

AUN Japanese Tasting Menu

Vegetable Course Set (per person)

1. Aubergine and Enoki Mushroom Spring Roll

*2. Grilled Tokyo Turnip
with Haccho Red Miso and Roasted Almonds*

3. Saikyo Miso Potato Potage Soup

4. Tempura Sushi Roll with Oyster Mushrooms

*5. Kabocha Pumpkin Steak Roasted Shallots
and Cashew Nuts with Creamy White Sauce*

6. Udon Noodles with Nori-Seaweed Sauce

£50

Seafood Course Set (per person)

*1. Yellowtail Sashimi with Flat Parsley
and Yuzu Ponzu Tapioca Balls*

*2. Grilled Tokyo Turnip
with Haccho Red Miso and Roasted Almonds*

*3. Saikyo Miso Potato Potage Soup
with Truffle Oil*

4. Tempura Sushi Roll with Crab Meat

*5. Panko-Fried Monkfish
with Homemade Tartar Sauce and Squid Ink*

6. Udon Noodles with Creamed Scallop Sauce

£50

Mix Course Set (per person)

*1. Panko-Fried Wagyu Fillet
with Fruity Brown Sauce*

*2. Grilled Tokyo Turnip
with Haccho Red Miso and Roasted Almonds*

*3. Saikyo Miso Potato Potage Soup
with Truffle Oil*

4. Tempura Sushi Roll with Crab Meat

*5. Ginger Soy Stir-Fried Iberico Pork
with Roasted Shallots*

6. Udon Noodles with Creamed Scallop Sauce

£50

Please feel free to ask a member of staff before ordering
if you have any allergies or dietary requirements.
Menu and prices may be subject to changes.

We have a discretionary service charge of 12.5% which is added to your bill.

@aunstoneewington

Card Payment Only
(No American Express)

Gluten Free Tasting Menu

Vegetable Course Set (per person)

*1. Aubergine and Enoki Mushroom
Fried Nori Rolls*

*2. Grilled Tokyo Turnip
with Yuzu Miso and Roasted Almonds*

3. Classic Japanese Miso Soup

4. Tempura Sushi Roll with Oyster Mushrooms

*5. Kabocha Pumpkin Steak Roasted Shallots
and Cashew Nuts with Creamy White Sauce*

*6. Courgette Noodles
with Nori Seaweed Sauce*

£50

Mix Course Set (per person)

*1. Yellowtail Sashimi with Flat Parsley
and Yuzu Ponzu Tapioca Balls*

*2. Grilled Tokyo Turnip
with Yuzu Miso and Roasted Almonds*

3. Classic Japanese Miso Soup

4. Tempura Sushi Roll with Crab Meat

*5. Ginger Soy Stir-Fried Iberico Pork
with Roasted Shallots*

*6. Courgette Noodles
with Creamed Scallop Sauce*

£50

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@aunstonecnewington

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LUNCH MENU 12:00 - 16:00

LOVER'S 4 COURSE SET

Salmon Lover's 4 Course Set

1.Dashi Broth Miso Soup, 2.Dark Miso Grilled Aubergine
3.Miso Grilled Salmon, 4.Salmon Tartare and Quinoa Sushi
26

Tuna Lover's 4 Course Set

1.Dashi Broth Miso Soup, 2.Dark Miso Grilled Aubergine
3.Balsamic Teriyaki Tuna Steak, 4.Salmon Tartare and Quinoa Sushi
29

Teriyaki Lover's 4 Course Set

1.Dashi Broth Miso Soup, 2.Dark Miso Grilled Aubergine
3.Balsamic Teriyaki Iberico Pork, 4.Salmon Tartare and Quinoa Sushi
28

Tonkatsu Lover's 4 Course Set

1.Dashi Broth Miso Soup, 2.Dark Miso Grilled Aubergine
3.Panko Fried Iberico Pork, 4.Salmon Tartare and Quinoa Sushi
28

Crab Lover's 4 Course Set

1.Dashi Broth Miso Soup, 2.Dark Miso Grilled Aubergine
3.Panko Fried Soft Shell Crab, 4.Salmon Tartare and Quinoa Sushi
28

Vegetable Lover's 4 Course Set

1.Dashi Broth Miso Soup, 2.Dark Miso Grilled Aubergine
3.Ginger soy King Oyster Mushroom, 4.Tofu Miso Paste Sushi
24

