

ROBATAYAKI STEAK SELECTION

•—• Japanese Kagoshima A5 Wagyu •—•

An exquisite grade of beef hailing from Kagoshima Prefecture. Renowned as the summit of Japanese beef, it captivates with its remarkable marbling, unparalleled tenderness, and rich flavor.

A5 Kagoshima Tenderloin 504kcal 135/150g

Extremely tender & sweet buttery flavor

A5 Kagoshima Striploin 441kcal 110/125g

Densely marbled, richly flavorful, with a tender & velvety texture

•—• From Our Butcher's Selection •—•

Bone-In Wagyu Tomahawk 2922kcal 240/1.3kg

A blend of buttery Japanese wagyu and robust grass-fed UK beef, enriched with umami from olive feeds

Bone-In Hereford Prime Rib 2922kcal 158/800g

Rich marbling, succulent texture, tender meat and tasty fat

•—• Sauce Selection (two options recommended) •—•

Homemade Truffle Ponzu 28kcal 7

Features both the elegant flavor of truffles and the rich, umami taste of bonito

Sansho Pepper 36kcal 6

Lemon-lime flavoured pepper sauce with subtle spiciness

Smoked Onion 59kcal 6

Sharp and smoky, yet very stylish flavour

Bone Marrow Butter 75kcal 6

Rich and umami-packed, scallion and yuzu

Caviar Signature Mustard 74kcal 10

Creamy and decadent Japanese mustard sauce, The Aubrey caviar

•—• Side Dishes •—•

Charred Cabbage 92kcal 9

Saikyo miso

Double-Cooked New Potatoes 80kcal 9

Miso butter

Wok-Fried Seasonal Vegetable 110kcal 9

Pepper sauce

*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.*

