THE AUBREY OMAKASE MENU

1,380 per person

(minimum of 2 guests; full table participation required)

Beverage pairing available at an additional 798 per person

Yellowtail New Style Sashimi
Jalapeño dressing

Royal Cristal Caviar
Accompanied by house-made shokupan, hard-boiled egg, chives, red onion

Toro Tuna Tartare
Ikura, house-made XO sauce, avocado, shallots

The Aubrey, Champagne M. Hostomme, Traditional Brut NV, Chouilly, France

Signature Lobster Popcorn
Spicy mayo

Coco Farm & Winery – Coco To Aru Series Zweigelt 2021, Hokkaidō, Japan

Signature Miso Black Cod
Pickled radish

A5 Miyazaki Wagyu Tenderloin
Truffle ponzu

Asparagus Namban
Ginger soy

Mushroom Fried Rice
Onsen egg

Palate Cleanser – Yuzu Sorbet & Aubrey Sake

Tsuchida Aubrey Sake – Junmai, Gunma, Japan

Baked Cheesecake
House-made strawberry spread, berries

The Aubrey Baked Cheesecake (limited daily) +260
Crème fraîche ice cream, Royal Cristal caviar

Shiramayumi Yuzushu

Free-flow still and sparkling Belu water $40 per person.
All prices are in Hong Kong dollars and subject to a 10% service charge.
Where available, our ingredients are sourced from sustainable suppliers and ethical farms.

Vegetarian Gluten-free Lactose-free

OYSTERS & CAVIAR

Royal Cristal Caviar Accompanied by house-made shokupan, hard-boiled egg, chives, red onion	10g 30g	328 988
Oysters Classic Chili daikon & ponzu	½ dozen 1 dozen	588 1,138
Oysters Signature Hokkaido uni & salmon roe *(minimum order 2 pcs)*	1 pc	198
Japanese Oyster *(minimum order 2 pcs)*	1 pc	118

SANDOS

Signature A5 Miyazaki Wagyu Katsu Sando Caviar, gold leaf	858
A5 Miyazaki Wagyu Katsu Sando	688
A5 Grilled Miyazaki Tenderloin Wagyu Sando	698

SNACKS & STARTERS

Yellowtail New Style Sashimi 278
Spicy ponzu, jalapeño, shiso oil

Toro Tuna Tartare 538
Ikura, house-made XO sauce, avocado, shallots

Seared Tuna 388
Sesame crust, yuzu, truffle mayo

Organic Edamame 78
Yuzu or chili salt

Shishito 98
Tofu mayo, chili garlic

Gomae 88
Baby spinach, sesame

Signature Lobster Popcorn 438
Spicy mayo

A5 Wagyu Gyoza with Shaved Truffle 298
Spicy red vinegar

Tuna Sashimi & Mango Salad 338
Ikura, yuzu & jalapeño dressing

The Aubrey Salad 168
Beetroot, pickled mushroom, yuzu ginger dressing

Agedashi Tofu 258
Shimeji mushroom ankake, shaved truffle

MAKI ROLLS

Lobster Caviar Maki Roll 1,188
Uni, 10g caviar, truffle teriyaki, garlic miso butter

Seared Hamachi & Prawn Tempura Roll 328

Soft-shell Crab Roll 238

A5 Wagyu Roll 388
Tempura asparagus, yuzu miso

Spicy Tuna Roll 388
Avocado, beetroot chips

Otoro Tuna Roll 328

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ROBATA

A5 Miyazaki Wagyu Tenderloin Truffle ponzu Add miso potato	200g 500g 	988 2,288 128
Signature Miso Black Cod Pickled radish		418
Hokkaido King Crab Leg Spicy mayo		638
Iwate Chicken Thigh Tare sauce, egg yolk		348

Hamachi Collar 248
House-made ponzu

Miso-glazed Eggplant 138
Tofu mayo

Asparagus Namban 178
Ginger soy

Maitake Mushroom 178
Garlic miso butter

SUSHI & SASHIMI SELECTION

	Large	Regular
The Aubrey Selection Sashimi, nigiri, maki	2,188	1,188
Tuna Selection Sashimi, nigiri, maki, tartare		1,888
Seafood Selection Sashimi, tuna tartare, caviar, oyster		3,288
Chef's Selection 8 pcs		788
Aburi Sushi 8 pcs		788

*2 pcs per order

Nigiri / Sashimi

Uni sea urchin (1 pc)	348
Otoro fatty tuna	288
Akami lean tuna	198
Chutoro medium fatty tuna	218
Akamutsu rosy seabass	258
Botan Ebi botan prawn	198
Hamachi yellowtail	108
Hirame flounder	108
Hotate scallop	158
Sake salmon	88
Ikura salmon roe	158
Kinmedai splendid alfonsino	188

TEMPURA

Tempura Platter 588
Assorted tempura of kuruma prawn, soft-shell crab, seasonal fish & vegetables

Tempura King Prawns & Uni 488
Wrapped in shiso leaf

Tempura Seasonal Vegetables 288

RICE

Lobster & Hokkaido Uni Fried Rice 378
Ikura, crispy tuile

Wagyu Oxtail & Bone Marrow Fried Rice 278

Mushroom Fried Rice 188
Onsen egg

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Signature Dish · Vegan · Vegetarian · Gluten-free · Lactose-free

DESSERT

White Miso Soufflé
Coconut ice cream, citrus curd
(Please allow 20 minutes for preparation)
148

Chocolate & Pear
White chocolate ice cream, shaved chocolate, miso custard,
sake pears, meringue, crumble
118

Baked Cheesecake (limited daily)
House-made strawberry spread, berries
128

The Aubrey Baked Cheesecake (limited daily)
Crème fraîche ice cream, Royal Cristal caviar
488

Ice Cream & Sorbet
Bitter chocolate, Hokkaido milk, yuzu sorbet, seasonal fruit
68

Seasonal Fruit Platter
128

DESSERT WINE

Grace Wine - Shugoro No Vin (60ml)
Yamanashi NV, Japan
160 (60ml) | 880 (Bottle)

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Vegan Vegetarian Gluten-free Lactose-free