



Oysters & Caviar

Per piece (min.2) 46kcal	7
½ Dozen chili daikon & ponzu 169kcal	36
Aristocrat Beluga, Caviar	80/10g
208kcal / 263kcal / 318kcal /	240/30g
523kcal / 849kcal	350/50g

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	69	52
Platter 6 pieces	31	24

Maki

Snow Crab & Passionfruit Roll 697kcal	19
Seared Hamachi & Prawn Tempura Roll 795kcal	19
Seared A5 Wagyu Roll crispy garlic, spicy mayo 695kcal	50
Asparagus Avocado Roll black garlic (v) 688kcal	16

Brunch Signatures

Tamagoyaki Bun Japanese egg omelette, soft bun, spicy sauce (v) 688kcal Add: lobster +15 98kcal	20
Shredded BBQ Beef & Kimchi Fried Rice 780kcal	16
Tokyo Eggs Royale yuzu hollandaise, housemade tea-smoked salmon 865kcal	20
Lobster Tamogoyaki Scrambled Eggs hokkaido fried rice (vegetarian option available) 874kcal	34
Avocado Toast grilled shokupan, salmon sashimi 671kcal Add: poached egg 55kcal +3 Add: The Aubrey caviar (10g) 211kcal +25	20
Okonomiyaki tea-smoked salmon shimeji, tonkatsu, spring onion, kewpie, ikura 641kcal (vegetarian option available)	25
Warm Mochi (Buchi) 3 pcs toasted sesame, yuzu curd (v) 450kcal	12
Classic Japanese Fluffy Pancakes maple syrup, seasonal fruit, whipped cream (v) 425kcal	14
Matcha French Toast brûléed shokupan, manuka honey, strawberries, homemade compôte, yuzu crème Anglaise, whipped cream (v) 775kcal	20
Baked Cheesecake housemade strawberry spread, berries (limited daily) (v) 752kcal	25

Snacks

Shishito Peppers katsuobushi 157kcal	12
Charcoal Chicken Karaage yuzu mayo 519kcal	19
Mushroom Gyoza (vg) 301kcal	14
Truffle Croquettes soy béchamel, black garlic & wasabi kewpie (v) 382 kcal	14
Robata Eggplant Hummus miso brûlée, nori crisps (vg) 320kcal	12
Tempura Platter 6 pieces, Prawn, Seafood, Vegetable 744kcal	32
Grilled Seasonal Mushrooms miso garlic butter, grilled shokupan (v) 246kcal Add: onsen egg 55kcal +3	17
Popcorn Lobster lobster tail, monkfish, spicy sauce 243kcal	32

Salads

Gomae baby spinach, sesame (vg) 274kcal	12
The Aubrey Salad beetroot, watermelon radish, pickled mushroom, yuzu ginger dressing (vg) 213kcal	15
Salmon Sashimi & Mango Salad smoked salmon roe, seasonal cress, yuzu & jalapeño dressing 482kcal	18

Sandos

A4 Wagyu Katsu Sando 1155kcal	68
Chicken Katsu Sando 1125kcal	18
Prawn Sando tonkatsu, tartare sauce 945kcal	22

Robata

BBQ Tonkatsu Beef Rib 558kcal	32/200g
Bone-In Wagyu Tomahawk 2922kcal	240/1.3kg
Iberico Secreto Pork 409kcal	29/125g
A5 Kagoshima Striploin 441kcal	110/125g
Sustainable Miso Black Cod 456kcal	45
Asparagus Namban (v) 521kcal	12

Bottomless Brunch Drinks

Cocktails £50 | Cocktails & Sake £70
Cocktails, Sake & Champagne £95

1 drink per person at 1 time

The Aubrey Cuvée, Brut, Hostomme, Champagne

Denshin – ‘Ine’ Junmai Sake, Fukui

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Meiji Yuzu Liqueur, Homemade Shiso Soda

Tokugawa Mancino Vermouth Rosso, Mr Black Coffee Liqueur, Homemade Cardamom Soda

Kiyonaga Haku Vodka, Italicus Bergamot Liqueur, Yuzu Juice, Ginger Beer

Where available, our ingredients are from sustainable sources and ethical farms.
Scan the QR code to learn more.



We are proud to have been officially recognised by The Global Sustainable Tourism Council (GSTC) as a certified hotel, acknowledging our commitment and dedication towards sustainability.



Adults need around 2000 kcal a day.
Not all ingredients are listed.
Please inform our team of any allergy or dietary requirements.

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

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