

Oysters & Caviar

Per piece (min.2) 46kcal	7
½ Dozen chili daikon & ponzu 169kcal	36
The Aubrey Caviar, Amur River	32/10g
Sturgeon Eggs 211kcal / 226kcal / 264kcal	84/30g 290/100g
Aristocrat Beluga, Caviar 282kcal	240/30g

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.

	Sushi	Sashimi
Platter 12 pieces	58	46
Platter 6 pieces	31	24

Maki

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

Brunch Signatures

A5 Wagyu Striploin Beef Tataki <i>housemade Yorkshire pudding, truffle ponzu, Japanese mustard, tonkatsu</i> 449kcal	60
Tamagoyaki Bun <i>Japanese egg omelette, soft bun, spicy sauce</i> 688kcal <i>Add: lobster +15 688kcal</i>	20
Shredded BBQ Beef & Kimchi Fried Rice 780kcal	16
Tokyo Eggs Royale <i>yuzu hollandaise, housemade tea-smoked salmon</i> 865kcal	20
Lobster Tamogoyaki Scrambled Eggs <i>hokkaido fried rice (vegetarian option available)</i> 874kcal	34
Avocado Toast <i>grilled shokupan, salmon sashimi</i> 671kcal <i>Add: poached egg 55kcal +3</i> <i>Add: The Aubrey caviar (10g) 211kcal +25</i>	20
Okonomiyaki <i>tea-smoked salmon shimeji, tonkatsu, spring onion, kewpie, ikura</i> 641kcal <i>(vegetarian option available)</i>	25
Warm Mochi (Buchi) 3 pcs <i>toasted sesame, yuzu curd</i> 450kcal	12
Classic Japanese Fluffy Pancakes <i>maple syrup, seasonal fruit, whipped cream</i> 425kcal	14
Matcha French Toast <i>brûléed shokupan, manuka honey, strawberries, homemade compôte, yuzu crème Anglaise, whipped cream</i> 775kcal	20
Miso & Salted Caramel Tart <i>triple vanilla ice cream</i> 615kcal	16
Baked Cheesecake <i>housemade strawberry spread, berries (limited daily)</i> 752kcal	25

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

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

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.

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

Bottomless drinks package is valid exclusively for the intended guest, for 2 hours. Management reserve the right to pause or terminate, should the offer not be enjoyed responsibly



Snacks

Edamame yuzu or chili salt 182kcal, 189kcal	7
Shishito Peppers <i>katsuobushi</i> 157kcal	12
Charcoal Chicken Karaage <i>yuzu mayo</i> 519kcal	15
Mushroom Gyoza 301kcal	12
Edamame Dip <i>wasabi, lotus chips</i> 310kcal	9
Truffle Croquettes <i>soy béchamel, black garlic & wasabi kewpie</i> 382 kcal	12
Robata Eggplant Hummus <i>miso brûlée, nori crisps</i> 320kcal	12
Salmon Tartare <i>avocado, soft white cheese, lotus chips</i> 556kcal	20
Tempura Platter 6 pieces, Prawn, Seafood, Vegetable 744kcal	32
Grilled Seasonal Mushrooms <i>miso garlic butter, grilled shokupan</i> 246kcal <i>Add: onsen egg 55kcal +3</i>	17
Popcorn Lobster <i>lobster tail, monkfish, spicy sauce</i> 243kcal	27

Salad

Gomae <i>baby spinach, sesame</i> 274kcal	9
Crayfish Cucumber Salad <i>seaweed, pickled ginger, sesame, chili</i> 155kcal	18
The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing</i> 213kcal	15
Salmon Sashimi & Mango Salad <i>smoked salmon roe, seasonal cress, yuzu & jalapeño dressing</i> 482kcal	18

Sandos

A4 Wagyu Katsu Sando 1155kcal	68
Chicken Katsu Sando 1125kcal	18
Prawn Sando <i>tonkatsu, tartare sauce</i> 945kcal	22

Robata

BBQ Tonkatsu Beef Rib 558kcal	32/200g
Bone-In Wagyu Tomahawk 2922kcal	240/1.3kg
Iberico Secreto Pork 409kcal	26/125g
A5 Kagoshima Striploin 441kcal	110/125g
Sustainable Miso Black Cod 456kcal	45
Asparagus Namban 521kcal	12
Chargrilled Baby Leeks 113 kcal	18

Bottomless Brunch Drinks

Cocktails £50 | Cocktails & sake £70
Cocktails, sake & champagne £95

1 drink per person at one time

The Aubrey Cuvée, Brut, Hostomme, Champagne

Viizawa, Sake, Hakurakusei Tokubetsu, Junmai, Miyagi ~

Meiji Yuzu Liqueur, Homemade Shiso Soda

Tokugawa Mancino Vermouth Rosso, Mr Black Coffee Liqueur, Homemade Cardamom Soda

Kiyonaga Haku Vodka, Italicus Bergamot Liqueur, Yuzu Juice, Ginger Beer

Brunch Specialty Cocktails £15 each

Classic Bloody Mary *Vodka, Tomato Juice, Traditional Bloody Mary Spices*

Japanese Bloody Mary *Sweet Potato Shochu, Tomato Juice, Japanese Spices*

Crystal Mary *Sweet Potato Shochu, Spiced Tomato Water*

Espresso Martini *Espresso, Vodka, Coffee Liqueur*



THE AUBREY IZAKAYA BRUNCH

£70 per person, minimum 2 guests. Requires full table participation.

•~• FOR THE TABLE •~•

Edamame Dip *lotus root chips*

Miso Glazed Aubergine *shokupan*

Truffle Croquettes *soy bechamel, black garlic & wasabi kewpie*

Tamagoyaki Bun *rolled omelette, soft homemade bun, spicy homemade mayonnaise* | Add lobster +£15

Gomae *baby spinach, sesame*

Spicy Fried Cauliflower

•~• SUSHI PLATTER •~•

Selection of Sashimi, Makis & Nigiris

•~• MAINS •~•

Select One Per Person

Miso Robatayaki Salmon / BBQ Tonkatsu Beef Rib / Iberico Secreto Pork

Mushroom Curry Udon Noodle

Okonomiyaki *tea-smoked salmon shimeji, tonkatsu, spring onion, kewpie, ikura*

Kagoshima Striploin +£65

•~• SIDES FOR THE TABLE •~•

Wok Fried Seasonal Vegetable

Roasted White Miso Potato

•~• DESSERT •~•

Select One Each Two Persons

Miso & Salted Caramel Tartlet *triple vanilla ice cream*

Warm Mochi (Buchi) *toasted sesame, yuzu curd*

Classic Japanese Fluffy Pancakes *maple syrup, seasonal fruit, whipped cream*

Matcha French Toast *brûléed shokupan, manuka honey, strawberries, homemade compôte, yuzu crème Anglaise, whipped cream*

Baked Cheesecake *limited daily* | +£15
homemade strawberry jam, seasonal berries

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