

● ● ● ● ● **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
118

Baked Cheesecake (limited daily) 🍷

Housemade strawberry spread, berries
128

The Aubrey Baked Cheesecake (limited daily)

Crème fraîche ice cream, 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
HK\$150 (60ml) | HK\$880 (Bottle)

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

🌱 Vegan 🍷 Vegetarian 🌱 Gluten-free 🍷 Lactose-free

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

\$1,300 per person

(minimum of 2 guests; full table participation required)

Beverage pairing available at an additional \$798 per person

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 Soufflé
Coconut ice cream, citrus curd

Shiramayumi Yuzushu

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🍷 Vegetarian



OYSTERS & CAVIAR

Royal Cristal Caviar	10g 328
Accompanied by homemade shokupan, hard-boiled egg, chives, red onion	30g 988
Oysters Classic	½ dozen 568
Chili daikon & ponzu	1 dozen 999
Oysters Signature	1 pc 188
Hokkaido uni & salmon roe (minimum order 2 pcs)	
Japanese Oyster (minimum order 2 pcs)	1 pc 118

SANDOS

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

SNACKS & STARTERS

Yellowtail New Style Sashimi Spicy ponzu, jalapeño, shiso oil	278	Signature Lobster Popcorn Spicy mayo	408
Toro Tuna Tartare Ikura, homemade XO sauce, avocado, shallots	538	A5 Wagyu Gyoza With Shaved Truffle Spicy red vinegar	298
Seared Tuna Sesame crust, yuzu, truffle mayo	388	Tuna Sashimi & Mango Salad Ikura, yuzu & jalapeño dressing	338
Organic Edamame Yuzu or chili salt	78	The Aubrey Salad Beetroot, pickled mushroom, yuzu ginger dressing	168
Shishito Tofu mayo, chili garlic	98	Agedashi Tofu Shimeji mushroom ankake, shaved truffle	258
Gomae Baby spinach, sesame	88		

MAKI ROLLS

Lobster Caviar Maki Roll Uni, 10g caviar, truffle teriyaki, garlic miso butter	1188	A5 Wagyu Roll Tempura asparagus, yuzu miso	388
Seared Hamachi & Prawn Tempura Roll	328	Spicy Tuna Roll Avocado, beetroot chips	388
Soft-Shell Crab Roll	238	Otoro Tuna Roll	328

ROBATA

A5 Miyazaki Wagyu Tenderloin	200g 988	Hamachi Collar	248
Truffle ponzu	500g 2288	Homemade ponzu	
Add miso potato	128	Miso-Glazed Eggplant Tofu mayo	138
Signature Miso Black Cod Pickle radish	418	Asparagus Namban Ginger soy	178
Hokkaido King Crab Leg Spicy mayo	638	Maitake Mushroom Garlic miso butter	178
Iwate Chicken Thigh Tare sauce, egg yolk	348		

SUSHI & SASHIMI SELECTION

	Large	Regular
The Aubrey Selection Sashimi, nigiri, maki	2088	1188
Tuna Selection Sashimi, nigiri, maki, tartare		1888
Seafood Selection Sashimi, tuna tartare, caviar, oyster		3288
Chef's Selection 8 pcs		788
Aburi Sushi 8 pcs		788

*2 pcs per order

	Nigiri / Sashimi
Uni sea urchin (1 pc)	328
Otoro fatty tuna	288
Akami lean tuna	198
Chutoro medium fatty tuna	218
Akamutsu rosy seabass	238
Botan Ebi botan prawn	188
Hamachi yellowtail	98
Hirame flounder	98
Hotate scallop	158
Sake salmon	88
Ikura salmon roe	148
Kinmedai splendid alfonsino	188

TEMPURA

Tempura Platter Assorted tempura of kuruma prawn, soft-shell crab, seasonal fish & vegetables	588
Tempura King Prawns & Uni Wrapped in shiso leaf	488
Tempura Seasonal Vegetables	288

RICE

Lobster & Hokkaido Uni Fried Rice Ikura, crispy tuile	378
Wagyu Oxtail & Bone Marrow Fried Rice	278
Mushroom Fried Rice Onsen egg	188