

## OYSTERS & CAVIAR

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

## SNACKS & STARTERS

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

## ROBATA

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

## MAKI ROLLS

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

## SANDOS

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

## SEVEN-COURSE OMAKASE

\$1,300 per person, minimum 2 persons

Beverage pairing additional \$798 per person  
(requires full table participation)

## SUSHI & SASHIMI SELECTION

	Large	Regular
🦪 The Aubrey Selection Sashimi, Nigiri, Maki	2088	1188
🦪 Tuna Platter Sashimi, Nigiri, Maki, Tartare		1888
🦪 Seafood Selection Sashimi, Tuna Tartare, Caviar, Oyster		3288
Chef's Selection 8pcs		788
Aburi Sushi 8pcs		788

\*2pcs per order

Nigiri / Sashimi

Uni sea urchin (per piece)	328
O-toro fatty tuna	288
Akami lean tuna	198
Chu-toro 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 Wrap 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

🦪 Signature Dish    🍃 Vegan    🌿 Vegetarian    🌾 Gluten-free    🥛 Lactose-free

Free Flow Still and Sparkling Belu Water \$40 per head    \*\*\* Prices are in Hong Kong dollars and subject to 10% service charge

Where available, our ingredients are from sustainable sources and ethical farm