



Festive Sharing Menu

£145 per person

***** Snacks *****

Chef's Selection of Nigiri
Chef's Selection of Sashimi



***** Starter *****

Mountain Seaweed Cucumber Salad
Calamansi dressing



***** Mains *****

Festive Robata Turkey
Truffle teriyaki sauce
Robata Carrots, Parsnips, Brussel Sprouts
Oba leaves butter
Wok Baby Potato
Miso garlic butter



***** Desserts *****

Rolled Crêpe Chocolate Christmas Log
Japanese brandy, lychee ice cream

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



New Year's Eve Sharing Menu

£290 per person

***** *Raise a Glass* *****

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



***** *Starters* *****

Spicy Hamachi Crispy Rice
Kimuchi sauce

Salmon Tataki
Smoked ikura, black sesame dressing, umami sauce

Charcoal Chicken Karaage
Yuzu mayo

Spicy Fried Cauliflower



***** *Mains* *****

Lobster Robata
Grapefruit miso

Bone-In Hereford Prime Rib

Mushroom Fried Rice

Seasonal Vegetable
Miso butter

The Aubrey Salad
*Beetroot, watermelon radish,
pickled mushroom, yuzu ginger dressing*



***** *Desserts* *****

Chocolate Fondant
Sesame ice cream

Matcha Mille Crêpe Cake

Please inform us in advance should you wish to retain a table after dinner.

Welcome the new year with DJs until 3am.

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