

● ● ● **DESSERT** ● ● ●

All At £18

Matcha and Strawberry Tiramisu | *450kcal*
Mascarpone and matcha cream,
ladyfinger biscuit and fresh strawberries

Chocolate and Hazelnut Sphere | *630kcal*
Dark chocolate mousse, caramelized hazelnut, hazelnut diplomate
cream and chocolate ice cream

Vanilla and Exotic Fruit Cheesecake 🍷 | *460kcal*
Classic cheesecake base topped with exotic fruits

Orange Crème Brûlée 🍷 | *495kcal*
Fresh citrus

Sticky Toffee Pudding 🍷 | *710kcal*
Miso caramel, matcha ice cream

● ● ● **COFFEE** ● ● ●

Espresso <i>9kcal</i>	6
Double Espresso <i>18kcall</i>	7
Americano <i>18kcall</i>	7
Cappuccino <i>79kcall</i>	7
Latte <i>114kcall</i>	7

● ● ● **TEA** ● ● ●

Sencha Reiwa Shizuoka, Japan <i>1kcal</i>	8
Hojicha Kagoshima, Japan <i>1kcal</i>	8
Genmaicha Shizuoka, Japan <i>3kcal</i>	8
Matcha Kagoshima, Japan <i>7kcal</i>	12
Oolong Jin Xuan Ali Shan, Taiwan <i>1kcal</i>	8
Lemongrass & Ginger Thailand <i>2kcal</i>	8
Earl Grey Ruhuna, Sri Lanka <i>1kcal</i>	8

All prices include VAT at the current rate.
A discretionary service charge of 15% will be added to your bill.
Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.
Please note that all calorie counts for all our teas and coffees and soft drinks are per serving.



Vegetarian

● ● ● **THE AUBREY OMAKASE MENU** ● ● ●

£175 per person
(minimum of 2 guests; full table participation required)
£90 wine pairings per person
(four personalized wine or sake pairings)

Tuna Tartare | *505kcal*
Ikura, house-made XO sauce, avocado, shallots

The Aubrey Signature Selection | *1701kcal*
Sashimi, Nigiri, Maki

Agedashi Tofu | *322kcal*
Crispy tofu, shimeji mushroom ankake, fresh truffle

The Aubrey Salad | *213kcal*
Beetroot, pickled mushroom, yuzu ginger dressing

Signature Miso Black Cod | *456kcal*
Lobster & Hokkaido Uni Fried Rice | *370kcal*

Japanese A5 Kagoshima Wagyu Steak
Double-Cooked New Potatoes | *80kcal*
Miso butter

Matcha and Strawberry Tiramisu | *450kcal*
Mascarpone and matcha cream,
ladyfinger biscuit and fresh strawberries

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OYSTERS & CAVIAR

Aristocrat Beluga	318kcal
	263kcal
	208kcal

Oyster
Japanese, Irish, Market Daily

Signature	166kcal, 332kcal
Salmon roe & white ponzu	

Classic	169kcal, 388kcal
Chili daikon & ponzu	

SNACKS & STARTERS

Organic Edamame	189kcal		9	Signature Lobster Popcorn	243kcal	28
Yuzu or chili salt				Lobster, monkfish, spicy sauce		
Shishito	157kcal		13	A5 Wagyu Gyoza shaved Truffle	436kcal	42
Tofu mayo, chili garlic				Mushroom Gyoza	301kcal	14
Gomae	274kcal		17	Tuna Tartare	505kcal	45
Baby spinach, sesame				Ikura, house-made XO sauce, avocado, shallots		
The Aubrey Salad	213kcal		17	Agedashi Tofu	322kcal	19
Beetroot, pickled mushroom, yuzu ginger dressing				Crispy tofu, shimeji mushroom ankake, fresh truffle		
Tuna Sashimi & Mango Salad	482kcal		32			
Smoked salmon roe, seasonal cress, yuzu & jalapeño dressing						

