



## THE AUBREY IZAKAYA BRUNCH

£70 per person, minimum 2 guests. Requires full table participation.

### •~• FOR THE TABLE •~•

Edamame Dip *lotus root chips*

Miso Glazed Aubergine *shokupan*

Truffle Croquettes *soy bechamel, black garlic & wasabi kewpie*

Tamagoyaki Bun *rolled omelette, soft homemade bun, spicy homemade mayonnaise* | *Add lobster +£15*

Gomae *baby spinach, sesame*

Spicy Fried Cauliflower

### •~• SUSHI PLATTER •~•

Selection of Signature Sashimi, Maki & Nigiri

### •~• MAINS •~•

*Select 1 per person*

Miso Robatayaki Salmon / BBQ Tonkatsu Beef Rib / Iberico Secreto Pork

Mushroom Curry Udon Noodle

Okonomiyaki *tea-smoked salmon shimeji, tonkatsu, spring onion, kewpie, ikura*

Kagoshima Striploin +£65

### •~• SIDES FOR THE TABLE •~•

Wok Fried Seasonal Vegetables

Roasted White Miso Potatoes

### •~• DESSERT •~•

*Select 1 to share between 2 persons*

Miso & Salted Caramel Tartlet triple vanilla ice cream

Warm Mochi (Buchi) toasted sesame, yuzu curd

Classic Japanese Fluffy Pancakes *maple syrup, seasonal fruit, whipped cream*

Matcha French Toast *brûléed shokupan, manuka honey, strawberries, homemade compôte, yuzu crème Anglaise, whipped cream*

Baked Cheesecake *limited daily* | +£15  
*homemade strawberry jam, seasonal berries*

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.

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



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.

