

● ● ● **THE AUBREY OMAKASE MENU** ● ● ●

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\$1,300 per person

(minimum of 2 guests; full table participation required)

Beverage pairing available at an additional \$798 per person

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Caviar 10g

Sushi Platter

Sashimi, nigiri

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

A5 Miyazaki Wagyu Sando

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

Sustainable Miso Glazed Black Cod

Mushroom Fried Rice 🍄

Onsen egg

Miso Glazed Eggplant

**Tsuchida Aubrey Sake – Junmai, Gunma, Japan**

White Miso Souffle

Coconut ice cream, citrus curd

**Shiramayumi Yuzushu**

Prices are in Hong Kong dollars and subject to 10% service charge

Free Flow Still and Sparkling Belu Water \$40 per head \*\*\* Where available, our ingredients are from sustainable sources and ethical farms

🍄 Vegetarian