

Oysters & Caviar

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| Per piece (min.2) 46kcal | 7 |
| ½ Dozen chili daikon & ponzu 169kcal | 36 |
| Aristocrat Beluga, Caviar | 80/10g |
| 208kcal / 263kcal / 318kcal / | 240/30g |
| 523kcal / 849kcal | 350/50g |
| | 900/125g |
| | 1800/250g |

Sushi & Sashimi

Our sushi is prepared in the Edomae style, using rice sourced from Hokkaido, and red vinegar made from ginjo sake lees. Rich in umami, this technique emphasises the natural flavours of the fish.

| | Sushi | Sashimi |
|-------------------|-------|---------|
| Platter 12 pieces | 69 | 52 |
| Platter 6 pieces | 31 | 24 |

Maki

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| Snow Crab & Passionfruit Roll 697kcal | 19 |
| 🍷 Seared Hamachi & Prawn Tempura Roll 795kcal | 19 |
| Seared A5 Wagyu Roll <i>crispy garlic, spicy mayo</i> 695kcal | 50 |
| Asparagus Avocado Roll <i>black garlic (v)</i> 688kcal | 16 |

Brunch Signatures

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| A5 Wagyu Striploin Beef Tataki <i>housemade Yorkshire pudding, truffle ponzu, Japanese mustard, tonkatsu</i> 449kcal | 60 |
| 🍷 Tamagoyaki Bun <i>Japanese egg omelette, soft bun, spicy sauce (v)</i> 688kcal <i>Add: lobster +15 98kcal</i> | 20 |
| Shredded BBQ Beef & Kimchi Fried Rice 780kcal | 16 |
| Tokyo Eggs Royale <i>yuzu hollandaise, housemade tea-smoked salmon</i> 865kcal | 20 |
| Lobster Tamagoyaki Scrambled Eggs <i>hokkaido fried rice (vegetarian option available)</i> 874kcal | 34 |
| Lobster Soufflé <i>ikura, caviar, lobster bisque</i> 488kcal | 55 |
| Avocado Toast <i>grilled shokupan, salmon sashimi</i> 671kcal <i>Add: poached egg 55kcal +3</i> <i>Add: The Aubrey caviar (10g) 211kcal +25</i> | 20 |
| 🍷 Okonomiyaki <i>tea-smoked salmon shimeji, tonkatsu, spring onion, kewpie, ikura</i> 641kcal <i>(vegetarian option available)</i> | 25 |
| Warm Mochi (Buchi) 3 pcs <i>toasted sesame, yuzu curd (v)</i> 450kcal | 12 |
| 🍷 Classic Japanese Fluffy Pancakes <i>maple syrup, seasonal fruit, whipped cream (v)</i> 425kcal | 14 |
| Matcha French Toast <i>brûléed shokupan, manuka honey, strawberries, homemade compôte, yuzu crème Anglaise, whipped cream (v)</i> 775kcal | 20 |
| Miso & Salted Caramel Tart <i>triple vanilla ice cream (v)</i> 615kcal | 16 |
| Baked Cheesecake <i>housemade strawberry spread, berries (limited daily) (v)</i> 752kcal | 25 |

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.

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.

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

Bottomless drinks package is valid exclusively for the intended guest, for 2 hours. Management reserve the right to pause or terminate, should the offer not be enjoyed responsibly



Snacks

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| Edamame yuzu or chili salt (vg) 182kcal, 189kcal | 8 |
| Shishito Peppers <i>katsuobushi</i> 157kcal | 12 |
| 🍷 Charcoal Chicken Karaage <i>yuzu mayo</i> 519kcal | 19 |
| Mushroom Gyoza (vg) 301kcal | 14 |
| Edamame Dip <i>wasabi, lotus chips (vg)</i> 310kcal | 9 |
| 🍷 Truffle Croquettes <i>soy béchamel, black garlic & wasabi kewpie (v)</i> 382 kcal | 14 |
| Robata Eggplant Hummus <i>miso brûlée, nori crisps (vg)</i> 320kcal | 12 |
| Salmon Tartare <i>avocado, soft white cheese, lotus chips</i> 556kcal | 20 |
| Tempura Platter 6 pieces, <i>Prawn, Seafood, Vegetable</i> 744kcal | 32 |
| Grilled Seasonal Mushrooms <i>miso garlic butter, grilled shokupan (v)</i> 246kcal <i>Add: onsen egg 55kcal +3</i> | 17 |
| Popcorn Lobster <i>lobster tail, monkfish, spicy sauce</i> 243kcal | 32 |

Salads

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| Gomae <i>baby spinach, sesame (vg)</i> 274kcal | 12 |
| Crayfish Cucumber Salad <i>seaweed, pickled ginger, sesame, chili</i> 155kcal | 18 |
| 🍷 The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing (vg)</i> 213kcal | 15 |
| Salmon Sashimi & Mango Salad <i>smoked salmon roe, seasonal cress, yuzu & jalapeño dressing</i> 482kcal | 18 |

Sandos

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| 🍷 A4 Wagyu Katsu Sando 1155kcal | 68 |
| Chicken Katsu Sando 1125kcal | 18 |
| Prawn Sando <i>tonkatsu, tartare sauce</i> 945kcal | 22 |

Robata

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| 🍷 BBQ Tonkatsu Beef Rib 558kcal | 32/200g |
| Bone-In Wagyu Tomahawk 2922kcal | 240/1.3kg |
| 🍷 Iberico Secreto Pork 409kcal | 29/125g |
| A5 Kagoshima Striploin 441kcal | 110/125g |
| 🍷 Sustainable Miso Black Cod 456kcal | 45 |
| Asparagus Namban (v) 521kcal | 12 |
| Chargrilled Baby Leeks (vg) 113 kcal | 18 |

Festive Dish

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| Homemade A4 Wagyu Arabiki Sōseji, Signature Shokupan, Tsukemono <i>Homemade Japanese wagyu sausage, brussels sprout sauerkraut, shokupan roll, shisho mustard. Serve with warm potato salad with Iberico pork & brown wagyu butter dressing</i> 1056 kcal | 45 |
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Bottomless Brunch Drinks

Cocktails £50 | Cocktails & Sake £70
Cocktails, Sake & Champagne £95

1 drink per person at 1 time

The Aubrey Cuvée, Brut, Hostomme, Champagne
Denshin – ‘Ine’ Junmai Sake, Fukui

Meiji Yuzu Liqueur, *Homemade Shiso Soda*
Tokugawa Mancino Vermouth Rosso, Mr Black Coffee Liqueur, *Homemade Cardamom Soda*
Kiyonaga Haku Vodka, Italicus Bergamot Liqueur, Yuzu Juice, Ginger Beer

Brunch Specialty Cocktails

£15 each

Classic Bloody Mary *Vodka, Tomato Juice, Traditional Bloody Mary Spices*
Japanese Bloody Mary *Sweet Potato Shochu, Tomato Juice, Japanese Spices*
Crystal Mary *Sweet Potato Shochu, Spiced Tomato Water*
Espresso Martini *Espresso, Vodka, Coffee Liqueur*