

### \*\*\* Oysters & Caviar \*\*\*

|   |                    |
|---|--------------------|
| ½ Dozen Classic <i>chili daikon &amp; ponzu</i> 146kcal                               | 36                 |
| ½ Dozen Signature <i>smoked salmon roe &amp; ponzu</i> 198kcal                        | 42                 |
| Individual oysters (mimimum 2 oysters)<br><i>Japanese, Irish, Market Daily</i> 46kcal | 7                  |
| Aristocrat Beluga 282kcal   | 240/30g            |
| The Aubrey Caviar, Amur River   | 32/10g             |
| Sturgeon Eggs 211kcal, 226kcal  | 84/30g<br>290/100g |

### \*\*\* Snacks & Starters \*\*\*

|   |    |
|---|----|
| Edamame <i>yuzu or chili salt</i> (v, vg) 182kcal, 189kcal                        | 7  |
| Shishito Peppers <i>katsuobushi</i> (v, vg) 157kcal                               | 12 |
| Charcoal Chicken Karaage <i>yuzu mayo</i> 519kcal                                 | 15 |
| Spicy Hamachi Crispy Rice <i>kimuchi sauce</i> 493kcal                            | 14 |
| Edamame Dip <i>wasabi, lotus crisps</i> (v, vg) 310kcal                           | 9  |
| Truffle Croquettes <i>soy béchamel, black garlic, wasabi mayo</i> (v, vg) 382kcal | 12 |
| Spicy Fried Cauliflower (v, vg) 385kcal   | 12 |
| Crispy Tofu (v, vg) <i>mushroom, dashi broth</i> 274kcal                          | 12 |
| Wagyu Gyoza 436kcal   | 17 |
| Mushroom Gyoza (v, vg) 301kcal  | 12 |
| Popcorn Lobster <i>monkfish cheeks, spicy sauce</i> 243kcal                       | 27 |
| Smoked Wagyu Tartare <i>daikon, black garlic</i> 410kcal                          | 37 |

### \*\*\* Sandos \*\*\*

|  |    |
|--|----|
| Signature A4 Kagoshima Wagyu Sando <i>caviar, gold leaf</i> 1366kcal | 98 |
| A4 Kagoshima Wagyu Sando 1155kcal                                    | 68 |

### \*\*\* Salads \*\*\*

|   |    |
|---|----|
| Gomae <i>baby spinach, sesame</i> (v, vg) 274kcal   | 10 |
| Seasonal Tomato <i>silky tofu, shiso &amp; black garlic dressing</i> 215kcal                                | 12 |
| The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing</i> (v, vg) 213kcal | 15 |
| Salmon Sashimi & Mango Salad <i>smoked salmon roe, seasonal cress, yuzu &amp; jalapeño dressing</i> 482kcal | 18 |

### \*\*\* Tempura \*\*\*

|  |    |
|--|----|
| Tempura Platter 6 pieces                 | 32 |
| <i>Prawn, Seafood, Vegetable</i> 744kcal |    |
| Japanese Prawn 303kcal                   | 22 |
| Seasonal Vegetable (v)                   | 12 |

### \*\*\* Rice & Noodles \*\*\*

|  |    |
|--|----|
| Wagyu Oxtail & Bone Marrow Fried Rice 1073kcal | 19 |
| Lobster & Hokkaido Uni Fried Rice 739kcal      | 38 |
| Mushroom Fried Rice (v, vg) 526kcal            | 16 |
| Wagyu Curry Udon Noodle 892kcal                | 22 |

*Our nigiri is prepared in the Edomae style, using Akazu rice and red vinegar made from ginjo sake lees aged for over 3 years. Rich in umami, this technique emphasises the natural flavours of the fish. Our maki rolls use Shirozu rice to best balance their richer seasoning and ingredients.*

### \*\*\* Sushi & Sashimi \*\*\*

|   | Nigiri | Sashimi |
|---|--------|---------|
| Signature Platter 12 pieces                   | 58     | 46      |
| Aburi (seared) Platter 6 pieces               | 31     | 24      |
| 2pcs per order                                |        |         |
| Botan Ebi <i>spot prawn</i> 112kcal, 48kcal   | 14     | 12      |
| Ebi <i>prawn</i> 143kcal, 89kcal              | 10     | 8       |
| Hamachi <i>yellowtail</i> 141kcal, 87kcal     | 12     | 10      |
| Hotate <i>scallop</i> 112kcal, 48kcal         | 9      | 7       |
| Ikura <i>salmon roe</i> 146kcal, 80kcal       | 12     |         |
| Seasonal Saba <i>mackerel</i> 229kcal, 51kcal | 8      | 6       |
| Sake <i>salmon</i> 138kcal, 83kcal            | 9      | 7       |
| Suzuki <i>sea bass</i> 109kcal, 51kcal        | 9      | 7       |
| Tai <i>sea bream</i> 118kcal, 55kcal          | 8      | 6       |
| Seasonal Uni <i>per piece</i> 114kcal, 44kcal | MP     | MP      |

