

*** Oysters & Caviar ***

½ Dozen		The Aubrey Caviar, Amur River	228/10g
Classic <i>chili daikon & ponzu</i>	528	Sturgeon Eggs	
Signature <i>Hokkaido uni & salmon roe</i>	1068	<i>Accompanied by housemade shokupan, hard-boiled egg, chives, red onion</i>	
<i>Per piece (min.2)</i>			
Irish	88		
French	118		
Japanese	118		

*** Snacks & Starters ***

Edamame yuzu or chili salt (v)	78
Shishito Peppers <i>katsuobushi</i>	98
Spicy Fried Cauliflower (v)	108
Charcoal Chicken Karaage yuzu mayo	158
Wagyu Tartare <i>daikon, black garlic, crispy rice</i>	378
Mushroom Gyoza (v)	148
Wagyu Gyoza	188
Truffle Croquettes <i>soy béchamel, black garlic & wasabi kewpie (v)</i>	118
Agedashi Tofu <i>crispy tofu, shimeji mushroom ankake</i>	158

*** 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

*** Salads ***

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

*** Tempura ***

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

*** Sushi & Sashimi ***

	<i>Nigiri Sashimi</i>	
Chef's Selection <i>12 pieces</i>	688	788
<i>2pcs per order</i>	<i>Nigiri Sashimi</i>	
Akamutsu <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
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

*** 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

*** 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

*** Robata ***

A4 Miyazaki Tenderloin	688/125g	Market Fish	MP
A4 Miyazaki Striploin	628/125g	Hamachi Collar	248
Bone-In Australian Wagyu Ribeye	2788/1.4kg	Sustainable Miso Black Cod	418
Iberico Secreto Pork	378/150g	Miso-Glazed Eggplant (v)	138
BBQ Tonkatsu Beef Rib	368	Seasonal Mushrooms <i>garlic miso butter (v)</i>	148
Hokkaido King Crab Leg <i>kimuchi</i>	638	Asparagus Namban (v)	178

*** Rice & Noodles ***

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

*** Dessert ***

White Miso Soufflé <i>coconut ice cream, citrus curd</i>	148
Chocolate & Sakura <i>chocolate cake, almond mousse, cherry & yuzu sorbet</i>	98
Black Sesame Cheesecake <i>yuzu granita</i>	98
Ice Cream <i>bitter chocolate, Hokkaido milk, yuzu sorbet, seasonal fruit</i>	68