

*** Oysters & Caviar ***

½ Dozen Classic <i>chili daikon & ponzu</i> 146kcal	36
½ Dozen Signature <i>smoked salmon roe & ponzu</i> 198kcal	42
Individual oysters (mimimum 2 oysters) <i>Japanese, Irish, Market Daily</i> 46kcal	7
Aristocrat Beluga 282kcal	240/30g
The Aubrey Caviar, Amur River	32/10g
Sturgeon Eggs 211kcal, 226kcal	84/30g 290/100g

*** Snacks & Starters ***

Edamame <i>yuzu or chili salt</i> (v, vg) 182kcal, 189kcal	7
Shishito Peppers <i>katsuobushi</i> (v, vg) 157kcal	12
Charcoal Chicken Karaage <i>yuzu mayo</i> 519kcal	15
Spicy Hamachi Crispy Rice <i>kimuchi sauce</i> 493kcal	14
Edamame Dip <i>wasabi, lotus crisps</i> (v, vg) 310kcal	9
Truffle Croquettes <i>soy béchamel, black garlic, wasabi mayo</i> (v, vg) 382kcal	12
Spicy Fried Cauliflower (v, vg) 385kcal	12
Crispy Tofu (v, vg) <i>mushroom, dashi broth</i> 274kcal	12
Wagyu Gyoza 436kcal	17
Mushroom Gyoza (v, vg) 301kcal	12
Popcorn Lobster <i>monkfish cheeks, spicy sauce</i> 243kcal	27
Smoked Wagyu Tartare <i>daikon, black garlic</i> 410kcal	37

*** Sandos ***

Signature A4 Kagoshima Wagyu Sando <i>caviar, gold leaf</i> 1366kcal	98
A4 Kagoshima Wagyu Sando 1155kcal	68

*** Salads ***

Gomae <i>baby spinach, sesame</i> (v, vg) 274kcal	10
Seasonal Tomato <i>silky tofu, shiso & black garlic dressing</i> 215kcal	12
The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing</i> (v, vg) 213kcal	15
Salmon Sashimi & Mango Salad <i>smoked salmon roe, seasonal cress, yuzu & jalapeño dressing</i> 482kcal	18

*** Tempura ***

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

*** Rice & Noodles ***

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

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.

*** Sushi & Sashimi ***

	Nigiri	Sashimi
Signature Platter 12 pieces	58	46
Aburi (seared) Platter 6 pieces	31	24
2pcs per order		
Botan Ebi <i>spot prawn</i> 112kcal, 48kcal	14	12
Ebi <i>prawn</i> 143kcal, 89kcal	10	8
Hamachi <i>yellowtail</i> 141kcal, 87kcal	12	10
Hotate <i>scallop</i> 112kcal, 48kcal	9	7
Ikura <i>salmon roe</i> 146kcal, 80kcal	12	
Seasonal Saba <i>mackerel</i> 229kcal, 51kcal	8	6
Sake <i>salmon</i> 138kcal, 83kcal	9	7
Suzuki <i>sea bass</i> 109kcal, 51kcal	9	7
Tai <i>sea bream</i> 118kcal, 55kcal	8	6
Seasonal Uni <i>per piece</i> 114kcal, 44kcal	MP	MP

*** New Style Sushi ***

Hamachi Tataki <i>plum sake, cucumber, apple oroshi, sesame</i> 310kcal	16
Yellowtail Sashimi <i>spicy ponzu, shiso, chili</i> 299kcal	18
Salmon Tataki <i>truffle sumiso, black truffle, ikura</i> 321kcal	24
A5 Wagyu Gunkan <i>caviar, cured frozen yolk</i> (per piece) 459kcal	22

*** Maki Rolls ***

Snow Crab & Passionfruit 697kcal	19
Seared Hamachi & Prawn Tempura 795kcal	19
Seared A5 Wagyu <i>crispy garlic, spicy mayo</i> 695kcal	50
Slow-cooked Salmon <i>miso yuzu kosho</i> 570kcal	18
Asparagus Avocado <i>black garlic</i> 688kcal	16

*** Robata ***

A5 Kagoshima Tenderloin 504kcal	135/150g	Sustainable Miso Black Cod 456kcal	45
A5 Kagoshima Striploin 441kcal	110/125g	Charcoal and Smoky Chilli Wild Salmon <i>wasabi homemade mayo</i> 296kcal	26
Bone-In Wagyu <i>tomahawk, olive-fed</i> 2922kcal	240/1.3kg	Alaskan King Crab Leg <i>kimuchi</i> 413kcal	78
Bone-In Hereford Prime Rib	158/800g	Market Seafood	MP
BBQ Tonkatsu Beef Rib 558kcal	32	Seasonal Mushrooms (v, vg) 247kcal	14
Iberico Secreto Pork 409kcal	26	Miso Glazed Aubergine (v, vg) 227kcal	12
Lamb Neck Fillet <i>tare sauce, egg yolk</i> 754kcal	32	Asparagus Namban (v, vg) 521kcal	12
Duck Teriyaki <i>miso sweet potato</i> 376kcal	34		

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

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

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

We are proud to have been officially recognised by The Global Sustainable Tourism Council (GSTC) as a certified hotel, acknowledging our commitment and dedication towards sustainability.

