

CAVIAR

- Royal Cristal Caviar 328/10g
Accompanied by housemade shokupan, hard-boiled egg, chives, red onion 988/30g

SNACKS & STARTERS

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

ROBATA

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

MAKI ROLLS

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

TEMPURA

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

SANDOS

- Signature A5 Miyazaki Wagyu Katsu Sando 858
Caviar and gold leaf
- A5 Miyazaki Wagyu Katsu Sando 688
- A5 Grilled Miyazaki Tenderloin Wagyu Sando 698

SEVEN-COURSE OMAKASE

\$1,300 per person, minimum 2 persons

Beverage pairing additional \$798 per person
(requires full table participation)

SUSHI & SASHIMI SELECTION

	Large	Regular
The Aubrey Selection Sashimi, Nigiri, Maki	2088	1188
Tuna Platter Sashimi, Nigiri, Maki, Tartare		1888
Seafood Selection Sashimi, Tuna Tartare, Caviar		3288
Chef's Selection 8pcs		788
Aburi Sushi 8pcs		788
*2pcs per order		
	Nigiri / Sashimi	
Uni sea urchin (per piece)		328
O-toro fatty tuna		288
Akami lean tuna		198
Chu-toro 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

RICE

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

- Signature Dish
- Vegan
- Vegetarian
- Gluten-free
- Lactose-free

Free Flow Still and Sparkling Belu Water \$40 per head
Prices are in Hong Kong dollars and subject to 10% service charge
Where available, our ingredients are from sustainable sources and ethical farm