

OYSTERS & CAVIAR

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|---|---|
| ½ Dozen Classic <i>chili daikon & ponzu</i> 169kcal | 36 |
| ½ Dozen Signature <i>salmon roe & white ponzu</i> 166kcal | 42 |
| Per piece (min.2) | 7 |
| <i>Japanese, Irish, Market Daily</i> 46kcal | |
| Aristocrat Beluga 208kcal / 263kcal / 318kcal / 523kcal / 849kcal | 80/10g 240/30g 350/50g 900/125g 1800/250g |

SIGNATURES

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| The Aubrey Kagoshima Wagyu Sando <i>caviar, gold leaf</i> 1366kcal | 98 |
| Popcorn Lobster <i>lobster tail, monkfish cheeks, spicy sauce</i> 243kcal | 32 |
| A5 Wagyu Gunkan <i>caviar, cured frozen yolk (per piece)</i> 459kcal | 24 |
| Alaskan King Crab Leg <i>kimuchi</i> 413kcal | 78 |

SNACKS & STARTERS

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| A4 Kagoshima Wagyu Sando 1155kcal | 68 |
| Edamame <i>yuzu or chili salt (v, vg)</i> 182kcal, 189kcal | 8 |
| Shishito Peppers <i>katsuobushi (v, vg)</i> 157kcal | 12 |
| Spicy Hamachi Crispy Rice <i>kimuchi sauce</i> 493kcal | 14 |
| Charcoal Chicken Karaage <i>yuzu mayo</i> 519kcal | 19 |
| Edamame Dip <i>wasabi, lotus crisps (v, vg)</i> 310kcal | 9 |
| Truffle Croquettes <i>soy béchamel, black garlic, wasabi mayo (v)</i> 382kcal | 14 |
| Spicy Fried Cauliflower (v, vg) 385kcal | 14 |
| Crispy Tofu <i>mushroom, dashi broth (v, vg)</i> 274kcal | 14 |
| Wagyu Gyoza 436kcal | 17 |
| Mushroom Gyoza (v, vg) 301kcal | 14 |
| Smoked Wagyu Tartare <i>daikon, black garlic</i> 410kcal | 37 |

SALADS

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| Gomae <i>baby spinach, sesame (v, vg)</i> 274kcal | 12 |
| Seasonal Tomato <i>silky tofu, shiso & black garlic dressing</i> 215kcal | 14 |
| Salmon Sashimi & Mango Salad <i>smoked salmon roe, seasonal cress, yuzu & jalapeño dressing</i> 482kcal | 18 |
| The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing (v, vg)</i> 213kcal | 15 |

NEW STYLE SASHIMI

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| 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, winter truffle, ikura</i> 321kcal | 24 |

MAKI ROLLS

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| Snow Crab & Passionfruit 697kcal | 19 |
| Seared Hamachi & Prawn Tempura 795kcal | 19 |
| Seared A5 Wagyu <i>crispy garlic, spicy mayo</i> 695kcal | 50 |
| Asparagus Avocado <i>black garlic (v, vg)</i> 688kcal | 16 |

TEMPURA

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

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

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.

| | Nigiri | Sashimi |
|------------------------------------|--------|---------|
| Signature Platter 12 pieces | 68 | 47 |
| Aburi (seared) Platter 6 pieces | 36 | 25 |
| Vegetarian Platter 6 pieces | 36 | |
| 2pcs per order | | |
| Ebi prawn 143kcal, 89kcal | 11 | 9 |
| Hamachi yellowtail 141kcal, 87kcal | 13 | 11 |
| Ikura salmon roe 146kcal, 80kcal | 13 | |
| Saba mackerel 229kcal, 51kcal | 9 | 7 |
| Sake salmon 138kcal, 83kcal | 10 | 8 |
| Suzuki sea bass 109kcal, 51kcal | 10 | 8 |
| Tai sea bream 118kcal, 55kcal | 9 | 7 |
| Uni per piece 114kcal, 44kcal | MP | MP |

IZAKAYA MENU

Price per person, minimum 2 guests
Available up until 9:30pm

Tasting Menu Classic 125 | Premium 175
Beverage Pairing Classic 65 | Premium 90

FESTIVE DISHES

Carved Robata Turkey
Maple glaze 414kcal 32
Robata Carrots, Parsnips, Brussel Sprouts
Oba leaf butter 114kcal 12
Wok Tossed Baby Potatoes
Miso garlic butter 147kcal 12
Rolled Crepe Chocolate Christmas Log
Japanese Brandy 412kcal 12

ROBATA

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| A5 Kagoshima Tenderloin 504kcal | 135/150g |
| A5 Kagoshima Striploin 441kcal | 110/125g |
| Bone-In Wagyu Tomahawk 2922kcal | 240/1.3kg |
| Bone-In Hereford Prime Rib 2922kcal | 158/800g |
| BBQ Tonkatsu Beef Rib 558kcal | 32 |
| Iberico Secreto Pork 409kcal | 29 |
| Lamb Neck Fillet <i>tare sauce, egg yolk</i> 754kcal | 32 |
| Duck Teriyaki <i>miso sweet potato</i> 376kcal | 34 |
| Charcoal & Smoky Chilli Wild Salmon <i>wasabi homemade mayo</i> 296kcal | 29 |
| Market Seafood | MP |
| Sustainable Miso Black Cod 456kcal | 45 |
| Seasonal Mushrooms (v, vg) 247kcal | 14 |
| Miso Glazed Aubergine (v, vg) 227kcal | 12 |
| Asparagus Namban (v, vg) 521kcal | 12 |
| Chargrilled Baby Leeks (v, vg) 113kcal | 18 |

RICE & NOODLES

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| Wagyu Oxtail & Bone Marrow Fried Rice 1073kcal | 26 |
| Lobster & Hokkaido Uni Fried Rice 739kcal | 38 |
| Mushroom Fried Rice (v, vg) 526kcal | 19 |
| Wagyu Curry Udon Noodle 892kcal | 24 |

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.