### \*\*\* New Style Sushi \*\*\*

|   |    |
|---|----|
| Hamachi Tataki <i>plum sake, cucumber, apple oroshi, sesame</i> 310kcal | 16 |
| Yellowtail Sashimi <i>spicy ponzu, shiso, chili</i> 299kcal             | 18 |
| Salmon Tataki <i>truffle sumiso, black truffle, ikura</i> 321kcal       | 24 |
| A5 Wagyu Gunkan <i>caviar, cured frozen yolk</i> (per piece) 459kcal    | 22 |

### \*\*\* Maki Rolls \*\*\*

|  |    |
|--|----|
| Snow Crab & Passionfruit 697kcal                         | 19 |
| Seared Hamachi & Prawn Tempura 795kcal                   | 19 |
| Seared A5 Wagyu <i>crispy garlic, spicy mayo</i> 695kcal | 50 |
| Slow-cooked Salmon <i>miso yuzu kosho</i> 570kcal        | 18 |
| Asparagus Avocado <i>black garlic</i> 688kcal            | 16 |

### \*\*\* Robata \*\*\*

|  |           |   |    |
|--|-----------|---|----|
| A5 Kagoshima Tenderloin 504kcal                      | 135/150g  | Sustainable Miso Black Cod 456kcal  | 45 |
| A5 Kagoshima Striploin 441kcal                       | 110/125g  | Charcoal and Smoky Chilli Wild Salmon <i>wasabi homemade mayo</i> 296kcal | 26 |
| Bone-In Wagyu <i>tomahawk, olive-fed</i> 2922kcal    | 240/1.3kg | Alaskan King Crab Leg <i>kimuchi</i> 413kcal                              | 78 |
| Bone-In Hereford Prime Rib                           | 158/800g  | Market Seafood  | MP |
| BBQ Tonkatsu Beef Rib 558kcal                        | 32        | Seasonal Mushrooms (v, vg) 247kcal  | 14 |
| Iberico Secreto Pork 409kcal                         | 26        | Miso Glazed Aubergine (v, vg) 227kcal                                     | 12 |
| Lamb Neck Fillet <i>tare sauce, egg yolk</i> 754kcal | 32        | Asparagus Namban (v, vg) 521kcal  | 12 |
| Duck Teriyaki <i>miso sweet potato</i> 376kcal       | 34        |   |    |

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

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

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

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*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.*





## ***Classic Izakaya Menu***

Edamame Dip

*Wasabi, lotus chips 310kcal*

Hamachi Tataki

*Plum sake, cucumber, apple oroshi, sesame 310kcal*

Slow-cooked Salmon Maki 570kcal

Signature Nigiri

*6 pieces*

***Masumi Origarami Sparkling Sake,  
Nanago, Japan***



Gomae Salad

*Baby spinach, sesame 274kcal*

Japanese Prawn Tempura 303kcal

Chicken Katsu Sando 1125kcal

***Château Béla-Egon Müller Riesling,  
Slovakia 2019***



Charcoal & Smoky Chilli Wild Salmon

*Wasabi homemade mayo 296kcal*

Miso Glazed Aubergine 227kcal

Mushroom Fried Rice 526kcal

***Bodega Alegre Valganon – Temranillo ‘La Calleja’  
Rioja, Spain 2019***



Black Sesame Cheesecake

*Yuzu granita 412kcal*

***Yuzushu Tenzan Shuzo, Saga***

£95 per person, minimum 2pax

£65 wine pairings per person

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## ***Premium Izakaya Menu***

Signature Oyster 198kcal

Signature A4 Kagoshima Wagyu Sando  
Caviar & gold leaf 1366kcal

Popcorn Lobster  
Lobster tail, monkfish, spicy sauce 243kcal

***Hostomme, Cuvée The Aubrey Champagne,  
France NV***



Signature Sashimi Platter

Snow Crab & Passionfruit Maki 697kcal

The Aubrey Salad  
Beetroot, watermelon radish,  
pickled mushroom, yuzu ginger dressing 213kcal

***Tsuchida Aubrey Junmai, Gunma, Japan***



Sustainable Miso Black Cod 456kcal

Alaskan King Crab Leg  
Kimuchi 413kcal

Wagyu Oxtail & Bone Marrow Fried Rice 1073kcal

***Biondi Santi – Rosso di Montalcino,  
Tuscany, Italy 2020***



MT Fuji

Elderflower mousse, poached peach,  
candy floss, milk ice cream 668kcal

***Boekenboutsbloof – Noble Late Harvest Semillon,  
Franschhoek, South Africa 2018***

£175 per person, minimum 2 guests  
£90 wine pairings per person  
Requires full table participation

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