

● ● ● THE AUBREY OMAKASE MENU ● ● ●

1,380 per person

(minimum of 2 guests; full table participation required)

Beverage pairing available at an additional 798 per person

Yellowtail New Style Sashimi

Jalapeño dressing

Royal Cristal Caviar 🍷

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

Toro Tuna Tartare 🍷

Ikura, house-made XO sauce, avocado, shallots

The Aubrey, Champagne M. Hostomme, Traditional Brut NV, Chouilly, France

Signature Lobster Popcorn

Spicy mayo

Coco Farm & Winery – Coco To Aru Series Zweigelt 2021, Hokkaidō, Japan

Signature Miso Black Cod 🍷 🍱

Pickled radish

A5 Miyazaki Wagyu Tenderloin

Truffle ponzu

Asparagus Namban

Ginger soy

Mushroom Fried Rice 🍜 🍷

Onsen egg

Palate Cleanser – Yuzu Sorbet & Aubrey Sake

Tsuchida Aubrey Sake – Junmai, Gunma, Japan

Baked Cheesecake 🍰

House-made strawberry spread, berries

The Aubrey Baked Cheesecake (limited daily) +260

Crème fraîche ice cream, Royal Cristal caviar

Shiramayumi Yuzushu

Free-flow still and sparkling Belu water \$40 per person.

All prices are in Hong Kong dollars and subject to a 10% service charge.

Where available, our ingredients are sourced from sustainable suppliers and ethical farms.



Vegetarian



Gluten-free



Lactose-free



OYSTERS & CAVIAR

Royal Cristal Caviar 	10g	328
Accompanied by house-made shokupan, hard-boiled egg, chives, red onion	30g	988
Oysters Classic 	½ dozen	588
Chili daikon & ponzu	1 dozen	1,138
Oysters Signature 	1 pc	198
Hokkaido uni & salmon roe (minimum order 2 pcs)		
Japanese Oyster 	1 pc	118
(minimum order 2 pcs)		

SANDOS

 Signature A5 Miyazaki Wagyu Katsu Sando	858
Caviar, gold leaf	
A5 Miyazaki Wagyu Katsu Sando	688
A5 Grilled Miyazaki Tenderloin Wagyu Sando	698

SNACKS & STARTERS

 Yellowtail New Style Sashimi  	278	 Signature Lobster Popcorn	438
Spicy ponzu, jalapeño, shiso oil		Spicy mayo	
 Toro Tuna Tartare 	538	A5 Wagyu Gyoza with Shaved Truffle 	298
Ikura, house-made XO sauce, avocado, shallots		Spicy red vinegar	
Seared Tuna	388	Tuna Sashimi & Mango Salad 	338
Sesame crust, yuzu, truffle mayo		Ikura, yuzu & jalapeño dressing	
Organic Edamame   	78	The Aubrey Salad  	168
Yuzu or chili salt		Beetroot, pickled mushroom, yuzu ginger dressing	
Shishito 	98	 Agedashi Tofu  	258
Tofu mayo, chili garlic		Shimeji mushroom ankake, shaved truffle	
Gomae  	88		
Baby spinach, sesame			

MAKI ROLLS

 Lobster Caviar Maki Roll	1,188	 A5 Wagyu Roll 	388
Uni, 10g caviar, truffle teriyaki, garlic miso butter		Tempura asparagus, yuzu miso	
Seared Hamachi & Prawn Tempura Roll 	328	Spicy Tuna Roll 	388
Soft-shell Crab Roll 	238	Avocado, beetroot chips	
		Otoro Tuna Roll 	328

ROBATA

A5 Miyazaki Wagyu Tenderloin	200g	988	Hamachi Collar 	248
Truffle ponzu	500g	2,288	House-made ponzu	
Add miso potato		128	Miso-glazed Eggplant  	138
 Signature Miso Black Cod 		418	Tofu mayo	
Pickled radish			Asparagus Namban  	178
 Hokkaido King Crab Leg 		638	Ginger soy	
Spicy mayo			Maitake Mushroom	178
Iwate Chicken Thigh 		348	Garlic miso butter	
Tare sauce, egg yolk				

SUSHI & SASHIMI SELECTION

	Large	Regular
The Aubrey Selection  Sashimi, nigiri, maki	2,188	1,188
Tuna Selection  Sashimi, nigiri, maki, tartare		1,888
 Seafood Selection  Sashimi, tuna tartare, caviar, oyster		3,288
Chef’s Selection 8 pcs 		788
Aburi Sushi 8 pcs		788

*2 pcs per order	Nigiri / Sashimi 
Uni sea urchin (1 pc)	348
Otoro fatty tuna	288
Akami lean tuna	198
Chutoro medium fatty tuna	218
Akamutsu rosy seabass	258
Botan Ebi botan prawn	198
Hamachi yellowtail	108
Hirame flounder	108
Hotate scallop	158
Sake salmon	88
Ikura salmon roe	158
Kinmedai splendid alfonso	188

TEMPURA

Tempura Platter 	588	 Lobster & Hokkaido Uni Fried Rice 	378
Assorted tempura of kuruma prawn, soft-shell crab, seasonal fish & vegetables		Ikura, crispy tuile	
 Tempura King Prawns & Uni 	488	 Wagyu Oxtail & Bone Marrow Fried Rice 	278
Wrapped in shiso leaf		Mushroom Fried Rice  	188
Tempura Seasonal Vegetables  	288	Onsen egg	

RICE

● ● ● **DESSERT** ● ● ●

White Miso Soufflé 🌿

Coconut ice cream, citrus curd

(Please allow 20 minutes for preparation)

148

Chocolate & Pear 🌿

White chocolate ice cream, shaved chocolate, miso custard,
sake pears, meringue, crumble

118

Baked Cheesecake (limited daily) 🌿

House-made strawberry spread, berries

128

The Aubrey Baked Cheesecake (limited daily)

Crème fraîche ice cream, Royal Cristal caviar

488

Ice Cream & Sorbet 🌿

Bitter chocolate, Hokkaido milk, yuzu sorbet, seasonal fruit

68

Seasonal Fruit Platter 🌿 🍷 🍷

128

● ● ● **DESSERT WINE** ● ● ●

Grace Wine - Shugoro No Vin (60ml)

Yamanashi NV, Japan

160 (60ml) | 880 (Bottle)

Free-flow still and sparkling Belu water \$40 per person.

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