DESSERT

All At £18

Matcha and Strawberry Tiramisu | *450kcal*
Mascarpone and matcha cream,
ladyfinger biscuit and fresh strawberries

Chocolate and Hazelnut Sphere | *630kcal*
Dark chocolate mousse, caramelized hazelnut, hazelnut diplomate
cream and chocolate ice cream

Vanilla and Exotic Fruit Cheesecake | *460kcal*
Classic cheesecake base topped with exotic fruits

Orange Crème Brûlée | *495kcal*
Fresh citrus

Sticky Toffee Pudding | *710kcal*
Miso caramel, matcha ice cream

COFFEE

Espresso | *9kcal*	6
Double Espresso | *18kcall*	7
Americano | *18kcall*	7
Cappuccino | *79kcall*	7
Latte | *114kcall*	7

TEA

Sencha Reiwa Shizuoka, Japan | *1kcal*	8
Hojicha Kagoshima, Japan | *1kcal*	8
Genmaicha Shizuoka, Japan | *3kcal*	8
Matcha Kagoshima, Japan | *7kcal*	12
Oolong Jin Xuan Ali Shan, Taiwan | *1kcal*	8
Lemongrass & Ginger Thailand | *2kcal*	8
Earl Grey Ruhuna, Sri Lanka | *1kcal*	8

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.
Please note that all calorie counts for all our teas and coffees and soft drinks are per serving.

Vegetarian

The Aubrey

THE AUBREY OMAKASE MENU

£175 per person
(minimum of 2 guests; full table participation required)
£90 wine pairings per person
(four personalised wine or sake pairings)

Tuna Tartare | *505kcal*
Ikura, house-made XO sauce, avocado, shallots

The Aubrey Signature Selection | *1701kcal*
Sashimi, Nigiri, Maki

Agedashi Tofu | *322kcal*
Crispy tofu, shimeji mushroom ankake, fresh truffle

The Aubrey Salad | *213kcal*
Beetroot, pickled mushroom, yuzu ginger dressing

Signature Miso Black Cod | *456kcal*

Lobster & Hokkaido Uni Fried Rice | *370kcal*

Japanese A5 Kagoshima Wagyu Steak

Double-Cooked New Potatoes | *80kcal*
Miso butter

Matcha and Strawberry Tiramisu | *450kcal*
Mascarpone and matcha cream,
ladyfinger biscuit and fresh strawberries

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.

OYSTERS & CAVIAR

Aristocrat Beluga | *318kcal*	395/50g
| *263kcal*	275/30g
| *208kcal*	95/10g
Oyster Japanese, Irish, Market Daily	
Signature | *166kcal, 332kcal* Salmon roe & white ponzu	½ Dozen 54 1 Dozen 98
Classic | *169kcal, 388kcal* Chili daikon & ponzu	½ Dozen 48 1 Dozen 88

SANDOS

A5 Signature Wagyu Katsu Sando *1366kcal* | Caviar and gold leaf	98
A5 Kagoshima Wagyu Katsu Sando *1155kcal*	70
A5 Grilled Kagoshima Wagyu Sando *1142kcal*	78

SNACKS & STARTERS

Organic Edamame | *189kcal* Yuzu or chili salt	9
Shishito | *157kcal* Tofu mayo, chili garlic	13
Gomae | *274kcal* Baby spinach, sesame	17
The Aubrey Salad | *213kcal* Beetroot, pickled mushroom, yuzu ginger dressing	17
Tuna Sashimi & Mango Salad | *482kcal* Smoked salmon roe, seasonal cress, yuzu & jalapeño dressing	32
Signature Lobster Popcorn | *243kcal* Lobster, monkfish, spicy sauce	28
A5 Wagyu Gyoza shaved Truffle | *436kcal*	42
Mushroom Gyoza | *301kcal*	14
Tuna Tartare | *505kcal* Ikura, house-made XO sauce, avocado, shallots	45
Agedashi Tofu | *322kcal* Crispy tofu, shimeji mushroom ankake, fresh truffle	19

FESTIVE SPECIALS

Turkey Breast Robata | *625kcal* Wok vegetables, teriyaki truffle sauce	32
Japanese Fried Chicken | *1091kcal* Tonkatsu sauce, yuzu mayo, kimchi mayo, Japanese coleslaw	36
With Caviar Supplement	+95
Turkey Katsu Sando | *272kcal* Homemade cranberry spread	24
Invisible Minced Pie* Our Invisible Mince Pie is a £5 donation to Great Ormond Street Hospital Charity. No mince pie will be served, and the full £5 will be donated to Great Ormond Street Hospital Charity (Registered charity no. 1160024).	5

