

OYSTERS & CAVIAR

Aristocrat Beluga | 318kcal 395/50g
| 263kcal 275/30g
| 208kcal 95/10g

Oyster
Japanese, Irish, Market Daily

Signature | 166kcal, 332kcal ½ Dozen 54
Salmon roe & white ponzu 1 Dozen 98

Classic | 169kcal, 388kcal ½ Dozen 36
Chili daikon & ponzu 1 Dozen 68

SNACKS & STARTERS

Signature Lobster Popcorn | 243kcal 35
Lobster, monkfish, spicy sauce

A5 Wagyu Gyoza shaved Truffle | 436kcal 42
Mushroom Gyoza | 301kcal 14

Tuna Tartare | 505kcal 45
Ikura, house-made XO sauce, avocado, shallots

Agedashi Tofu | 322kcal 19
Crispy tofu, shimeji mushroom ankake, fresh truffle

Edamame | 189kcal 9
Yuzu or chili salt

Shishito | 157kcal 13
Tofu mayo, chili garlic

Gomae | 274kcal 17
Baby spinach, sesame

The Aubrey Salad | 213kcal 17
Beetroot, pickled mushroom, yuzu ginger dressing

Tuna Sashimi & Mango Salad | 482kcal 32
Smoked salmon roe, seasonal cress,
yuzu & jalapeño dressing

ROBATA

Signature Miso Black Cod | 456kcal 48

Alaskan King Crab Leg | 413kcal 79
Kimuchi

Iwate Chicken Thigh | 754kcal 26
Tare sauce, egg yolk

Seasonal Mushroom | 110kcal 16
Garlic miso butter, spring onion

Asparagus Namban | 754kcal 16
Ginger soy

Miso Glazed Aubergine | 227kcal 16

NEW STYLE SASHIMI

Aburi Scallop 'Tartare' | 255kcal 75
Caviar, yuzu, cucumber

A5 Wagyu Striploin Tataki | 382kcal 48
The Aubrey XO sauce, yolk emulsion, ponzu

Salmon Tataki | 305kcal 30
Smoked ikura, black sesame dressing, umami sauce

Seared Tuna | 367kcal 32
Sesame crust, yuzu mayo, truffle dressing

Yellowtail Sashimi | 299kcal 24
Spicy ponzu, shiso, chili

MAKI ROLLS

Lobster Caviar Maki Roll | 774kcal 95
Uni mayo, truffle dressing

Seared A5 Wagyu Roll | 695kcal 50
Crispy garlic, spicy mayo

Spicy Tuna Roll | 478kcal 38
Avocado, ponzu

Smoked Salmon Roll | 348kcal 21
Daikon, ikura, wasabi koji

Spicy Crispy Soft-Shell Crab Roll | 288kcal 26

Snow Crab & Passionfruit Roll | 697kcal 34

Seared Hamachi & Prawn Tempura Roll | 795kcal 24

SANDOS

A5 Signature Wagyu Katsu Sando | 1366kcal 98
Caviar and gold leaf

A5 Kagoshima Wagyu Katsu Sando | 1155kcal 70

A5 Grilled Kagoshima Wagyu Sando | 1142kcal 78

SEVEN-COURSE OMAKASE

£175 per person, minimum 2 guests

£90 wine pairings per person (requires full table participation)

WAGYU STEAK SELECTION

Japanese A5 Kagoshima Tenderloin 355/500g 135/150g
1680kcal, 504kcal

Japanese A5 Kagoshima Striploin 355/500g 135/150g
1765kcal, 530kcal

Bone-In Wagyu Tomahawk 360/1.3kg 2922kcal

SAUCE

Homemade Truffle Ponzu | 28kcal 7

Bone Marrow Butter | 75kcal 6

Caviar Signature Mustard | 74kcal 10

SERVED WITH UNLIMITED

Double-Cooked New Potatoes | 80kcal

Miso butter

SUSHI SELECTION

Large Regular

The Aubrey Selection 155 87
Sashimi, Nigiri, Maki | 3508kcal, 1754kcal

The Aubrey Signature Selection 260 140
Sashimi, Nigiri, Maki | 3403kcal, 1701kcal

Seafood Selection 350
Sashimi, Tuna Tartare, Caviar, Oyster | 1987kcal

Tuna Selection 190
Sashimi, Nigiri, Maki, Tartare | 848kcal

Aburi (seared) Salmon | 449kcal 55

Vegetarian Selection | 401kcal 36

*2pcs per order Nigiri Sashimi

Uni per piece | 114kcal, 44kcal MP MP

Otoro | 151kcal, 97kcal 24 22

Chutoro | 100kcal, 46kcal 20 18

Akami | 100kcal, 46kcal 16 14

Ebi prawn | 143kcal, 89kcal 12 10

Hamachi yellowtail | 141kcal, 87kcal 14 12

Ikura salmon roe | 146kcal, 80kcal 15 10

Sake salmon | 138kcal, 83kcal 14 12

Suzuki sea bass | 109kcal, 51kcal 14 12

Hirame turbot | 87kcal, 33kcal 14 12

TEMPURA

Tempura Platter 6pcs | 744kcal 32
Prawn, Seafood, Vegetable

Tempura King Prawns & Uni | 303kcal 68

Tempura Seasonal Vegetables | 280kcal 20

RICE & NOODLES

Lobster & Hokkaido Uni Fried Rice | 739kcal 38

Wagyu Oxtail & Bone Marrow Fried Rice | 1073kcal 26

Wagyu Curry Udon Noodle | 892kcal 24

Mushroom Fried Rice | 526kcal 22

Onsen egg

Signature Dish Vegan Vegetarian



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

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

* Please note all prices include VAT at the current rate.