



### \*\*\* Mushroom Menu \*\*\*

Miho's Miso Soup £7

*Shiitake dashi, enoki, spring onion, tofu 48kcal*

Mushroom Gyoza £12

*Shiitake, king oyster, enoki, shimeji 301kcal*

Crispy Tofu £12

*Shimeji, dashi broth 274kcal*

Mushroom Sando £19

*Portobello, mushroom duxelles 347kcal*

Truffle Croquette £12

*Shiitake, champignon & porcini duxelles 471kcal*

Mushroom Tempura £11

*Shimeji, wheat flour 408kcal*

Mushroom Robata £14

*Maitake 247kcal*

Mushroom Fried Rice £16

*Shiitake, portobello, king oyster 526kcal*

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Erengi Niwa £12

*Chocolate, black truffle umeshu, black sesame paste,  
green apple purée, matcha powder, cocoa butter 790kcal*

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

*Not all dish ingredients are listed. Please inform our team if you have 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.*



# ***Mushrooms***

Kinoko キノコ

## **SHIITAKE**

Earthy and woodsy, Shiitake mushrooms are revered for their umami punch and rumoured medicinal prowess. High in vitamins B & D, and minerals, they whisper promises of boosted immunity and anti-cancer properties. Available fresh or dried, with the latter being soaked in water before being used. Dried Shiitake mushrooms are used in Miho's Miso Soup. The Shiitake are first soaked in hot water, the flavoured water is used in the miso soup broth. Shiitake mushrooms are added to the broth, along with tofu, wakame & spring onions.

## **ENOKI**

Delicate, tender white stalks grace Japanese dishes with their mild, nutty notes. Whispers of improved blood flow and digestion follow them, adding a touch of health halo to their delightful dance on the plate. Enoki should always be consumed cooked. They feature in Miho's Miso Soup & atop our Aubrey Salad, and other dishes.

## **KING OYSTER**

Meaty and bold, the King Oyster strides onto the culinary stage with a seafood swagger. Often substitute for meat in vegan dishes, they are high in protein and fibre. Possible cholesterol-lowering and blood pressure reducing abilities. Their distinct texture adds body to the Mushroom Gyoza.

## **SHIMEJI**

Tiny clusters of earthy sweetness, Shimeji mushrooms are edible jewels. Bursting with B vitamins and potassium. Also featured in our Mushroom Gyoza.

## **PORTOBELLO**

Large and meaty, the Portobello mushroom throws a smoky, umami-laden party on the grill, rivalling any burger or steak. Antibiotic and anti-inflammatory whispers add intrigue to its hearty goodness, making it a health-conscious hero. Giving our shokupan wrapped sando a steak-like texture. A Portobello mushroom duxelles is also homemade as is our vegan 'cream' sauce.

## **TRUFFLES**

These subterranean jewels of the culinary world are nature's secret orchestra. Hints of freshly churned cream & woodland muskiness. In Japan, truffles were considered aphrodisiacs due to their earthy, musk-like aroma, linked to primal instincts.

## **CHAMPIGNON**

The Champignon offers a mild sweetness and soft embrace in countless dishes. An antioxidant, packed with B vitamins, potassium, and phosphorus. Enjoyed in our Truffle Croquettes.

## **PORCINI**

Boasting rich, nutty notes, prized for its depth of flavour, they are high in dietary fibre, vitamin C, and minerals like potassium and zinc, tantalizing taste buds and health alike.

## **MAITAKE**

Fan-shaped and feathery, the Maitake, or "hen of the woods," claims immune-boosting and cancer-fighting properties, complete with B vitamins, potassium, and dietary fibre.

They grow in large colonies, and have a unique flavour and texture especially when cooked on the robata. They take on the smoky aroma. The Aubrey is one of the only restaurants to make Maitake their robatayaki mushroom of choice.