



THE AUBREY IZAKAYA BRUNCH

£85 per person, minimum 2 guests. Requires full table participation. Sparkling cocktail on arrival.

•~• FOR THE TABLE •~•

Miso Glazed Aubergine *shokupan* (v, vg)

Truffle Croquettes *soy bechamel, black garlic & wasabi kewpie*

Tamagoyaki Bun *rolled omelette, soft homemade bun, spicy homemade mayonnaise* (v) | Add lobster +£15

Gomae *baby spinach, sesame* (vg)

Spicy Fried Cauliflower (vg)

•~• OYSTER SELECTION •~•

½ Dozen Classic *chili daikon & ponzu* +£36

½ Dozen Signature *salmon roe & white ponzu* +£44

Individual Oyster *Japanese, Irish, Market Daily, Per piece (min.2)* +8

•~• SUSHI PLATTER •~•

Selection of Signature Sashimi, Maki & Nigiri

•~• MAINS •~•

Select 1 per person

Miso Robatayaki Salmon / BBQ Tonkatsu Beef Rib / Iberico Secreto Pork

Mushroom Curry Udon Noodle (v)

Okonomiyaki *tea-smoked salmon shimeji, tonkatsu, spring onion, kewpie, ikura*

Kagoshima Striploin +£65

•~• SIDES FOR THE TABLE •~•

Wok Fried Seasonal Vegetables (vg)

Roasted White Miso Potatoes (v)

•~• DESSERT •~•

Select 1 to share between 2 persons

Classic Japanese Fluffy Pancakes *maple syrup, seasonal fruit, whipped cream* (v)

Matcha French Toast *brûléed shokupan, manuka honey, strawberries, homemade compôte, yuzu crème Anglaise, whipped cream* (v)

Baked Cheesecake *limited daily* | +£15
homemade strawberry jam, seasonal berries (v)

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.

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

