

*** Oysters & Caviar ***

½ Dozen Classic <i>chili daikon & ponzu</i> 169kcal	36	The Aubrey Caviar, Amur River	32/10g
½ Dozen Signature <i>salmon roe & white ponzu</i> 166kcal	42	Sturgeon Eggs 211kcal, 226kcal	84/30g 290/100g
<i>Per piece (min.2)</i>			
Japanese 46kcal	7	Aristocrat Beluga 282kcal	240/30g
Irish 46kcal	7	Caviar Bumps frozen <i>shochu</i>	22
Market Daily	7		

*** Snacks & Starters ***

Edamame yuzu or chili salt 182kcal, 189kcal	7
Shishito Peppers <i>katsubushi</i> 157kcal	12
Charcoal Chicken Karaage yuzu mayo 519kcal	15
Edamame Dip wasabi, lotus crisps 310kcal	9
Truffle Croquettes soy béchamel, black garlic, wasabi mayo 382kcal	12
Agedashi Tofu crispy tofu, shimeji mushroom ankake 274kcal	12
Wagyu Gyoza 436kcal	17
Mushroom Gyoza 301kcal	12
Spicy Fried Cauliflower 385kcal	11

*** Sandos ***

Signature A4 Kagoshima Wagyu Sando caviar, gold leaf 1366kcal	98
A4 Kagoshima Wagyu Sando 1155kcal	68

*** 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
Signature Platter 12 pieces	58	46
Aburi (seared) Platter 6 pieces	27	21
<i>2pcs per order</i>		
Botan Ebi sweet prawn 112kcal, 48kcal	14	12
Ebi prawn 143kcal, 89kcal	10	8
Hamachi yellowtail 141kcal, 87kcal	12	10
Hotate scallop 112kcal, 48kcal	9	7
Ikura salmon roe 146kcal, 80kcal	12	
Saba mackerel 229kcal, 51kcal	8	6
Sake salmon 138kcal, 83kcal	9	7
Suzuki sea bass 109kcal, 51kcal	9	7
Tai sea bream 118kcal, 55kcal	8	6
Unagi eel 149kcal, 97kcal	11	9
Uni per piece 114kcal, 44kcal	MP	MP

*** New Style Sashimi ***

Hamachi Tataki plum sake, cucumber, apple oroshi, sesame 310kcal	16
Yellowtail Sashimi spicy ponzu, shiso, chili 299kcal	18
Kombu-Cured Turbot truffle, yuzu ponzu 293kcal	21
Wagyu Tartare daikon, black garlic 410kcal	37

*** Maki ***

Snow Crab & Passionfruit Roll 697kcal	19
Seared Hamachi & Prawn Tempura Roll 795kcal	18
Salmon Shiso Tempura Roll 824kcal	17
Asparagus Avocado Roll black garlic 688kcal	16
Panko-Fried Chirashi Roll 729kcal	16

*** Salads ***

Gomae baby spinach, sesame 274kcal	9
Seasonal Tomato silky tofu, shiso & black garlic dressing 215kcal	12
The Aubrey Salad beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing 213kcal	14
Sashimi Salad mizuna & mixed greens, daikon, cucumber, yuzukosho ponzu dressing 198kcal	16

*** Tempura ***

Tempura Platter 6 pieces	32
Prawn, Seafood, Vegetable 744kcal	
Japanese Prawn 303kcal	22
Seasonal Vegetable	11

*** Robata ***

A5 Kagoshima Striploin 441kcal	110/125g
A5 Kagoshima Tenderloin 504kcal	135/150g
Bone-In Wagyu Tomahawk 2922kcal	240/1.3kg
BBQ Tonkatsu Beef Rib 558kcal	32/200g
Iberico Secreto Pork 409kcal	26/125g
Lamb Neck Fillet tare sauce, egg yolk 754kcal	31
Duck Teriyaki miso sweet potato 376kcal	34
Sustainable Miso Black Cod 456kcal	45
Alaskan King Crab Leg kimuchi 413kcal	78
Market Seafood	MP
Seasonal Mushrooms 247kcal	14
Miso Glazed Aubergine 227kcal	11
Asparagus Namban 521kcal	11

*** Rice & Noodles ***

Wagyu Oxtail & Bone Marrow Fried Rice 1073kcal	19
Lobster & Hokkaido Uni Fried Rice 739kcal	38
Mushroom Fried Rice 526kcal	16
Wagyu Curry Udon Noodle 892kcal	22

*** Festive Dishes ***

Carved Robata Turkey Maple glaze 414kcal	32
Robata Carrots, Parsnips, Brussel Sprouts oba leaf butter 114kcal	11
Wok Tossed Baby Potatoes miso garlic butter 147kcal	11
Rolled Crepe Chocolate Christmas Log Japanese Brandy 412kcal	10

Where available, our ingredients are from sustainable sources and ethical farms. Scan the QR code to learn more.



*** Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill ***

*** Not all ingredients are listed. Please inform our team of any allergy or dietary requirements. Adults need around 2000 kcal a day ***