KARA-AGE HEAVEN

Irresistible Japanese Fried Chicken

Classic

(Medium) 7.5
(Large) 10

Umeshu BBQ Sauce

(Medium) 9.5
(Large) 11

Side

Aonori and Truffle
Salt Chips 4.5
Shiso & Seaweed Slaw 5
Miso Soup 4
Rice 3

Dips

Tonkatsu Sauce,
Home made Sweet Chilli,
Japanese Mayo 1 / each
Irresistible Curry Sauce 3

AUN Special Tempura Udon

A bowl of Noodles topped with
Mixed Vegetable Tempura (vg) 17 / with Soft Shell Crab 19

AUN Special Japanese Curry Rice

A bowl of Curry and Rice topped with
Mixed Vegetable Tempura (vg) 17 / Kara-age Fried Chicken 18

AUN Kids Set

Kara-age Fried Chicken with side of Green Salad and Rice,
Apple or Orange Juice

DRINKS

Sake / Plum Wine

AUN Classic Junmai (180ml Hot) <i>Rich, fruity and a very fine texture</i>	16
Tosatsuru Junmai, Kochi (180ml Hot / Cold) <i>Rich, fruity and refreshingly dry</i>	19
Kamoizumi, Shusen (180ml Cold) <i>Very rich, Fruity and fine texture</i>	20
Kishu-Ume 100% Plum Wine (75ml) <i>A sweet aromatic plum flavour</i>	12

Japanese Gin & Tonic

Roku & Fever-Tree (25ml / 50ml)	10 / 16
Kozue & Fever-Tree (25ml / 50ml)	12 / 18

Japanese Whisky

The YAMAZAKI Single Malt <i>Distiller's Reserve</i> (25ml)	16
TOKI Blended Japanese Whisky (25ml)	10

Beer

Asahi Super Dry (330ml)	6
Kirin Ichiban Shibori (330ml)	6

Fizz

VIA VAI Prosecco Italy (Small Bottle 200ml / Extra Dry)	15
Prosecco Brut, Argeo, Ruggeri Italy (Dry)	46

White Wine

Rioja Blanco, López De Haro Spain (<i>Med-Bodied / Dry</i>)	7.5 / 32
Vinho Verde, Quinta da Lixa Portugal (<i>Light-Bodied / Dry / Slightly Fizzy</i>)	36
Les Fumees Blanches, Sauvignon Blanc France (<i>Light-Bodied / Medium</i>)	8 / 39
Nora, Albarino Spain (<i>Med-Bodied / Dry</i>)	46

Red Wine

Rioja Tinto, López De Haro Crianza 2017 Spain (<i>Med-Bodied / Dry</i>)	7.5 / 33
Tarima Hill, Monastrell, Bodegas Volver 2017 Spain (<i>Full-Bodied / Fruity</i>)	44
Las Ocho, Chozas Carrascal 2016 Spain (<i>Med-Bodied / Dry / Organic</i>)	52

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Organic Japanese Teas - Soft Drinks

Bancha & Genmai *Nara, Japan* 4

Bancha 'Aki' and toasted puffed-brown rice, (Genmai). The fresh slightly bitter Bancha 'Aki' tea is complimented by the toasted sweetness of the Genmai rice.
Very low caffeine content.

Hojicha *Kyoto, Japan* 4

This Hojicha (roasted tea) is made by roasting Sencha (unfermented green tea) at a very high temperature. It has a sweet toasted flavor and a refreshing after taste.
Naturally low caffeine.

Mugicha *Ishikawa, Japan* 4

This organic barley tea has been gently roasted in an iron pot at a low temperature to enhance its mild flavor.
Naturally no caffeine.

Sobacha *Nagano, Japan* 4

Roasted buckwheat tea. It has a mild toasted flavor. It contains a large amount of the antioxidant lutein.
Naturally no caffeine.

Sannen Bancha *Nara, Japan* 4

Organic Sannen Bancha is mainly the stem, (70%) and the leaves, (30%) of the tea plant which has been picked only after three years. It is then slowly roasted over a wood burning fire. After which it is rested for over 6 months. This tea has a deep smoky flavor.
Naturally very low caffeine.

<i>Still / Sparkling Water</i> (750ml)	4
<i>Orange / Apple Juice</i>	3.5
<i>Coke / Diet Coke</i>	3.5
<i>Tonic Water</i>	3.5
<i>Ginger Ale</i>	3.5