

OYSTERS & CAVIAR

½ Dozen Classic <i>chili daikon & ponzu</i>	528
½ Dozen Signature <i>Hokkaido uni & salmon roe</i>	1068

Per piece (min.2)

Irish	88
French	118
Japanese	118

🍷 The Aubrey Caviar, Amur River Sturgeon Eggs	228/10g
<i>Accompanied by housemade shokupan, hard-boiled egg, chives, red onion</i>	

SNACKS & STARTERS

Edamame <i>yuzu or chili salt (v)</i>	78
Shishito Peppers <i>katsuobushi</i>	98
Spicy Fried Cauliflower <i>(v)</i>	108

🍷 Charcoal Chicken Karaage <i>yuzu mayo</i>	158
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🍷 Wagyu Tartare <i>daikon, black garlic, crispy rice</i>	378
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Mushroom Gyoza <i>(v)</i>	148
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Wagyu Gyoza	188
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🍷 Truffle Croquettes <i>soy béchamel, black garlic & wasabi keupie (v)</i>	118
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Agedashi Tofu <i>crispy tofu, shimeji mushroom ankake</i>	158
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SALADS

Gomae <i>baby spinach, sesame (v)</i>	88
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Amela Tomato <i>silky tofu, black garlic & shiso dressing (v)</i>	118
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🍷 The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing (v)</i>	168
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Salmon Sashimi & Mango Salad <i>mizuna & mixed greens, daikon, cucumber, yuzukosho ponzu dressing</i>	218
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SANDOS

Signature A4 Miyazaki Wagyu Katsu Sando <i>caviar, gold leaf</i>	858
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A4 Miyazaki Striploin Wagyu Katsu Sando	678
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A4 Miyazaki Tenderloin Wagyu Sando	678
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NEW STYLE SASHIMI

🍷 Yellowtail Sashimi <i>ponzu, shiso, chili</i>	278
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Hamachi Tataki <i>plum sake, cucumber, apple oroshi, sesame</i>	278
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Seared Salmon <i>sakura vinegar miso, spicy tomato salsa</i>	268
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MAKI

Hamachi Roll <i>spring onion</i>	228
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🍷 Seared Hamachi & Prawn Tempura Roll	328
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🍷 Soft-Shell Crab Roll	238
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Asparagus Avocado Tempura Roll <i>black garlic (v)</i>	168
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Wagyu Beef Roll <i>asparagus</i>	388
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TEMPURA

Tempura Platter <i>6 pieces</i>	448
<i>Chef's Selection of Prawn, Seafood, Vegetable</i>	

Kuruma Prawn	378
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Soft-Shell Crab	218
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Seasonal Vegetable <i>(v)</i>	108
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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.

	<i>Nigiri</i>	<i>Sashimi</i>
Chef's Selection <i>12 pieces</i>	688	788

<i>2pcs per order</i>	<i>Nigiri</i>	<i>Sashimi</i>
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Akamutsu <i>rosy seabass</i>	228	238
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Botan Ebi <i>botan prawn</i>	178	178
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Hamachi <i>yellowtail</i>	78	88
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Hirame <i>flounder</i>	88	98
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Hotate <i>scallop</i>	138	148
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Salmon <i>sake</i>	78	88
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Ikura <i>salmon roe</i>	128	
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Kinmedai <i>splendid alfonsino</i>	178	188
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Saba <i>mackerel</i>	118	128
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Shima Aji <i>striped jack</i>	118	128
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Uni <i>sea urchin (per piece)</i>	MP	MP
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• OMAKASE MENU •

Price per person, minimum 2 guests

Classic Izakaya Experience 950

Add Beverage Pairing +498

Premium Izakaya Experience 1300

Add Premium Beverage Pairing +798

ROBATA

A5 Miyazaki Tenderloin	688/125g
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A5 Miyazaki Striploin	628/125g
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Bone-In Australian Wagyu Ribeye	2788/1.4kg
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🍷 Iberico Secreto Pork	378/150g
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🍷 BBQ Tonkatsu Beef Rib	368
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🍷 Hokkaido King Crab Leg <i>kimuchi</i>	638
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Market Fish	MP
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Hamachi Collar	248
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🍷 Sustainable Miso Black Cod	418
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Miso-Glazed Eggplant <i>(v)</i>	138
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Seasonal Mushrooms <i>garlic miso butter (v)</i>	148
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Asparagus Namban <i>(v)</i>	178
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RICE & NOODLES

🍷 Wagyu Oxtail & Bone Marrow Fried Rice	278
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🍷 Lobster & Hokkaido Uni Fried Rice	378
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Mushroom Fried Rice <i>onsen egg (v)</i>	148
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🍷 Wagyu Curry Udon Noodle	208
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*Free Flow Still and Sparkling Belu Water \$30 per head
Plus 10% Surcharge*

Where available, our ingredients are from sustainable sources and ethical farms

🍷 *Signature Dish*