WAGYU STEAK SELECTION

Japanese A5 Kagoshima Striploin *1765kcal, 530kcal*	355/*500g* 125/*150g*
Bone-In Wagyu Tomahawk | *2922kcal*	360/*1.3kg*
Japanese A5 Kagoshima Tenderloin *1680kcal, 504kcal*	355/*500g* 125/*150g*

SAUCE

Homemade Truffle Ponzu | *28kcal*	5
Bone Marrow Butter | *75kcal*	5
Caviar Signature Mustard | *74kcal*	10

SERVED WITH UNLIMITED

Double-Cooked New Potatoes \| *80kcal*
Miso butter

ROBATA

Signature Miso Black Cod | *456kcal*	48
Alaskan King Crab Leg | *413kcal*	75
Iwate Chicken Thigh | *754kcal* Tare sauce, egg yolk	26
Iberico Secreto Pork | *409kcal*	36
Seasonal Mushroom | *110kcal* Garlic miso butter, spring onion	16
Asparagus Namban | *754kcal* Ginger soy	16
Miso Glazed Aubergine | *227kcal*	16

Please inform us of any allergies & ask for further details of dishes that contain allergens.

Signature Dish Vegan Vegetarian

NEW STYLE SASHIMI

Aburi Scallop 'Tartare' | *255kcal* Yuzu, cucumber	25
Add Caviar	45/5g
A5 Wagyu Striploin Tataki | *382kcal* The Aubrey XO sauce, yolk emulsion, ponzu, sweet potato crisps	48
Salmon Tataki | *305kcal* Smoked ikura, black sesame dressing, umami sauce	25
Seared Tuna | *367kcal* Sesame crust, yuzu mayo, truffle dressing	28
Yellowtail Sashimi | *299kcal* Spicy ponzu, shiso, chili	24

MAKI ROLLS

Lobster Caviar Maki Roll | *774kcal* Uni mayo, truffle dressing	78
Seared A5 Wagyu Roll | *695kcal* Crispy garlic, spicy mayo	50
Spicy Tuna Roll | *478kcal* Avocado, ponzu	35
Smoked Salmon Roll | *348kcal* Daikon, ikura, wasabi koji	21
Spicy Crispy Soft-Shell Crab Roll | *288kcal*	23
Snow Crab & Passionfruit Roll | *697kcal*	38
Seared Hamachi & Prawn Tempura Roll | *795kcal*	24

SUSHI SELECTION

	Large	Regular
The Aubrey Selection | *3508kcal, 1754kcal* Sashimi, Nigiri, Maki	128	75
The Aubrey Signature Selection | *3403kcal, 1701kcal* Sashimi, Nigiri, Maki	260	140
Seafood Selection | *1987kcal* Sashimi, Tuna Tartare, Caviar, Oyster		280
Tuna Selection | *848kcal* Sashimi, Nigiri, Maki, Tartare		120
Aburi (seared) Salmon | *449kcal*		30
Vegetarian Selection | *401kcal*		36

	Nigiri / Sashimi
Uni per piece | *114kcal, 44kcal*	MP
Otoro | *100kcal, 46kcal*	16
Chutoro | *100kcal, 46kcal*	15
Akami | *100kcal, 46kcal*	14
Ebi prawn | *143kcal, 89kcal*	10
Hamachi yellowtail | *141kcal, 87kcal*	12
Ikura salmon roe | *146kcal, 80kcal*	15
Sake salmon | *138kcal, 83kcal*	10
Suzuki sea bass | *109kcal, 51kcal*	11
Hirame turbot | *87kcal, 33kcal*	14

*2pcs per order

TEMPURA

Tempura Platter 6pcs | *744kcal* Prawn, Seafood, Vegetable	28
Tempura King Prawns & Uni | *303kcal* Wrap in shiso leaf	68
Tempura Seasonal Vegetables | *280kcal*	20

RICE & NOODLES

Lobster & Hokkaido Uni Fried Rice | *739kcal*	38
Wagyu Oxtail & Bone Marrow Fried Rice | *1073kcal*	26
Wagyu Curry Udon Noodle | *892kcal*	24
Mushroom Fried Rice | *526kcal* Onsen egg	22

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

The Aubrey

CHRISTMAS SHARING MENU

£145 per person

FIRST COURSE

Tuna Tartare

Chef's Selection of Sashimi & Nigiri

SECOND COURSE

Mountain Seaweed Cucumber Salad
Calamansi dressing

MAINS

Festive Robata Turkey
Truffle teriyaki sauce

Robata Carrots, Parsnips, Brussel Sprouts
Oba leaves butter

Wok Baby Potatoes
Miso garlic butter

Mushroom Rice

DESSERT

Warm Christmas Chocolate & Hazelnut Cookie
Salted caramel ice cream

Invisible Mince Pie* £5

Our Invisible Mince Pie is a £5 donation to Great Ormond Street Hospital Charity. No mince pie will be served, and the full £5 will be donated to Great Ormond Street Hospital Charity (Registered charity no. 1160024).

