

The Aubrey Brunch

\$628pp

For the Table

- Edamame yuzu or chili salt
- Charcoal Cauliflower Karaage yuzu mayo
- Dried Blowfish homemade mayo

- Oysters ponzu and chili radish
- Sashimi Platter 6 pieces
- Crispy Baby Corn black keupie
- Spinach Gomae
- Chicken Meatballs

Supplements

- Half Dozen Oysters 258
- Kanpyo Maki (v) 178
- Nigiri Platter 6 pieces 328
- Eel & Kanpyo Maki 228

Drinks

Free Flow Champagne and Sake Junmai Daiginjo (2hrs)

- Hostomme – Tradition Brut Cuvée 388
- The Aubrey
- Roger Coulon – Heri-Hodi 1er Cru Extra Brut 488

Sparkling Wine

- Agusti Torello Mata, Brut Nature Gran Reserva 550
- Penedès, Spain, NV
- Gramona, Imperial Gran Reserva 580
- Penedès, Spain, 2015
- Deutz, Brut Classic 800
- Champagne, France, NV
- Domaine de la Taille aux Jacky Blot, 550
- Triple 0, Pétillant
- Montlouis sur Loire, France, NV
- Nyetimber, Classic Cuvée 780
- Sussex, United Kingdom, NV
- Bruno Giacosa Extra Brut 550
- Piedmont, Italy, 2013

White Wine

- Sigalas, Assyrtiko 630
- Santorini, Greece, 2019
- Hokkaido Wine Company, Kerner 450
- Hokkaido, Japan, 2019
- Domaine Huet, Le Mont Sec, Vouvray 650
- Loire France, 2017
- Shaw & Smith, M3 Chardonnay 580
- Adelaide Hills, Australia, 2016
- Freemark Abbey, Viognier 520
- Napa, USA, 2019

Select One Main Course
Accompanied by Chawanmushi and Green Salad

- Short Rib tonkatsu
- Chicken Katsu Sando
- Saba Mirin Boshi
- Curry Udon wagyu beef
- Vegetable Robatayaki (v)
- Eggplant Fried Rice (v)
- Saikyo Miso Sablefish +200
- A3 Wagyu Sando +300
- A4 Wagyu Tenderloin +300

- Dessert Bento
- Warabimochi chocolate
- Cheesecake yuzu cream
- Monaka tonka bean semifreddo
- Seasonal Fruit

Red Wine

- Thibault Liger-Belair, Moulin-à-Vent, 480
- Vieilles Vignes
- Beaujolais, France, 2019
- Ten Minutes by Tractor, ‘Down the Hill’ 580
- Mornington Peninsula, Australia, 2017
- E.Guigal, Croze Hermitage 560
- Rhône Valley, France, 2019

Sake

- Manotsuru Jungin Nigori (500ml) 380
- Niigata
- Tsukinokatsura Junmai Daiginjo Nigori 720
- Sparkling
- Kyoto
- Hakuko Junmai Ginjo Sarasoju 650
- Hiroshima
- Kokuryu ‘Ryu’ Daiginjo 980
- Fukui

Cocktails

- Koriyama 148
- Imo Shochu, Elderflower, Citrus, Pineapple, Honey, Gin
- Bloody Mary 148
- Vodka, Tomato, Citrus, Wasabi
- Japanese Spritz 148
- Aperol, Amontillado Sherry, Shiso, Yuzu, Rue du Vin Cidre