

OYSTERS & CAVIAR

½ Dozen Classic <i>chili daikon & ponzu</i> 169kcal	36
½ Dozen Signature <i>salmon roe & 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
Lobster Caviar Maki <i>uni mayo, truffle dressing, miso</i> 774kcal	95
Alaskan King Crab Leg <i>kimuchi</i> 413kcal	78

SNACKS & STARTERS

A4 Kagoshima Wagyu Sando 1155kcal	68
Edamame <i>yuzu or chili salt</i> (v, vg) 182kcal, 189kcal	8
Shishito Peppers <i>katsuobushi</i> (v, vg) 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</i> (v, vg) 310kcal	9
Truffle Croquettes <i>soy béchamel, black garlic, wasabi mayo</i> (v) 382kcal	14
Spicy Fried Cauliflower (v, vg) 385kcal	14
Crispy Tofu <i>mushroom, dashi broth</i> (v, vg) 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</i> (v, vg) 274kcal	12
Alaskan King Crab Salad <i>seasonal cress, grapefruit, pomegranate, Japanese dressing</i> 135kcal	42
Add caviar: +20	
Salmon Sashimi & Mango Salad <i>smoked salmon roe, seasonal cress, yuzu & jalapeño dressing</i> 482kcal	18
The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing</i> (v, vg) 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</i> (v, vg) 688kcal	16

TEMPURA

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

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	69	52
Aburi (seared) Platter 6 pieces	37	30
Vegetarian Platter 6 pieces	36	
2pcs per order		
	Nigiri	Sashimi
Ebi <i>prawn</i> 143kcal, 89kcal	11	9
Hamachi <i>yellowtail</i> 141kcal, 87kcal	13	11
Ikura <i>salmon roe</i> 146kcal, 80kcal	13	
Saba <i>mackerel</i> 229kcal, 51kcal	9	7
Sake <i>salmon</i> 138kcal, 83kcal	10	8
Suzuki <i>sea bass</i> 109kcal, 51kcal	10	8
Tai <i>sea bream</i> 118kcal, 55kcal	9	7
Uni <i>per piece</i> 114kcal, 44kcal	MP	MP

IZAKAYA MENU

Price per person, minimum 2 guests

Classic Izakaya 125

Premium Izakaya 175

Classic Beverage Pairing 65

Premium Beverage Pairing 90

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
Jumbo Tiger Prawn <i>per piece, miso butter, seaweed chimichurri</i> 268kcal	42
Seasonal Mushrooms (v, vg) 247kcal	14
Miso Glazed Aubergine (v, vg) 227kcal	12
Asparagus Namban (v, vg) 521kcal	12

RICE & NOODLES

Wagyu Oxtail & Bone Marrow Fried Rice 1073kcal	26
Lobster & Hokkaido Uni Fried Rice 739kcal	38
Mushroom Fried Rice <i>onsen egg</i> (v) 526kcal	19
Wagyu Curry Udon Noodle 892kcal	24

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

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.

