



Classic Izakaya Menu

Hamachi Tataki

Truffle ponzu, daikon oroshi, jalapeño 310kcal

Salmon Maki

Daikon pickles, ikura 570kcal

Signature Nigiri

6 pieces

Masumi Origami Sparkling Sake,

Nanago, Japan



Gomae Salad

Baby spinach, sesame 274kcal

Japanese Prawn Tempura 303kcal

Chicken Katsu Sando 1125kcal

Hermann J. Wiemer – Dry Riesling,

New York, USA



Charcoal & Smoky Chilli Wild Salmon

Wasabi homemade mayo 296kcal

Miso Glazed Aubergine 227kcal

Mushroom Fried Rice 526kcal

Miguel Merino – Rioja Reserva ‘Vitola’

Rioja, Spain 2018



Black Sesame Cheesecake

Yuzu granita 412kcal

Yuzushu Akashi-Tai, Hyogo

£125 per person, minimum 2pax

£65 wine pairings per person

Please note all prices include VAT at the current rate.

A discretionary service charge of 15% will be added to your bill

*Where available, our ingredients are from
sustainable sources and ethical farms*





Premium Izakaya Menu

Signature Oyster 198kcal

Signature A4 Kagoshima Wagyu Sando
Caviar & gold leaf 1366kcal

Popcorn Lobster
Lobster tail, monkfish, spicy sauce 243kcal

***Hostomme, Cuvée The Aubrey Champagne,
France NV***



Signature Sashimi Platter

Snow Crab & Passionfruit Maki 697kcal

The Aubrey Salad
*Beetroot, watermelon radish,
pickled mushroom, yuzu ginger dressing* 213kcal
Tsuchida Aubrey Junmai, Gunma, Japan



Sustainable Miso Black Cod 456kcal

Alaskan King Crab Leg
Kimuchi 413kcal

Wagyu Oxtail & Bone Marrow Fried Rice 1073kcal

***Biondi Santi – Rosso di Montalcino,
Tuscany, Italy 2020***



MT Fuji
*Elderflower mousse, poached peach,
candy floss, milk ice cream* 668kcal

***Boekenhoutsloof – Noble Late Harvest Semillon,
Franschhoek, South Africa 2018***

£175 per person, minimum 2 guests
£90 wine pairings per person
Requires full table participation

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