



## THE AUBREY IZAKAYA BRUNCH

£49 per person, minimum 2 guests. Requires full table participation.

### •~• 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

### •~• APPETIZERS •~•

Salted Edamame

### •~• SUSHI PLATTER •~•

Selection of Signature Sashimi, Maki & Nigiri

### •~• MAINS •~•

Select 1 per person

Miso Robatayaki Salmon / Chicken Katsu Sando / Eggs Florentine

Mushroom Curry Udon Noodle (v)

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

Kagoshima Striploin +£65

### •~• SUPPLEMENTS •~•

Wok-Fried Seasonal Vegetables +£9

Roasted White Miso Potatoes +£9

Charred Cabbage *saikyo miso* +£9

### •~• DESSERT •~•

Select 1 per person

Coconut / Matcha / Chocolate Ice Cream

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

### •~• BOTTOMLESS BRUNCH DRINKS •~•

Cocktails £50 | Cocktails & Sake £70 | Cocktails, Sake & Champagne £110  
*1 drink per person at 1 time*

The Aubrey Cuvée, Brut, Hostomme, Champagne

Denshin – ‘Ine’ Junmai Sake, Fukui

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Meiji Yuzu Liqueur, Homemade Shiso Soda

Tokugawa Mancino Vermouth Rosso, Mr Black Coffee Liqueur, Homemade Cardamom Soda

Kiyonaga Haku Vodka, Italicus Bergamot Liqueur, Yuzu Juice, Ginger Beer

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

