



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

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.

