



*** Bottomless Champagne, Sake, and Cocktails (2hrs) ***

£50

Hostomme – Tradition Brut Cuvée The Aubrey

Akashi Tai Honjoso Kuro Sake

The Black Cape Tequila, Yuzu, Apricot, Champagne

Isolde Sake, Japanese Citrus, Shiso, Tonic

Arcadia Ego Raspberry Vermouth, Tomato, Sherry

*** Brunch Signatures ***

£15

Classic Bloody Mary *Vodka, Tomato Juice, Traditional Bloody Mary Spices*

Japanese Bloody Mary *Sweet Potato Shochu, Tomato Juice, Japanese Spices*

Clarified Bloody Mary *Sweet Potato Shochu, Spiced Tomato Water*

Espresso Martini *Espresso, Vodka, Coffee Liquor*

*** Oysters & Caviar ***

Per piece (min.2) *46kcal* 6

½ Dozen Classic *chili daikon & ponzu* 36
169kcal

The Aubrey Caviar, Amur River 26/10g
Sturgeon Eggs *211kcal, 226kcal* 76/30g

Aristocrat Beluga *282kcal* 240/30g

*Accompanied by housemade shokupan,
hard-boiled egg, chives, red onion*

*** Snacks & Salads ***

Edamame yuzu or chili salt *182kcal, 189kcal* 5

Shishito Peppers *katsuobushi* *157kcal* 8

Charcoal Chicken Karaage yuzu mayo *519kcal* 14

Mushroom Gyoza *301kcal* 11

A4 Wagyu Sando *1155kcal* 78

The Aubrey Salad *mizuna, beetroot,
watermelon radish, yuzu ginger dressing* 12
213kcal

Gomae baby spinach, sesame *274kcal* 9

*** Brunch Signatures ***

Tokyo Eggs Royale *865kcal* 20

Eggs Florentine *748kcal* 17

Wagyu Curry Udon Noodle *892kcal* 22

Okonomiyaki *shimeji, spring onion,
cabbage, tonkatsu* *395kcal* 14

*** Sushi & Sashimi ***

*Our sushi is prepared in the Edomae style, using
rice sourced from Hokkaido, and red vinegar made
from ginjo sake lees. Rich in umami, this technique
emphasises the natural flavours of the fish.*

	Sushi	Sashimi
Platter 12 pieces	58	46
Platter 6 pieces	29	24

*** Maki ***

Prawn Tempura *ebi miso, crispy yuba* 18

766kcal

Salmon Softshell Crab yuzu mayo, tobiko 19

821kcal

Spicy Chirashi *tororo kombu* *525kcal* 15

Hamachi yuzukosho, bubu arare *491kcal* 21

Wagyu black garlic, chives *298kcal* 24

*** Tempura ***

Tempura Platter 6 pieces, Prawn, Seafood,
Vegetable *744kcal* 31

*** Robata ***

BBQ Tonkatsu Beef Rib *558kcal* 32/200g

Iberico Secreto Pork *409kcal* 23/125g

A5 Kagoshima Striploin *441kcal* 110/125g

Sustainable Miso Black Cod *456kcal* 32

Miso Glazed Aubergine *227kcal* 9

Where available, our ingredients
are from sustainable sources and
ethical farms. Scan the QR code to
learn more.



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

Not all ingredients are listed. Please inform our team of
any allergy or dietary requirements.
Adults need around 2000 kcal a day