

## OYSTERS & CAVIAR

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

*Per piece (min.2)*

Irish	88
French	118
Japanese	118

🍷 The Aubrey Caviar, Amur River Sturgeon Eggs <i>Accompanied by housemade shokupan, hard-boiled egg, chives, red onion</i>	228/10g
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## 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
🍷 Wagyu Tartare <i>daikon, black garlic, crispy rice</i>	378
Mushroom Gyoza <i>(v)</i>	158
Wagyu Gyoza	198
🍷 Truffle Croquettes <i>soy béchamel, black garlic &amp; wasabi keupie (v)</i>	128
Agedashi Tofu <i>crispy tofu, shimeji mushroom ankake</i>	158

## SALADS

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

## SANDOS

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

## NEW STYLE SASHIMI

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

## MAKI

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

## TEMPURA

Tempura Platter <i>6 pieces</i> <i>Chef's Selection of Prawn, Seafood, Vegetable</i>	448
Kuruma Prawn	378
Soft-Shell Crab	218
Seasonal Vegetable <i>(v)</i>	108

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

## • OMAKASE MENU •

*Price per person, minimum 2 guests*

Classic Omakase Experience 950  
*Add Beverage Pairing +498*

Premium Omakase Experience 1300  
*Add Premium Beverage Pairing +798*

## ROBATA

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

## RICE & NOODLES

🍷 Wagyu Oxtail & Bone Marrow Fried Rice	278
🍷 Lobster & Hokkaido Uni Fried Rice	378
Mushroom Fried Rice <i>onsen egg (v)</i>	148
🍷 Wagyu Curry Udon Noodle	208

*Free Flow Still and Sparkling Belu Water \$30 per head  
Plus 10% Surcharge*

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

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🍷 *Signature Dish*