

Brunch: Friday / Saturday / Sunday

Robata Eggplant Hummus <i>miso brûlée, grilled shokupan</i> 320kcal	12
Grilled Seasonal Mushrooms <i>miso garlic butter, grilled shokupan</i> 246kcal <i>Add: onsen egg 55kcal +3</i>	17
Edamame Dip <i>wasabi, grilled shokupan</i> 310kcal	9
Salmon Tartare <i>avocado, soft white cheese, lotus root crisps</i> 556kcal	20
Prawn Sando <i>tonkatsu, tartare sauce</i> 945kcal	22
Tokyo Eggs Florentine <i>spinach</i> 746kcal	17
Tokyo Eggs Royale <i>yuzu hollandaise, housemade tea-smoked salmon</i> 865kcal	20
Avocado Toast <i>grilled shokupan, salmon sashimi</i> 671kcal <i>Add: The Aubrey caviar (10g) 211kcal +25</i> <i>Add: poached egg 55kcal +3</i>	20
Okonomiyaki <i>shimeji, tonkatsu, spring onion, fried cabbage, The Aubrey kewpie</i> 395kcal <i>Add: housemade tea-smoked salmon & ikura</i> 641kcal +11	14
Shredded BBQ Beef & Kimchi Fried Rice 780kcal	16

Warm Mochi (Buchi) 3 pcs
toasted sesame, yuzu curd 450kcal 12

Matcha French Toast <i>brûléed shokupan, manuka honey, strawberries, homemade compôte, yuzu crème Anglaise, whipped cream</i> 775kcal	20
Classic Japanese Fluffy Pancakes <i>maple syrup, seasonal fruit, whipped cream</i> 425kcal	14
Matcha Pancakes <i>coconut & vanilla cream, pomegranate, shiso flower infused agave syrup</i> 430kcal	12
Fresh Fruit Sundae <i>seasonal fresh fruits, acai sorbet, candy floss, agave dressing</i> 645kcal	18
Mille Crêpe Cake <i>miso cream, fresh berries, vanilla cream</i> 524kcal	15

Bottomless Champagne, Sake & Cocktails

£50 (2 hours)

The Aubrey Cuvée, Brut, Hostomme, Champagne

Akashi Tai Honjoso Kuro, Sake

~

The Black Cape Tequila, Yuzu, Apricot, Champagne

Isolde Sake, Japanese Citrus, Shiso, Tonic

Arcadia Ego Raspberry Vermouth,
Tomato, Sherry

Brunch Special 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 Liquor

The Aubrey

Oysters & Caviar

Per piece (min.2) 46kcal	6
½ Dozen Classic <i>chili daikon & ponzu</i> 169kcal	36
The Aubrey Caviar, Amur River Sturgeon Eggs 211kcal / 226kcal	26/10g 76/30g
Aristocrat Beluga, Caviar 282kcal	240/30g

Snacks & Salads

Edamame <i>yuzu or chili salt</i> 182kcal, 189kcal	5
Shishito Peppers <i>katsuobushi</i> 157kcal	8
Charcoal Chicken Karaage <i>yuzu mayo</i> 519kcal	14
Mushroom Gyoza 301kcal	11
A4 Wagyu Sando 1155kcal	78
The Aubrey Salad <i>beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing</i> 213kcal	12
Gomae <i>baby spinach, sesame</i> 274kcal	9

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	58	46
Platter 6 pieces	31	24

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

Tempura

Tempura Platter 6 pieces, Prawn, Seafood, Vegetable 744kcal	31
---	----

Robata

BBQ Tonkatsu Beef Rib 558kcal	32/200g
Iberico Secreto Pork 409kcal	23/125g
A5 Kagoshima Striploin 441kcal	110/125g
Sustainable Miso Black Cod 456kcal	32
Asparagus Namban 521kcal	11

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.

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.

