

Oysters & Caviar

Per piece (min.2) 46kcal	7
½ Dozen chili daikon & ponzu 169kcal	36
Aristocrat Beluga, Caviar	80/10g
208kcal / 263kcal / 318kcal /	240/30g
523kcal / 849kcal	350/50g
	900/125g
	1800/250g

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	69	52
Platter 6 pieces	37	30

Maki

Snow Crab & Passionfruit Roll 697kcal	19
🍷 Seared Hamachi & Prawn Tempura Roll 795kcal	19
Seared A5 Wagyu Roll <i>crispy garlic, spicy mayo</i> 695kcal	50
Asparagus Avocado Roll <i>black garlic (v)</i> 688kcal	16

Brunch Signatures

A5 Wagyu Striploin Beef Tataki <i>housemade Yorkshire pudding, truffle ponzu, Japanese mustard, tonkatsu</i> 449kcal	60
🍷 Tamagoyaki Bun <i>Japanese egg omelette, soft bun, spicy sauce (v)</i> 688kcal <i>Add: lobster +15 98kcal</i>	20
Shredded BBQ Beef & Kimchi Fried Rice 780kcal	16
Tokyo Eggs Royale <i>yuzu hollandaise, housemade tea-smoked salmon</i> 865kcal	20
Lobster Tamagoyaki Scrambled Eggs <i>hokkaido fried rice (vegetarian option available)</i> 874kcal	34
Lobster Soufflé <i>ikura, caviar, lobster bisque</i> 488kcal	55
Avocado Toast <i>grilled shokupan, salmon sashimi</i> 671kcal <i>Add: poached egg 55kcal +3</i> <i>Add: The Aubrey caviar (10g) 211kcal +25</i>	20
🍷 Okonomiyaki <i>tea-smoked salmon shimeji, tonkatsu, spring onion, kewpie, ikura</i> 641kcal <i>(vegetarian option available)</i>	25
Warm Mochi (Buchi) 3 pcs <i>toasted sesame, yuzu curd (v)</i> 450kcal	12
🍷 Classic Japanese Fluffy Pancakes <i>maple syrup, seasonal fruit, whipped cream (v)</i> 425kcal	14
Matcha French Toast <i>brûléed shokupan, manuka honey, strawberries, homemade compôte, yuzu crème Anglaise, whipped cream (v)</i> 775kcal	20
Miso & Salted Caramel Tart <i>triple vanilla ice cream (v)</i> 615kcal	16
Baked Cheesecake <i>housemade strawberry spread, berries (limited daily) (v)</i> 752kcal	25

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.



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

Bottomless drinks package is valid exclusively for the intended guest, for 2 hours. Management reserve the right to pause or terminate, should the offer not be enjoyed responsibly

Snacks

Edamame yuzu or chili salt (vg) 182kcal, 189kcal	8
Shishito Peppers <i>katsuobushi</i> 157kcal	12
🍷 Charcoal Chicken Karaage <i>yuzu mayo</i> 519kcal	19
Mushroom Gyoza (vg) 301kcal	14
Edamame Dip <i>wasabi, lotus chips (vg)</i> 310kcal	9
🍷 Truffle Croquettes <i>soy béchamel, black garlic & wasabi kewpie (v)</i> 382 kcal	14
Robata Eggplant Hummus <i>miso brûlée, nori crisps (vg)</i> 320kcal	12
Salmon Tartare <i>avocado, soft white cheese, lotus chips</i> 556kcal	20
Tempura Platter 6 pieces, <i>Prawn, Seafood, Vegetable</i> 744kcal	32
Grilled Seasonal Mushrooms <i>miso garlic butter, grilled shokupan (v)</i> 246kcal <i>Add: onsen egg 55kcal +3</i>	17
Popcorn Lobster <i>lobster tail, monkfish, spicy sauce</i> 243kcal	32

Salads

Gomae <i>baby spinach, sesame (vg)</i> 274kcal	12
Crayfish Cucumber Salad <i>seaweed, pickled ginger, sesame, chili</i> 155kcal	18
🍷 The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing (vg)</i> 213kcal	15
Salmon Sashimi & Mango Salad <i>smoked salmon roe, seasonal cress, yuzu & jalapeño dressing</i> 482kcal	18

Sandos

🍷 A4 Wagyu Katsu Sando 1155kcal	68
Chicken Katsu Sando 1125kcal	18
Prawn Sando <i>tonkatsu, tartare sauce</i> 945kcal	22

Robata

🍷 BBQ Tonkatsu Beef Rib 558kcal	32/200g
Bone-In Wagyu Tomahawk 2922kcal	240/1.3kg
🍷 Iberico Secreto Pork 409kcal	29/125g
A5 Kagoshima Striploin 441kcal	110/125g
🍷 Sustainable Miso Black Cod 456kcal	45
Jumbo Tiger Prawn <i>per piece, miso butter, seaweed chimichurri</i> 268kcal	42
Asparagus Namban (v) 521kcal	12

Bottomless Brunch Drinks

Cocktails £50 | Cocktails & Sake £70
Cocktails, Sake & Champagne £95

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

Brunch Specialty Cocktails

£15 each

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

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

Crystal Mary *Sweet Potato Shochu, Spiced Tomato Water*
Espresso Martini *Espresso, Vodka, Coffee Liqueur*