



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

The Aubrey

NEW YEAR'S EVE

The Aubrey

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.


CHAMPAGNE
BILLECART
SALMON

NEW YEAR'S EVE

The Aubrey

KURO & KIN

*** 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*



CHAMPAGNE
BILLECART
SALMON

NEW YEAR'S EVE

The Aubrey

KURO & KIN

10pm—DJs—3am
Tom Hardless
Fredrik Ferrier
Sasha + saxophone

Special New Year's Eve Cocktails

Black

*Cacao and Tonka Beans Infused Sauvelle Vodka,
Coffee Liqueur, 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

SAUELLE
CRAFTED FRENCH
VODKA

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