THE AUBREY IZAKAYA BRUNCH

£85 per person, minimum 2 guests. Requires full table participation. Sparkling cocktail on arrival.

•≺• FOR THE TABLE •≻•

Edamame Dip *lotus root chips (vg)* Miso Glazed Aubergine *shokupan (v, vg)* Truffle Croquettes *soy bechamel, black garlic & wasabi kewpie* Tamagoyaki Bun *rolled omelette, soft homemade bun, spicy homemade mayonnaise (v) | Add lobster +£15* Gomae *baby spinach, sesame (vg)* Spicy Fried Cauliflower *(vg)*

• \prec • OYSTER SELECTION • \succ •

¹/₂ Dozen Classic *chili daikon & ponzu* +£36 ¹/₂ Dozen Signature *salmon roe & white ponzu* +£42 Individual Oyster *Japanese, Irish, Market Daily, Per piece (min.2)* +7

•≺• SUSHI PLATTER •≻•

Selection of Signature Sashimi, Maki & Nigiri



•≺• DESSERT •≻•

Select 1 to share between 2 persons

Miso & Salted Caramel Tartlet triple vanilla ice cream (v)

Warm Mochi (Buchi) toasted sesame, yuzu curd (v)

Classic Japanese Fluffy Pancakes maple syrup, seasonal fruit, whipped cream (v)

Matcha French Toast brûléed shokupan, manuka honey, strawberries, homemade compôte, yuzu crème Anglaise, whipped cream (v)

> Baked Cheesecake limited daily $| +\pounds 15$ homemade strawberry jam, seasonal berries (v)

Where available, our ingredients are from sustainable sources and ethical farms. Scan the QR code to learn more.

Adults need around 2000 kcal a day Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill



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.

