

## OYSTERS & CAVIAR

½ Dozen Classic <i>chili daikon &amp; ponzu</i> 169kcal	36
½ Dozen Signature <i>salmon roe &amp; white ponzu</i> 166kcal	42
Per piece (min.2)	7
<i>Japanese, Irish, Market Daily</i> 46kcal	
Aristocrat Beluga 208kcal / 263kcal / 318kcal / 523kcal / 849kcal	80/10g 240/30g 350/50g 900/125g 1800/250g

## SIGNATURES

The Aubrey Kagoshima Wagyu Sando <i>caviar, gold leaf</i> 1366kcal	98
Popcorn Lobster <i>lobster tail, monkfish cheeks, spicy sauce</i> 243kcal	32
A5 Wagyu Gunkan <i>caviar, cured frozen yolk (per piece)</i> 459kcal	24
Alaskan King Crab Leg <i>kimuchi</i> 413kcal	78

## SNACKS & STARTERS

A4 Kagoshima Wagyu Sando 1155kcal	68
Edamame <i>yuzu or chili salt (v, vg)</i> 182kcal, 189kcal	8
Shishito Peppers <i>katsuobushi (v, vg)</i> 157kcal	12
Spicy Hamachi Crispy Rice <i>kimuchi sauce</i> 493kcal	14
Charcoal Chicken Karaage <i>yuzu mayo</i> 519kcal	19
Edamame Dip <i>wasabi, lotus crisps (v, vg)</i> 310kcal	9
Truffle Croquettes <i>soy béchamel, black garlic, wasabi mayo (v)</i> 382kcal	14
Spicy Fried Cauliflower (v, vg) 385kcal	14
Crispy Tofu <i>mushroom, dashi broth (v, vg)</i> 274kcal	14
Wagyu Gyoza 436kcal	17
Mushroom Gyoza (v, vg) 301kcal	14
Smoked Wagyu Tartare <i>daikon, black garlic</i> 410kcal	37

## SALADS

Gomae <i>baby spinach, sesame (v, vg)</i> 274kcal	12
Seasonal Tomato <i>silky tofu, shiso &amp; black garlic dressing</i> 215kcal	14
Salmon Sashimi & Mango Salad <i>smoked salmon roe, seasonal cress, yuzu &amp; jalapeño dressing</i> 482kcal	18
The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing (v, vg)</i> 213kcal	15

## NEW STYLE SASHIMI

Hamachi Tataki <i>plum sake, cucumber, apple oroshi, sesame</i> 310kcal	16
Yellowtail Sashimi <i>spicy ponzu, shiso, chili</i> 299kcal	18
Salmon Tataki <i>truffle sumiso, winter truffle, ikura</i> 321kcal	24

## MAKI ROLLS

Snow Crab & Passionfruit 697kcal	19
Seared Hamachi & Prawn Tempura 795kcal	19
Seared A5 Wagyu <i>crispy garlic, spicy mayo</i> 695kcal	50
Asparagus Avocado <i>black garlic (v, vg)</i> 688kcal	16

## TEMPURA

Tempura Platter 6 pieces <i>Prawn, Seafood, Vegetable</i> 744kcal	32
Japanese Prawn 303kcal	22
Seasonal Vegetable (v, vg)	12

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements. Adults need around 2000 kcal a day. Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

## SUSHI & SASHIMI

Our nigiri is prepared in the Edomae style, using Akazu rice and red vinegar made from ginjo sake lees aged for over 3 years. Rich in umami, this technique emphasises the natural flavours of the fish. Our maki rolls use Shirozu rice to best balance their richer seasoning and ingredients.

