



•> PREMIUM A LA CARTE MENU <•

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 &amp; ponzu</i>                                                   |                    |
| Signature, <i>Hokkaido uni &amp; salmon roe, minimum 2pcs</i>                                     | 188                |
| Royal Cristal Caviar <i>accompanied by housemade shokupan, hard-boiled egg, chives, red onion</i> | 320/10g<br>988/30g |
| Soyuzuke, Ikura <i>accompanied by housemade shokupan, hard-boiled egg, chives, red onion</i>      | 488/100g           |

SNACKS & STARTERS

|                                                                                                |     |
|------------------------------------------------------------------------------------------------|-----|
| Charcoal Chicken Karaage                                                                       | 168 |
| <i>house-made yuzu mayo</i>                                                                    |     |
| Edamame yuzu or chili salt                                                                     | 78  |
| Wagyu Gyoza <i>kimuchi</i>                                                                     | 198 |
| Truffle Croquettes <i>soy béchamel, black garlic &amp; wasabi kewpie, fresh shaved truffle</i> | 228 |
| Agedashi Tofu <i>crispy tofu, shimeji mushroom ankake, fresh shaved truffle</i>                | 228 |
| Uni Tempura Nori <i>shiso</i>                                                                  | 328 |

SALADS

|                                                                                                                 |     |
|-----------------------------------------------------------------------------------------------------------------|-----|
| The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing</i>                     | 168 |
| Salmon Sashimi Salad <i>mizuna &amp; 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 Grill Wagyu Sando                         | 688 |

TEMPURA

|                                                                                                          |     |
|----------------------------------------------------------------------------------------------------------|-----|
| Tempura Platter <i>assorted tempura of kuruma prawn, soft shell crab, seasonal fish &amp; vegetables</i> | 588 |
| Lobster Tempura <i>spicy mayo</i>                                                                        | 408 |

SUSHI & SASHIMI

*Our sushi is prepared in the Edomae style, using rice sourced from Niigata, and red vinegar made from ginjo sake lees. Rich in umami, this technique emphasises the natural flavours of the fish.*

|                              |             |               |
|------------------------------|-------------|---------------|
|                              | Large for 4 | Regular for 2 |
| The Aubrey Premium           | 2088        | 1188          |
| <i>Sashimi, Nigiri, Maki</i> |             |               |

NEW STYLE SASHIMI

|                                                                                           |         |
|-------------------------------------------------------------------------------------------|---------|
| A5 Miyazaki Wagyu Tenderloin                                                              | 388/60g |
| <i>house-made crispy garlic chips, chives, yuzu soy, sesame oil, toasted sesame seeds</i> |         |
| + caviar                                                                                  | 228/10g |
| + Hokkaido uni                                                                            | 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 |

ROBATA

|                                                                                               |                       |
|-----------------------------------------------------------------------------------------------|-----------------------|
| A5 Miyazaki Tenderloin                                                                        | 688/125g<br>1288/250g |
| <i>serve with house-made truffle ponzu, crispy garlic, toasted sesame seeds, spring onion</i> |                       |
| Iberico Secreto Pork miso                                                                     | 378/150g              |
| Beef Rib BBQ tonkatsu sauce                                                                   | 368                   |
| Hokkaido King Crab Leg <i>kimuchi</i>                                                         | 638                   |
| Sustainable Miso Black Cod <i>pickle radish</i>                                               | 418                   |
| Chef's Selection of Vegetable Robata                                                          | 288                   |

RICE & NOODLES

|                                       |     |
|---------------------------------------|-----|
| Lobster & Hokkaido Uni Fried Rice     | 378 |
| Wagyu Oxtail & Bone Marrow Fried Rice | 278 |

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



All items are subject to 10% service charge



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



Signature Dish



Healthy



Vegan



Vegetarian



Gluten-free



Organic



Lactose-free

# THE AUBREY

## CHRISTMAS BRUNCH

Indulge in a delightful selection of gourmet treats and signature flavours

\$688 per person, full table participation required

### FOR THE TABLE

- Chawanmushi with Hokkaido Uni & Crab Meat
- Japanese Scallop Robatayaki *dried miso, shiso salsa*
- Edamame yuzu or chili salt (v)
- Spicy Tiger Prawn Tempura
- Yakitoro *shichimi mayo*
- Salmon Sashimi Salad *mizuna & mixed greens, daikon, cucumber, yuzukosho ponzu dressing*
- Sashimi, Nigiri and Maki *Chef's Selection of the day*

### MAINS

Select one per person

- Yellowtail Collar
- BBQ Tonkatsu Beef Rib
- Iberico Secreto Pork
- Chicken Katsu Sando
- Vegetable Kakiage with Cold Inaniwa Udon

### DESSERT PLATTER

- Ice Cream & Sorbet
- Homemade Macaron
- Meringue & Fruit Tart
- Mochi Cake
- Blueberry Cheesecake

### COCKTAILS

- Glory Gimlet *IMO shochu, citrus, Nikka gin, earl grey, cardamon, sauvignon blanc* 148
- A Day in Yokohama *Bianco Vermouth, Fino sherry, coconut, elderflower, oregano* 148
- Akemi Altos Blanco, strawberry, brine, shiso, tomato, citrus 148
- Earl Grey Martini *gin, earl grey tea, citrus, Angostura* 148

### FREE-FLOW PACKAGES

- 2hr Free-Flow Champagne 458
- R de Ruinart Brut NV
- 2hr Free-Flow Sparkling Tea 280
- Saicho Jasmine Tea

### WINE SELECTION

- By The Glass 180
- R de Ruinart Brut NV
- Cloudy Bay – ‘Te Koko’ Sauvignon Blanc 160/900 *Marlborough, New Zealand 2021*
- Château d’Esclans, Whispering Angel Rosé 140/700 *Provence, France 2023*
- Cloudy Bay, Pinot Noir 160/800 *Marlborough, New Zealand 2022*



## A LA CARTE SIGNATURES

Enhance your dining experience by adding any dishes from our à la carte menu to complete your brunch!

