



UNI, OYSTERS & CAVIAR

- 🍷 Hokkaido Narabi Uni 🌱 🌱 4888/250g
shiso, nori, cucumber
Pre-order required | limited daily
Availability based on Hokkaido market's conditions
- 🍷 Royal Cristal Caviar accompanied by housemade shokupan, hard-boiled egg, chives, red onion 320/10g 988/30g
- Soyuzuke, Ikura 🌱 488/100g
accompanied by housemade shokupan, hard-boiled egg, chives, red onion

SNACKS & STARTERS

- 🍷 Charcoal Chicken Karaage 🌱 🌱 168
house-made yuzu mayo
- Edamame yuzu or chili salt 🌱 🌱 🌱 🌱 78
- Shishito Peppers *katsubushi* 🌱 98
- Spicy Fried Cauliflower 🌱 🌱 118
- Wagyu Gyoza *kimuchi* 🌱 198
- Truffle Croquettes *soy béchamel, black garlic & wasabi kewpie* 🌱 128
- 🍷 Agedashi Tofu *crispy tofu, shimeji mushroom ankake* 🌱 🌱 158

SALADS

- Gomae *baby spinach, sesame* 🌱 🌱 🌱 88
- 🍷 The Aubrey Salad *beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing* 🌱 🌱 168

SANDOS

- 🍷 Signature A5 Miyazaki Wagyu Katsu Sando *caviar, gold leaf* 858
- A5 Miyazaki Tenderloin Wagyu Katsu Sando 688
- A5 Miyazaki Tenderloin Grill Wagyu Sando 688
- Chicken Katsu Sando *tonkatsu, kewpie* 🌱 268

NEW STYLE SASHIMI

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

MAKI

- Wagyu Beef Roll *asparagus* 🌱 388
- 🍷 Seared Hamachi & Prawn Tempura Roll 🌱 328
- 🍷 Soft-Shell Crab Roll 🌱 238
- Asparagus Avocado Tempura Roll *black garlic* 🌱 🌱 168
- Hamachi Roll *spring onion* 🌱 228

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

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

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

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. All our seafood is MSC certified and sustainably sourced.

- | | Large for 4 | Regular for 2 |
|--|-------------|---------------|
| 🍷 The Aubrey Premium Sashimi, Nigiri, Maki | 2088 | 1188 |
| | Nigiri | Sashimi |
| Chef's Selection 12 pieces | 788 | 788 |
| 2pcs per order | Nigiri | Sashimi |
| Akamatsu <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 |
| 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 🌱 688/125g 1288/250g
serve with house-made truffle ponzu, crispy garlic, toasted sesame seeds, spring onion
- 🍷 Iberico Secreto Pork *miso* 🌱 🌱 378/150g
- 🍷 Beef Rib BBQ *tonkatsu sauce* 🌱 368
- 🍷 Hokkaido King Crab Leg *kimuchi* 🌱 638
- Kinmedai Collar *homemade ponzu* 🌱 288
- Hamachi Collar *homemade ponzu* 🌱 248
- 🍷 Sustainable Miso Black Cod *pickle radish* 🌱 418
- Miso-Glazed Eggplant *tofu mayo* 🌱 🌱 138
- Asparagus Namban *ginger soy* 🌱 178
- 🍷 Whole Live King Crab 🌱 🌱 12888
korayaki, kani zu, shokupan, masako
72 hours pre-order required
Availability based on Hokkaido market's conditions

TEMPURA

- Tempura Platter *assorted tempura of kuruma prawn, soft shell crab, seasonal fish & vegetables* 🌱 588
- Lobster Tempura *spicy mayo* 🌱 408
- Seasonal Vegetable 🌱 🌱 188

RICE & NOODLES

- 🍷 Lobster & Hokkaido Uni Fried Rice 🌱 378
- Wagyu Oxtail & Bone Marrow Fried Rice 🌱 278
- Mushroom Fried Rice *onsen egg* 🌱 168
- Vegetable Kakiage with Cold Inaniwa Udon 🌱 208

