



UNI, OYSTERS & CAVIAR

Hokkaido Narabi Uni	4888/250g
<i>shiso, nori, cucumber</i>	
<i>Pre-order required limited daily</i>	
<i>Availability based on Hokkaido market's conditions</i>	
Oysters	528
½ Dozen Classic <i>chili daikon & ponzu</i>	
Signature, <i>Hokkaido uni & salmon roe</i> , <i>minimum 2pcs</i>	188
Japanese Oyster <i>minimum 2pcs</i>	118
Royal Cristal Caviar <i>accompanied by housemade shokupan, hard-boiled egg, chives, red onion</i>	320/10g 988/30g
Caviar Oscietra <i>accompanied by housemade shokupan, hard-boiled egg, chives, red onion</i>	988/30g
Soyuzuke, Ikura <i>accompanied by housemade shokupan, hard-boiled egg, chives, red onion</i>	488/100g

SNACKS & STARTERS

Salmon Tartare <i>ikura, house-made XO sauce, avocado, shallots, crispy rice</i>	288
Charcoal Chicken Karaage	168
<i>house-made yuzu mayo</i>	
Edamame yuzu or <i>chili salt</i>	78
Shishito Peppers <i>katsubushi</i>	98
Spicy Fried Cauliflower	118
Wagyu Gyoza <i>kimuchi</i>	198
Truffle Croquettes <i>soy béchamel, black garlic & wasabi kewpie</i>	128
Agedashi Tofu <i>crispy tofu, shimeji mushroom ankake</i>	158

SALADS

Gomae <i>baby spinach, sesame</i>	88
The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing</i>	168
Salmon Sashimi Salad <i>mizuna & mixed greens, Okinawa bitter melon, cucumber, yuzukosho ponzu dressing</i>	218

SANDOS

Signature A5 Miyazaki Wagyu Katsu Sando <i>caviar, gold leaf</i>	858
A5 Miyazaki Tenderloin Wagyu Katsu Sando	688
A5 Miyazaki Tenderloin Grill Wagyu Sando	688
Chicken Katsu Sando <i>tonkatsu, kewpie</i>	268

NEW STYLE SASHIMI

A5 Miyazaki Wagyu Tenderloin	388/60g
<i>house-made crispy garlic chips, chives, yuzu soy, sesame oil, toasted sesame seeds</i>	
+ <i>caviar</i>	228/10g
+ <i>Hokkaido uni</i>	208
Hirame <i>shiso salsa, ikura, onion, jalapeño</i>	268
Yellowtail Sashimi <i>ponzu, shiso, chili</i>	278

MAKI

Wagyu Beef Roll <i>asparagus</i>	388
Seared Hamachi & Prawn Tempura Roll	328
Soft-Shell Crab Roll	238
Salmon Skin Maki <i>ikura soyuzuke, wasabi mayo, mizuna, avocado</i>	268
Asparagus Avocado Tempura Roll <i>black garlic</i>	168
Hamachi Roll <i>spring onion</i>	228

SUSHI & SASHIMI

<i>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. All our seafood is MSC certified and sustainably sourced.</i>		
	<i>Large for 4</i>	<i>Regular for 2</i>
The Aubrey Premium	2088	1188
<i>Sashimi, Nigiri, Maki</i>		
	<i>Nigiri</i>	<i>Sashimi</i>
Chef's Selection <i>12 pieces</i>	788	788
<i>2pcs per order</i>	<i>Nigiri</i>	<i>Sashimi</i>
Akamutsu <i>rosy seabass</i>	238	238
Botan Ebi <i>botan prawn</i>	188	188
Hamachi <i>yellowtail</i>	98	98
Hirame <i>flounder</i>	98	98
Hotate <i>scallop</i>	158	158
Sake <i>salmon</i>	88	88
Ikura <i>salmon roe</i>	148	148
Kinmedai <i>splendid alfonsino</i>	188	188
Saba <i>mackerel</i>	128	128
Shima Aji <i>striped jack</i>	128	128
Uni <i>sea urchin (per piece)</i>	328	328

ROBATA

A5 Miyazaki Tenderloin <i>serve with house-made truffle ponzu, crispy garlic, toasted sesame seeds, spring onion</i>	688/125g 1288/250g
Iberico Secreto Pork <i>miso</i>	378/150g
Beef Rib BBQ <i>tonkatsu sauce</i>	368
Hokkaido King Crab Leg <i>kimuchi</i>	638
Kinmedai Collar <i>homemade ponzu</i>	288
Hamachi Collar <i>homemade ponzu</i>	248
Sustainable Miso Black Cod <i>pickle radish</i>	418
Miso-Glazed Eggplant <i>tofu mayo</i>	138
Asparagus Namban <i>ginger soy</i>	178
Whole Live King Crab	12888
<i>korayaki, kani zu, shokupan, masako</i>	
<i>72 hours pre-order required</i>	
<i>Availability based on Hokkaido market's conditions</i>	

TEMPURA

Tempura Platter <i>assorted tempura of kuruma prawn, soft shell crab, seasonal fish & vegetables</i>	588
Lobster Tempura <i>spicy mayo</i>	408
Seasonal Vegetable	188

RICE & NOODLES

Lobster & Hokkaido Uni Fried Rice	378
Wagyu Oxtail & Bone Marrow Fried Rice	278
Mushroom Fried Rice <i>onsen egg</i>	168
Vegetable Kakiage with Cold Inaniwa Udon	208

Free Flow Still and Sparkling Belu Water \$40 per head

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

All items are subjust to 10% service charge

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