	Nigiri	Sashimi
Signature Platter 12 pieces	68	47
Aburi (seared) Platter 6 pieces	36	25
Vegetarian Platter 6 pieces	36	
2pcs per order		
Ebi prawn 143kcal, 89kcal	11	9
Hamachi yellowtail 141kcal, 87kcal	13	11
Ikura salmon roe 146kcal, 80kcal	13	
Saba mackerel 229kcal, 51kcal	9	7
Sake salmon 138kcal, 83kcal	10	8
Suzuki sea bass 109kcal, 51kcal	10	8
Tai sea bream 118kcal, 55kcal	9	7
Uni per piece 114kcal, 44kcal	MP	MP

### IZAKAYA MENU

Price per person, minimum 2 guests  
Available up until 9:30pm

Tasting Menu Classic 125 | Premium 175  
Beverage Pairing Classic 65 | Premium 90

### FESTIVE DISHES

Carved Robata Turkey  
Maple glaze 414kcal 32

Robata Carrots, Parsnips, Brussel Sprouts  
Oba leaf butter 114kcal 12

Wok Tossed Baby Potatoes  
Miso garlic butter 147kcal 12

Rolled Crepe Chocolate Christmas Log  
Japanese Brandy 412kcal 12

## ROBATA

A5 Kagoshima Tenderloin 504kcal	135/150g
A5 Kagoshima Striploin 441kcal	110/125g
Bone-In Wagyu Tomahawk 2922kcal	240/1.3kg
Bone-In Hereford Prime Rib 2922kcal	158/800g
BBQ Tonkatsu Beef Rib 558kcal	32
Iberico Secreto Pork 409kcal	29
Lamb Neck Fillet <i>tare sauce, egg yolk</i> 754kcal	32
Duck Teriyaki <i>miso sweet potato</i> 376kcal	34
Charcoal & Smoky Chilli Wild Salmon <i>wasabi homemade mayo</i> 296kcal	29
Market Seafood	MP
Sustainable Miso Black Cod 456kcal	45
Seasonal Mushrooms (v, vg) 247kcal	14
Miso Glazed Aubergine (v, vg) 227kcal	12
Asparagus Namban (v, vg) 521kcal	12
Chargrilled Baby Leeks (v, vg) 113kcal	18

## RICE & NOODLES

Wagyu Oxtail & Bone Marrow Fried Rice 1073kcal	26
Lobster & Hokkaido Uni Fried Rice 739kcal	38
Mushroom Fried Rice (v, vg) 526kcal	19
Wagyu Curry Udon Noodle 892kcal	24

Where available, our ingredients are from sustainable sources and ethical farms. Scan the QR code to learn more. We are proud to have been officially recognised by The Global Sustainable Tourism Council (GSTC) as a certified hotel, acknowledging our commitment and dedication towards sustainability.





## ***Christmas Set Lunch***

£105 per guest

\*\*\* ***Snacks*** \*\*\*

Chef's Selection of Nigiri  
Chef's Selection of Sashimi



\*\*\* ***Starter*** \*\*\*

Mountain Seaweed Cucumber Salad  
*Calamansi dressing*



\*\*\* ***Mains*** \*\*\*

Festive Robata Turkey  
*Shukopan bread sauce*  
Robata Carrots, Parsnip, Brussel Sprout  
*Oba leaves butter*  
Wok Baby Potato  
*Miso garlic butter*



\*\*\* ***Desserts*** \*\*\*

Raspberry Cake & Sorbet Lychee Ice Cream

*Where available, our ingredients are from sustainable sources and ethical farms.  
Menu subject to change.*



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## ***Christmas Set Dinner***

£145 per guest

\*\*\* ***Snacks*** \*\*\*

The Aubrey Oysters

Chef's Selection of Nigiri

Chef's Selection of Sashimi



\*\*\* ***Starters*** \*\*\*

Diablo Seared Beef Tartare

*Spicy diablo mayo sauce*

Lobster Pop

*Wasabi sweet & sour sauce*



\*\*\* ***Intermediate*** \*\*\*

Mountain Seaweed Cucumber Salad

*Calamansi dressing*



\*\*\* ***Mains*** \*\*\*

Festive Robata Turkey

*Shukopan bread sauce*

Robata Carrots, Parsnip, Brussel Sprout

*Oba leaves butter*

Wok Baby Potato

*Miso garlic butter*



\*\*\* ***Desserts*** \*\*\*

Raspberry Cake & Sorbet Lychee Ice Cream

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