🍷 Signature Dish 🌱 Healthy 🌱 Vegan 🌱 Vegetarian

🌱 Gluten-free 🌱 Organic 🌱 Lactose-free



雲丹, 生蠔及魚子醬

北海道雲丹 紫蘇, 紫菜, 青瓜 需提前預訂, 每日限量供應 根據北海道魚市場供應狀況

Royal Cristal Caviar 魚子醬 魚子醬、伴自家製日本牛乳包、烩蛋、蝦夷蔥、紫洋葱
三文魚籽醬油漬 伴自家製日本牛乳包、烩蛋、蝦夷蔥、紫洋葱

小食及前菜

竹炭唐揚炸雞 柚子蛋黃醬
枝豆 柚子或辣椒鹽
日式甜椒 鯉魚乾
辣炸椰菜花
和牛餃子
松露可樂餅 豆乳、黑蒜&山葵蛋黃醬
日式炸豆腐 脆皮豆腐、日式醬汁

沙律

菠菜苗沙律 胡麻醬汁
The Aubrey 沙律 甜菜根、紅心蘿蔔、醃製舞茸菇、柚子生薑汁

日式三文治

精選A5宮崎吉列和牛三文治 魚子醬、金箔
A5宮崎吉列和牛牛柳三文治
A5宮崎炙燒和牛牛柳三文治

新派刺身

A5宮崎和牛薄切 自家製脆炸蒜茸片、蝦夷蔥、柚子豉油、芝麻油、芝麻
+魚子醬
+北海道雲丹
左口魚 紫蘇莎莎、三文魚籽、洋葱、南美辣椒
油甘魚刺身 柚子醋、紫蘇和辣椒

卷物

和牛卷 蘆筍
油甘魚刺身&蝦天婦羅卷
軟殼蟹卷
牛油果蘆筍天婦羅卷 黑蒜
油甘魚卷 青葱

以每位港幣40元以無限暢飲普通及有氣Belu水 所有價目以港元計算另加壹服務

於許可的情況下, 我們的食材均來自可持續發展的供應商及符合道德標準的農場

招牌菜 健康之選 全素 蛋奶素 不含麩質 有機 不含乳糖

天壽司及刺身

我們的壽司使用江戶前風格製作, 採自北海道的米和由吟釀清酒酒糟的紅醋。這項技術強調鮮味豐富魚的天然風味。

	四人份量	兩人份量
The Aubrey 特選 刺身、握壽司、卷物	2088	1188
握壽司		刺身
廚師精選拼盤12件 每客2件	788	788
赤鮭	238	238
牡丹蝦	188	188
油甘魚	98	98
左口魚	98	98
帶子	158	158
三文魚子	148	148
金目鯛	188	188
鯖魚	128	128
深海池魚	128	128
雲丹 (每件)	328	328

精選居酒屋套餐
每人價格, 至少2位客人
高級居酒屋體驗 1300
添加高級飲料搭配 +798

爐端燒

A5宮崎牛柳 配上自家製松露醋、脆炸蒜茸片、芝麻、蝦夷蔥
味噌西班牙黑毛豬胛心肉 味噌
燒烤醬炸牛肋肉排
北海道帝王蟹腳 泡菜醬
金目鯛 自家製醋
油甘魚 自家製醋
銀鱈魚西京燒
味噌燒茄子
蘆筍 自家製醋
北海道雪場蟹
北海道雪場蟹 甲羅燒、蟹味噌、麵包、多春魚籽
需提72小時預訂 根據北海道魚市場供應狀況

天婦羅

雜錦天婦羅 廚師精選之鮮蝦、軟殼蟹、季節性魚及野菜
龍蝦天婦羅 辣味沙律醬
日本時令野菜

飯麵

龍蝦及北海道雲丹炒飯
和牛牛尾配味噌牛骨髓炒飯
雜菌炒飯 溫泉蛋
野菜唐揚配凍稻庭烏冬