WAGYU STEAK SELECTION

Japanese A5 Kagoshima Striploin	355/500g	Japanese A5 Kagoshima Tenderloin	355/500g
	1765kcal, 530kcal		125/150g
Bone-In Wagyu Tomahawk	2922kcal		360/1.3kg

SAUCE

Homemade Truffle Ponzu	28kcal	5
Bone Marrow Butter	75kcal	5
Caviar Signature Mustard	74kcal	10

SERVED WITH UNLIMITED

Double-Cooked New Potatoes | 80kcal
Miso butter

ROBATA

Signature Miso Black Cod	456kcal	48	Seasonal Mushroom	110kcal	16
Alaskan King Crab Leg	413kcal	75	Garlic miso butter, spring onion		
Iwate Chicken Thigh	754kcal	26	Asparagus Namban	754kcal	16
Tare sauce, egg yolk			Ginger soy		
Iberico Secreto Pork	409kcal	36	Miso Glazed Aubergine	227kcal	16

Please inform us of any allergies & ask for further details of dishes that contain allergens.

Signature Dish

Vegan

Vegetarian

NEW STYLE SASHIMI

Aburi Scallop ‘Tartare’	255kcal	25	Lobster Caviar Maki Roll	774kcal	78
Yuzu, cucumber			Uni mayo, truffle dressing		
Add Caviar		45/5g	Seared A5 Wagyu Roll	695kcal	50
A5 Wagyu Striploin Tataki	382kcal	48	Crispy garlic, spicy mayo		
The Aubrey XO sauce, yolk emulsion, ponzu, sweet potato crisps			Spicy Tuna Roll	478kcal	35
Salmon Tataki	305kcal	25	Avocado, ponzu		
Smoked ikura, black sesame dressing, umami sauce			Smoked Salmon Roll	348kcal	21
Seared Tuna	367kcal	28	Daikon, ikura, wasabi koji		
Sesame crust, yuzu mayo, truffle dressing			Spicy Crispy Soft-Shell Crab Roll	288kcal	23
Yellowtail Sashimi	299kcal	24	Snow Crab & Passionfruit Roll	697kcal	38
Spicy ponzu, shiso, chili			Seared Hamachi & Prawn Tempura Roll	795kcal	24

SUSHI SELECTION

	Large	Regular
The Aubrey Selection	3508kcal, 1754kcal	
Sashimi, Nigiri, Maki	128	75
The Aubrey Signature Selection	3403kcal, 1701kcal	
Sashimi, Nigiri, Maki	260	140
Seafood Selection	1987kcal	280
Sashimi, Tuna Tartare, Caviar, Oyster		
Tuna Selection	848kcal	120
Sashimi, Nigiri, Maki, Tartare		
Aburi (seared) Salmon	449kcal	30
Vegetarian Selection	401kcal	36

Nigiri / Sashimi

Uni per piece	114kcal, 44kcal	MP
Otoro	100kcal, 46kcal	16
Chutoro	100kcal, 46kcal	15
Akami	100kcal, 46kcal	14
Ebi prawn	143kcal, 89kcal	10
Hamachi yellowtail	141kcal, 87kcal	12
Ikura salmon roe	146kcal, 80kcal	15
Sake salmon	138kcal, 83kcal	10
Suzuki sea bass	109kcal, 51kcal	11
Hirame turbot	87kcal, 33kcal	14
*2pcs per order		

TEMPURA

Tempura Platter 6pcs	744kcal	28	Lobster & Hokkaido Uni Fried Rice	739kcal	38
Prawn, Seafood, Vegetable			Wagyu Oxtail & Bone Marrow Fried Rice	1073kcal	26
Tempura King Prawns & Uni	303kcal	68	Wagyu Curry Udon Noodle	892kcal	24
Wrap in shiso leaf			Mushroom Fried Rice	526kcal	22
Tempura Seasonal Vegetables	280kcal	20	Onsen egg		

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