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The Aubrey

NEW YEAR'S EVE SHARING MENU

£290 per person

RAISE A GLASS

Krug – Grande Cuvée 172ème Édition Brut, NV, Reims

STARTERS

Avocado Crispy Rice Kimuchi Sauce calamansi dressing

Tuna Tataki smoked ikura black sesame dressing umami sauce

Charcoal Chicken Karaage yuzu mayo

Spicy Fried Cauliflower

MAINS

Lobster Robata grapefruit miso

Porterhouse Steak

Mushroom Fried Rice

Seasonal Vegetables miso butter

The Aubrey Salad beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing

DESSERT

Warm Christmas Chocolate & Hazelnut Cookie
salted caramel ice cream

Invisible Mince Pie* £5

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Where available, our ingredients are from sustainable sources and ethical farms.
Menu subject to change.
Not all ingredients are listed. Please inform our team of any allergies or dietary requirements.
Please inform us in advance should you wish to retain a table after dinner.
See in the 2027 with DJs till 3am.

FESTIVE BAR SNACKS

*** SANDO BAR ***

All our sando's are served with our artisanal shokupan bread, housemade 'kewpie' and our own tonkatsu sauce.

The Aubrey Kagoshima Striploin Wagyu Katsu Sando
Caviar, gold leaf
£98 | *1366kcal*

A5 Kagoshima Wagyu Katsu Sando
£70 | *1155kcal*

Turkey Katsu Sando
Homemade cranberry spread
£24 | *272kcal*

The Aubrey Chicken Katsu Sando
Caviar, gold leaf
£38 | *1366kcal*

*** OYSTERS & CAVIAR ***

Signature salmon roe & white ponzu
½ Dozen £54 | *166kcal* • 1 Dozen £98 | *332kcal*

Classic chili daikon & ponzu
½ Dozen £48 | *169kcal* • 1 Dozen £88 | *388kcal*

Aristocrat Beluga
£95 | *10g* | *208kcal* • £275 | *30g* | *263kcal* • £395 | *50g* | *318kcal*

*** SNACKS ***

Shishito tofu mayo, chili garlic
£13 | *157kcal*

Wagyu Croquettes soy béchamel, black garlic, wasabi mayo
£18 | *382kcal*

Spicy Fried Cauliflower
£14 | *385kcal*

Charcoal Chicken Karaage yuzu mayo
£22 | *519kcal*

Japanese Fried Chicken tonkatsu sauce, yuzu mayo, kimchi mayo, Japanese coleslaw | with caviar supplement +£95
£36 | *1091kcal*

Invisible Mince Pie*
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£5

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Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

*** FESTIVE BRUNCH ***

••• CAVIAR •••

Aristocrat Beluga

50g | 318kcal £395

30g | 263kcal £275

10g | 208kcal £95

••• SANDOS •••

A5 Signature Wagyu Sando caviar, gold leaf | 1366kcal £98

A5 Kagoshima Wagyu Katsu Sando | 1155kcal £70

The Aubrey Chicken Katsu Sando caviar, gold leaf | 1366kcal £38

Chicken Katsu Sando | 1123kcal £24

••• SNACKS •••

Organic Edamame yuzu or chili salt | 189kcal £9

Shishito tofu mayo, chili garlic | 157kcal £13

Charcoal Chicken Karaage yuzu mayo | 519kcal £19

The Aubrey Salad beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing | 213kcal £17

Tuna Sashimi & Mango Salad smoked salmon roe, seasonal cress, yuzu & jalapeño dressing | 482kcal £32

Signature Lobster Popcorn lobster, monkfish, spicy sauce | 243kcal £28

A5 Wagyu Gyoza shaved truffle | 436kcal £42

Mushroom Gyoza | 436kcal £14

Invisible Mince Pie* £5

Our Invisible Mince Pie is a £5 donation to Great Ormond Street Hospital Charity. No mince pie will be served, and the full £5 will be donated to Great Ormond Street Hospital Charity (Registered charity no. 1160024).

••• DESSERT •••

Matcha & White Chocolate Tiramisu strawberries | 575kcal £18

Coconut Rice Pudding red bean paste, mango, freeze-dried raspberry | 390kcal £18

Warm Chocolate & Hazelnut Cookie salted caramelice cream | 425kcal £18

Black Sesame Cheesecake lychee, yuzu sorbet | 570kcal £18

Adults need around 2000 kcal a day. Not all ingredients are listed.
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