

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>	118

🍷 Charcoal Chicken Karaage <i>yuzu mayo</i>	168
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🍷 Wagyu Tartare <i>daikon, black garlic, crispy rice</i>	378
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Mushroom Gyoza <i>(v)</i>	158
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Wagyu Gyoza	198
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🍷 Truffle Croquettes <i>soy béchamel, black garlic & wasabi kewpie (v)</i>	128
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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 Tataka <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
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<i>Chef's Selection of Prawn, Seafood, Vegetable</i>	
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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.

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

<i>2pcs per order</i>		Nigiri	Sashimi
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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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•<• HONG KONG EXCLUSIVE •>•

Forged Cultivated Japanese Quail Parfait 388
Sencha smoke, citrus, tsukemono, homemade shokupan
 Add 10g The Aubrey Caviar +198

•<• IZAKAYA 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>(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*