A discretionary service of 15% will be added to you bill.
Where available, our ingredients are from sustainable sources and ethical farms.

SUSHI & SASHIMI

Our nigiri is prepared in the Edomae style, using Akazu rice and red vinegar made from ginjo sake lees aged for over 3 years. Rich in umami, this technique emphasises the natural flavours of the fish.
Our maki rolls use Shirozu rice to best balance their richer seasoning and ingredients.

Deluxe Sushi Platters	Large	Regular
The Aubrey Classic	155	87
<i>Includes Sashimi 6pcs, Nigiri 6pcs, Snow Crab & Passionfruit Maki 4pcs, Seared Hamachi & Prawn Tempura Maki 4pcs 3508kcal, 1754kcal</i>		
The Aubrey Premium	260	140
<i>Includes Sashimi 6pcs, Nigiri 6pcs, Wagyu Maki 4pcs, Lobster Maki 4pcs 3403kcal, 1701kcal</i>		
	Nigiri	Sashimi
Signature Platter <i>12pcs</i>	69	52
Aburi (seared) Platter <i>6pcs</i>	37	30
Vegetarian Platter <i>6pcs</i>	36	
<i>2pcs per order</i>	Nigiri	Sashimi
Ebi <i>prawn</i> 143kcal, 89kcal	11	9
Hamachi <i>yellowtail</i> 141kcal, 87kcal	13	11
Ikura <i>salmon roe</i> 146kcal, 80kcal	13	
Saba <i>mackerel</i> 229kcal, 51kcal	9	7
Sake <i>salmon</i> 138kcal, 83kcal	10	8
Suzuki <i>sea bass</i> 109kcal, 51kcal	10	8
Tai <i>sea bream</i> 118kcal, 55kcal	9	7
Uni <i>per piece</i> 114kcal, 44kcal	MP	MP

NEW STYLE SASHIMI

Yellowtail Sashimi <i>spicy ponzu, shiso, chili</i> 299kcal	19
Salmon Tataki <i>smoked ikura, black sesame dressing, The Aubrey XO sauce</i> 305kcal	28

MAKI ROLLS

Snow Crab & Passionfruit 697kcal	21
Seared Hamachi & Prawn Tempura 795kcal	21
Seared A5 Wagyu <i>crispy garlic, spicy mayo</i> 695kcal	50
Smoked Salmon <i>pickled daikon, ikura, wasabi koji</i> 348kcal	21
Crispy Soft-Shell Crab <i>spicy 'kewpie', avocado, cucumber, pickle myoga</i> 288kcal	21
Asparagus Avocado <i>black garlic</i> (v, vg) 688kcal	16

ROBATA

BBQ Tonkatsu Beef Rib 558kcal	32
Iberico Secreto Pork 409kcal	29
Duck Teriyaki <i>miso sweet potato</i> 376kcal	34
Deboned Poussin <i>prawn & chicken filling, sansho pepper sauce (limited daily)</i> 745kcal	65
Whole Dry Aged Sea Bass <i>deboned, ponzu (limited daily)</i> 980kcal	75
Market Seafood	MP
Alaskan King Crab Leg <i>kimuchi</i> 413kcal	79
Sustainable Miso Black Cod 456kcal	45
Miso Glazed Aubergine (v, vg) 227kcal	12
Asparagus Namban (v, vg) 521kcal	12

RICE & NOODLES

Wagyu Oxtail & Bone Marrow Fried Rice 1073kcal	26
Lobster & Hokkaido Uni Fried Rice 739kcal	38
Mushroom Fried Rice <i>onsen egg</i> (v) 526kcal	19
Wagyu Curry Udon Noodle 892kcal	24

