



Christmas Eve Izakaya Menu

*Welcome Glass of Champagne – Hostomme Tradition
Cuvée, The Aubrey NV*

Botan Ebi Caviar

Karasumi, prawn oil

Hirame Uni

Shiso salsa and yuzu juice

Wagyu Tartare

Shokupan, black garlic mayo, yuzukosho

Hotate with Shell

Butteryaki with mushroom

Seabass

Dashi ponzu

Asparagus Robatayaki

Vegetable Kakiage with Cold Inaniwa Udon

Chestnut Chocolate Mousse Cake

Yuzu sorbet

\$1300 per person

Plus 10% surcharge

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



Christmas Day Izakaya Menu

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THE AUBREY CHRISTMAS BRUNCH

Indulge in a delightful selection of gourmet treats and signature flavours \$688 per person, full table participation required

FOR THE TABLE

Chawanmushi with Hokkaido Uni and crab meat
Japanese Scallop robatayaki *Dried miso, shiso salsa*
Edamame yuzu or chili salt (v)
Spicy Tiger Prawn Tempura
Yakitora *shichimi mayo*
Salmon Sashimi Salad *mizuna & mixed greens, daikon, cucumber, yuzukosho ponzu dressing*
Sashimi, Nigiri and Maki Chef 's Selection of the day

MAINS

Select one per person

Yellowtail Collar
BBQ Tonkatsu Beef Rib
Iberico Secreto Pork
Chicken Katsu Sando
Vegetable Kakiage with Cold Inaniwa Udon

DESSERT PLATTER

Ice Cream & Sorbet Homemade Macaron Meringue & Fruit
Tart Mochi Cake Blueberry Cheesecake

All items are subject to 10% service charge



THE AUBREY BOXING DAY BRUNCH

Indulge in a delightful selection of gourmet treats and signature flavours \$688 per person, full table participation required

FOR THE TABLE

Chawanmushi with Hokkaido Uni and crab meat
Japanese Scallop robatayaki *Dried miso, shiso salsa*
Edamame yuzu or chili salt (v)
Spicy Tiger Prawn Tempura
Yakitora *shichimi mayo*
Salmon Sashimi Salad *mizuna & mixed greens, daikon, cucumber, yuzukosho ponzu dressing*
Sashimi, Nigiri and Maki Chef 's Selection of the day

MAINS

Select one per person

Yellowtail Collar
BBQ Tonkatsu Beef Rib
Iberico Secreto Pork
Chicken Katsu Sando
Vegetable Kakiage with Cold Inaniwa Udon

DESSERT PLATTER

Ice Cream & Sorbet Homemade Macaron Meringue & Fruit
Tart Mochi Cake Blueberry Cheesecake

All items are subject to 10% service charge



Bar Snacks

Caviar Oscietra accompanied by house-made
shokupan, hard-boiled egg, chives, red onion
988/30g

Signature Oysters, Hokkaido uni & salmon roe,
minimum 2pcs
188

Yellowtail Sashimi ponzu, shiso, chili
278

A5 Miyazaki Wagyu Tenderloin
house-made crispy garlic chips, chives, yuzu soy,
sesame oil, toasted sesame seeds
388/60g

Edamame yuzu or chili salt (v)
78

Yakitora truffle mayo
118

Signature A5 Miyazaki Wagyu Katsu Sando
caviar, gold leaf
858

A5 Miyazaki Tenderloin Wagyu Katsu Sando A5
Miyazaki Tenderloin Grill Wagyu Sando
688

Charcoal Chicken Karaage
Yuzu mayo
168

Where available, our ingredients are from
sustainable sources and ethical farms
Plus 10% Surcharge



CHRISTMAS COCKTAILS

MATCHA EGG NOGG

Whiskey, Rum, Yuzu, Cream, Matcha
180

HOT WINE

Red Wine, Ratafia Rossi, Mugi Shochu, Mulled Spices,
Citrus Peel
180

YUKIMA

Kome Shochu, Coconut, Elderflower, Citrus, Aubrey
Champagne
180