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● ● ● **THE AUBREY IZAKAYA BRUNCH** ● ● ●

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£78 per person, minimum 2 guests

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Edamame | 189kcal

Yuzu or chili salt

Charcoal Chicken Karaage | 519kcal

Yuzu mayo

Wagyu Croquettes | 382kcal

Soy béchamel, black garlic, wasabi mayo

The Aubrey Salad | 213kcal

Beetroot, pickled mushroom, yuzu ginger dressing

Yellowtail Sashimi | 299kcal

Spicy ponzu, shiso, chili

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*Choice of 1 main dish per person:*

Japanese A5 Kagoshima Wagyu Steak +65

Okonomiyaki | 641kcal

Tea-smoked salmon shimeji, tonkatsu, spring onion, kewpie, ikura  
(option available)

Iwate Chicken Thigh | 754kcal

Tare sauce, egg yolk

Matcha French Toast | 775kcal

Brûléed shokupan, manuka honey, strawberries, homemade compôte,  
yuzu crème Anglaise, whipped cream

Tamagoyaki Bun | 688kcal

Japanese egg omelet, soft bun, spicy sauce

Add: Lobster | 98kcal + £15

Pancake, toasted whipped butter, maple glazed, vanilla cream | 425kcal

Wagyu Curry Udon Noodle | 892kcal

Potato foam

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Signature Miso Black Cod | 456kcal +24

*For the table:*

Double-Cooked New Potatoes miso butter | 80kcal

Seasonal Mushroom garlic miso butter, spring onion | 110kcal

Asparagus Namban ginger soy | 754kcal

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.

