

● ● ● **DESSERT** ● ● ●

White Miso Soufflé 🌿

Coconut ice cream, citrus curd
(Please allow 20 minutes for preparation)

148

Chocolate & Pear 🌿

White chocolate ice cream, shaved chocolate, miso custard,
sake pears, meringue, crumble

118

Baked Cheesecake (limited daily) 🌿

Housemade strawberry spread, berries

128

The Aubrey Baked Cheesecake (limited daily)

Crème fraîche ice cream, caviar

488

Ice Cream & Sorbet 🌿

Bitter chocolate, Hokkaido milk, yuzu sorbet, seasonal fruit

68

Seasonal Fruit Platter 🌿 🍷 🍷 🍷

128

● ● ● **DESSERT WINE** ● ● ●

Grace Wine - Shugoro No Vin (60ml)

Yamanashi NV, Japan

HK\$150 (60ml) | HK\$880 (Bottle)

Prices are in Hong Kong dollars and subject to 10% service charge

Free Flow Still and Sparkling Belu Water \$40 per head ●●● Where available, our ingredients are from sustainable sources and ethical farms

🌿 Vegan 🌿 Vegetarian 🍷 Gluten-free 🍷 Lactose-free

● ● ● **THE AUBREY OMAKASE MENU** ● ● ●

\$1,300 per person

(minimum of 2 guests; full table participation required)

Beverage pairing available at an additional \$798 per person

Caviar 10g 🍷

Sushi Platter 🍷

Sashimi, nigiri

The Aubrey, Champagne M. Hostomme, Traditional Brut NV, Chouilly, France

A5 Miyazaki Wagyu Sando

Coco Farm & Winery – Coco To Aru Series Zweigelt 2021, Hokkaidō, Japan

Sustainable Miso Glazed Black Cod 🍷 🍷

Mushroom Fried Rice 🌿 🍷

Onsen egg

Miso Glazed Eggplant 🌿

Tsuchida Aubrey Sake – Junmai, Gunma, Japan

White Miso Soufflé 🌿

Coconut ice cream, citrus curd

Shiramayumi Yuzushu

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🌿 Vegetarian



OYSTERS & CAVIAR

Royal Cristal Caviar 🍷	10g 328
Accompanied by homemade shokupan, hard-boiled egg, chives, red onion	30g 988
Oysters Classic 🍷	½ dozen 568
Chili daikon & ponzu	1 dozen 999
Oysters Signature 🍷	1 pc 188
Hokkaido uni & salmon roe (minimum order 2 pcs)	
Japanese Oyster 🍷 (minimum order 2 pcs)	1 pc 118

SANDOS

🍷 Signature A5 Miyazaki Wagyu Katsu Sando	858
Caviar, gold leaf	
A5 Miyazaki Wagyu Katsu Sando	688
A5 Grilled Miyazaki Tenderloin Wagyu Sando	698

SNACKS & STARTERS

🍷 Yellowtail New Style Sashimi 🍷🍷 Spicy ponzu, jalapeño, shiso oil	278	🍷 Signature Lobster Popcorn Spicy mayo	408
🍷 Toro Tuna Tartare 🍷 Ikura, homemade XO sauce, avocado, shallots	538	A5 Wagyu Gyoza With Shaved Truffle 🍷 Spicy red vinegar	298
Seared Tuna Sesame crust, yuzu, truffle mayo	388	Tuna Sashimi & Mango Salad 🍷 Ikura, yuzu & jalapeño dressing	338
Organic Edamame 🍷🍷 Yuzu or chili salt	78	The Aubrey Salad 🍷🍷 Beetroot, pickled mushroom, yuzu ginger dressing	168
Shishito 🍷 Tofu mayo, chili garlic	98	🍷 Agedashi Tofu 🍷🍷 Shimeji mushroom ankake, shaved truffle	258
Gomae 🍷🍷 Baby spinach, sesame	88		

MAKI ROLLS

🍷 Lobster Caviar Maki Roll Uni, 10g caviar, truffle teriyaki, garlic miso butter	1188	🍷 A5 Wagyu Roll 🍷 Tempura asparagus, yuzu miso	388
Seared Hamachi & Prawn Tempura Roll 🍷	328	Spicy Tuna Roll 🍷 Avocado, beetroot chips	388
Soft-Shell Crab Roll 🍷	238	Otoro Tuna Roll 🍷	328

ROBATA

A5 Miyazaki Wagyu Tenderloin	200g 988	Hamachi Collar 🍷	248
Truffle ponzu	500g 2288	Homemade ponzu	
Add miso potato	128	Miso-Glazed Eggplant 🍷🍷	138
🍷 Signature Miso Black Cod 🍷🍷 Pickle radish	418	Tofu mayo	
🍷 Hokkaido King Crab Leg 🍷 Spicy mayo	638	Asparagus Namban 🍷🍷	178
		Ginger soy	
Iwate Chicken Thigh 🍷 Tare sauce, egg yolk	348	Maitake Mushroom	178
		Garlic miso butter	

SUSHI & SASHIMI SELECTION

	Large	Regular
The Aubrey Selection 🍷 Sashimi, nigiri, maki	2088	1188
Tuna Selection 🍷 Sashimi, nigiri, maki, tartare		1888
🍷 Seafood Selection 🍷 Sashimi, tuna tartare, caviar, oyster		3288
Chef's Selection 8 pcs 🍷		788
Aburi Sushi 8 pcs		788

*2 pcs per order

	Nigiri / Sashimi 🍷
Uni sea urchin (1 pc)	328
Otoro fatty tuna	288
Akami lean tuna	198
Chutoro medium fatty tuna	218
Akamutsu rosy seabass	238
Botan Ebi botan prawn	188
Hamachi yellowtail	98
Hirame flounder	98
Hotate scallop	158
Sake salmon	88
Ikura salmon roe	148
Kinmedai splendid alfonsino	188

TEMPURA

Tempura Platter 🍷 Assorted tempura of kuruma prawn, soft-shell crab, seasonal fish & vegetables	588
🍷 Tempura King Prawns & Uni 🍷 Wrapped in shiso leaf	488
Tempura Seasonal Vegetables 🍷🍷	288

RICE

🍷 Lobster & Hokkaido Uni Fried Rice 🍷 Ikura, crispy tuile	378
🍷 Wagyu Oxtail & Bone Marrow Fried Rice 🍷	278
Mushroom Fried Rice 🍷🍷 Onsen egg	188