



KURO & KIN
黒 Black & 金 Gold
NEW YEAR'S EVE

The Aubrey

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KURO & KIN

A night of Japanese delights in our elevated izakaya.
Taiko drums beat away the Old Year.
Drinks, Dinner and DJs fuel a night to remember.

The first ever New Year's Eve in The Aubrey
6pm – 3am Saturday 31st December 2022

● Sunset Service £175pp ●

Seating time 6pm–8pm

Enjoy your table for 2 hours after your seating time
*To extend your seating time, please contact us in advance**

● Signature Service £210pp ●

Seating time 8pm–10:30pm

Enjoy your table for 2 hours after your seating time
*To extend your seating time, please contact us in advance**

● The Cocktail Bar £50pp in advance ●

The heart of The Aubrey is for drinks & dancing
No additional charge for dinner guests
Complimentary bar snacks. Increased price on the night

● After-Party Tables ●

Subject to availability, tables predominatly for drinks
£100pp for non-dining guests
from circa midnight to 3am

A complimentary glass of Billecart Salmon Champagne
is offered for all guests.

Wearing wafuku, our hostesses will be bestowing treats
throught the night, to indulge and imbibe.

Our signature Sandos will be served at 2:30am, on the house.



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*** *Champagne* ***

Billecart Salmon Champagne



*** *Aperitives* ***

Shishito Peppers *Katsuobushi*

Irish Oysters *ponzu*

Potato & Truffle Croquettes



*** *Sushi* ***

Omakase Platter *Sashimi, vegetarian nigiri*



*** *Yakitori Feast* ***

Select Four per Table

Chicken *Teriyaki*

Salmon *Ponzu*

Scallop *Miso*

Rump *Kombu*

Asparagus *Ginger soy*

Okra *Robata*

Oyster Mushroom *Yuzu soy*

Tofu Lollies *Yuzukosho*



*** *Rice* ***

Seafood Fried Rice



*** *Pre-Dessert* ***

Chawanmushi



*** *Dessert* ***

Tower Feast

*Drunken pineapple, yuzu meringue bites, Japanese whiskey bonbons,
black & white sesame macaron*



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10pm—DJs—3am

Tom Hardless

Fredrik Ferrier

Sasha + *saxophone*

Special New Year's Eve Cocktails

Black

*Cacao and Tonka Beans Infused Sauvelle Vodka,
Coffee Liquor, Sweet Vermouth, Amaro Lucano,
Black Campari*

Gold

*Celosa Tequila, Japanese Spicy Tincture, Lime Juice,
Yuzu Juice, Agave Syrup*

Kuro

*No. 3 Gin, Sea Marine Everleaf,
London Essence Tonic Water, Seaweed Garnish*

Kin

*Maker's Mark Whiskey, Akashi Tai Umeshu,
Homemade Oolong Tea Soda*

CELOSA ROSÉ
TEQUILA

NO. 3
LONDON DRY GIN
The Pursuit
of Perfection

Maker's
Mark®

SAUVELLE
CRAFTED FRENCH
VODKA

**Subject to availability. Additional charges may apply.*