### OYSTERS

- ½ Dozen Classic *chili daikon & ponzu* 528

### SNACKS & STARTERS

- Edamame yuzu or chili salt (v) 78
- Shishito Peppers *katsuobushi* 98
- Spicy Fried Cauliflower (v) 118
- Charcoal Chicken Karaage *yuzu mayo* 168
- Truffle Croquettes *soy béchamel, black garlic & wasabi kewpie (v)* 128

### SALADS

- Gomae *baby spinach, sesame (v)* 88
- Salmon Sashimi Salad *mizuna & mixed greens, Okinawa bitter melon, cucumber, yuzukosho ponzu dressing* 218

### SANDOS

- Signature A4 Miyazaki Wagyu Katsu Sando *caviar, gold leaf* 858
- A5 Miyazaki Tenderloin Wagyu Katsu Sando 688
- A5 Miyazaki Tenderloin Grill Wagyu Sando 688

### SUSHI & SASHIMI

- Sashimi Nigiri*
- Chef's Selection *6pcs* 388 388
- 2pcs per order*
- Akamutsu *rosy seabass* 238 238
- Botan Ebi *botan prawn* 188 188
- Hamachi *yellowtail* 98 98
- Hirame *flounder* 98 98
- Hotate *scallop* 158 158
- Sake *salmon* 88 88
- Ikura *salmon roe* 148 148
- Kinmedai *splendid alfonsino* 188 188
- Saba *mackerel* 128 128
- Shima Aji *striped jack* 128 128

### MAKI

- Seared Hamachi & Prawn Tempura Roll 328
- Soft-Shell Crab Roll 238
- Asparagus Avocado Tempura Roll *black garlic (v)* 168

### TEMPURA

- Tempura Platter *assorted tempura of kuruma prawn, soft shell crab, seasonal fish & vegetables* 588

### ROBATA

- A5 Miyazaki Tenderloin 688/125g
- Iberico Secreto Pork 378/150g
- BBQ Tonkatsu Beef Rib 368
- Sustainable Miso Black Cod 418
- Miso-Glazed Eggplant (v) 138
- Asparagus Namban (v) 178

### RICE

- Wagyu Oxtail & Bone Marrow Fried Rice 278
- Lobster & Hokkaido Uni Fried Rice 378

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

\*\*\*

All items are subject to 10% service charge.

\*\*\*

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# THE AUBREY

## BOXING DAY BRUNCH

Indulge in a delightful selection of gourmet treats and signature flavours

\$688 per person, full table participation required

### FOR THE TABLE

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- Japanese Scallop Robatayaki *dried miso, shiso salsa*
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## ***Christmas Eve Izakaya Menu***

*Welcome Glass of Champagne – Hostomme Tradition Cuvée, The Aubrey NV*

### **\*\*\* Starter \*\*\***

Botan Ebi Caviar

*Karasumi, prawn oil*

Hirame Uni

*Shiso salsa, yuzu juice*

Wagyu Tartare

*Shokupan, black garlic mayo, yuzukosho*

Hotate with Shell

*Butteryaki with mushroom*

### **\*\*\* Mains \*\*\***

Seabass

*Dashi ponzu*

Asparagus Robatayaki

Vegetable Kakiage with Cold Inaniwa Udon

### **\*\*\* Desserts \*\*\***

Chestnut Chocolate Mousse Cake

*Yuzu sorbet*

**\$1300 per person**

*Plus 10% surcharge*

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



## ***Christmas Day Izakaya Menu***

*Welcome Glass of Champagne – Hostomme Tradition Cuvée, The Aubrey NV*

### **\*\*\* Starter \*\*\***

Botan Ebi Caviar

*Karasumi, prawn oil*

Hirame Uni

*Shiso salsa, yuzu juice*

Wagyu Tartare

*Shokupan, black garlic mayo, yuzukosho*

Hotate with Shell

*Butteryaki with mushroom*

### **\*\*\* Mains \*\*\***

Seabass

*Dashi ponzu*

Asparagus Robatayaki

Vegetable Kakiage with Cold Inaniwa Udon

### **\*\*\* Desserts \*\*\***

Chestnut Chocolate Mousse Cake

*Yuzu sorbet*

**\$1300 per person**

*Plus 10% surcharge*

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



\*\*\* *Festive Bar Snacks* \*\*\*

Caviar Oscietra

*Accompanied by house-made shokupan, hard-boiled egg, chives, red onion*

988/30g

Signature Oysters

*Hokkaido uni & salmon roe, minimum 2pcs*

188

Yellowtail Sashimi

*Ponzu, shiso, chili*

278

A5 Miyazaki Wagyu Tenderloin

*House-made crispy garlic chips, chives, yuzu soy, sesame oil,  
toasted sesame seeds*

388/60g

Edamame

*Yuzu or chili salt (v)*

78

Yakitara

*Truffle mayo*

118

Signature A5 Miyazaki Wagyu Katsu Sando

*Caviar, gold leaf*

858

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