

*** Oysters & Caviar ***

½ Dozen Classic <i>chili daikon & ponzu</i> 169kcal	36	The Aubrey Caviar, Amur River	26/10g
½ Dozen Signature <i>salmon roe & white ponzu</i> 166kcal	42	Sturgeon Eggs 211kcal, 226kcal	76/30g
<i>Per piece (min.2)</i>		Aristocrat Beluga 282kcal	240/30g
Japanese 46kcal	6	Caviar Bumps frozen <i>shochu</i>	22
French 47kcal	7		
Irish 46kcal	6		



*** Snacks & Starters ***

Edamame yuzu or chili salt 182kcal, 189kcal	5
Shishito Peppers <i>katsuobushi</i> 157kcal	8
Charcoal Chicken Karaage yuzu mayo 519kcal	14
Crab Croquettes <i>soy béchamel, black garlic, wasabi mayo</i> 471kcal	16
Wagyu Gyoza 436kcal	16
Mushroom Gyoza 301kcal	11
A4 Kagoshima Wagyu Sando 1155kcal	65
Signature A4 Kagoshima Wagyu Sando <i>caviar, gold leaf</i> 1366kcal	90
Agedashi Tofu <i>crispy tofu, shimeji mushroom ankake</i> 274kcal	12
Spicy Fried Cauliflower 385kcal	10
Veal Katsu (for 3-4) <i>tonkatsu, wafu cabbage salad</i> 1342kcal	68

*** Salads ***

Gomae baby spinach, sesame 274kcal	9
Seasonal Tomato <i>silky tofu, shiso & black garlic dressing</i> 215kcal	9
The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing</i> 213kcal	13
Sashimi Salad <i>mizuna & mixed greens, daikon, cucumber, yuzukosho ponzu dressing</i> 198kcal	16

*** Tempura ***

Tempura Platter 6 pieces <i>Prawn, Seafood, Vegetable</i> 744kcal	31
Japanese Prawn 303kcal	21
Seasonal Vegetable	11

*** 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.

	Nigiri	Sashimi
Signature Platter 12 pieces	58	46
Aburi (seared) Platter 6 pieces	27	21
<i>2pcs per order</i>		
Botan Ebi <i>sweet prawn</i> 112kcal, 48kcal	10	8
Ebi <i>prawn</i> 143kcal, 89kcal	8	6
Hamachi <i>yellowtail</i> 141kcal, 87kcal	10	8
Hotate <i>scallop</i> 112kcal, 48kcal	9	7
Ikura <i>salmon roe</i> 146kcal, 80kcal	8	6
Saba <i>mackerel</i> 229kcal, 51kcal	8	6
Sake <i>salmon</i> 138kcal, 83kcal	9	7
Suzuki <i>sea bass</i> 109kcal, 51kcal	9	7
Tai <i>sea bream</i> 118kcal, 55kcal	8	6
Unagi <i>eel</i> 149kcal, 97kcal	9	7
Uni <i>per piece</i> 114kcal, 44kcal	13	11

*** New Style Sashimi ***

Hamachi Tataki <i>plum sake, cucumber, apple oroshi, sesame</i> 310kcal	16
Yellowtail Sashimi <i>spicy ponzu, shiso, chili</i> 299kcal	16
Kombu-Cured Hirame <i>turbot, truffle, yuzu ponzu</i> 293kcal	21
Wagyu Tartare <i>daikon, black garlic</i> 410kcal	32

*** Maki ***

Snow Crab & Passionfruit Roll 697kcal	18
Seared Hamachi & Prawn Tempura Roll 795kcal	16
Salmon Shiso Tempura Roll 824kcal	16
Asparagus Avocado Roll <i>black garlic</i> 688kcal	16
Kushiage Chirashi Roll <i>panko-fried</i> 729kcal	16

*** Robata ***

A5 Kagoshima Striploin 441kcal	110/125g	Sustainable Miso Black Cod 456kcal	32
A5 Kagoshima Tenderloin 504kcal	135/150g	Alaskan King Crab Leg <i>kimuchi</i> 413kcal	68
BBQ Tonkatsu Beef Rib 558kcal	32/200g	Market Seafood	MP
Bone-In Wagyu Tomahawk 2922Kcal	240/1.3kg	Seasonal Mushrooms 247kcal	9
Iberico Secreto Pork 409kcal	23/125g	Miso Glazed Aubergine 227kcal	9
Lamb Rack <i>tare, egg yolk</i> 754kcal	31/3pc	Asparagus Namban 521kcal	11
Duck Teriyaki <i>miso sweet potato</i> 376kcal	29		



*** Rice & Noodles ***

Wagyu Oxtail & Bone Marrow Fried Rice 1073kcal	18	Mushroom Fried Rice 526kcal	14
Lobster & Hokkaido Uni Fried Rice 739kcal	35	Wagyu Curry Udon Noodle 892kcal	22

*** Dessert ***

Chocolate & Sakura <i>chocolate cake, almond mousse, cherry & yuzu sorbet</i> 442kcal	12	Tarte Tatin <i>apple miso caramel, umeshu ice cream</i> 315kcal	12
Fallen Yuzu <i>white chocolate ganache, shiso frozen yogurt, chocolate soil</i> 354kcal	12	Ice Cream <i>bitter chocolate</i> 210kcal, <i>matcha</i> 172kcal, <i>yuzu sorbet</i> 135kcal, <i>coconut</i> 199kcal	7
Black Sesame Cheesecake <i>yuzu granita</i> 412kcal	9		