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|---|----|---|------|---|------|--|------|
| <b>STARTERS</b>                                   |    | <b>SALADS</b>   |      | <b>SASHIMI &amp; NIGIRI SELECTIONS</b>  |      | <b>BEAVERBROOK SPECIAL NIGIRI / SASHIMI (1 PIECE)</b>  |      |
| <b>Edamame (v)</b>                                | 5  | <b>Winter Garden Salad</b>                              | 16   | <b>Beaverbrook Omakase Nigiri</b>  |      | <b>Dry-Aged 'Akami'</b>  | 6    |
| Sea Salt or Spicy                                 |    | Crispy Jerusalem Artichoke, Leafy Greens & Sudachi Foam |      | Chef 's Selection of Individually Garnished Nigiri  | 46   | Nikiri Soy & Kombu Salt  |      |
| <b>Padron Peppers (v)</b>                         | 12 | <b>Spinach Salad (v)</b>                                | 14.5 | <b>Classic Omakase Nigiri</b>   |      | <b>Dry Aged 'O-Toro'</b>   | 9.5  |
| Marigold Miso & Hanaho                            |    | Sesame Miso & Crispy Leeks                              |      | Chef 's Selection of Nigiri served with Nikiri Brush  | 38   | Truffle Yuzu Miso & Fresh Truffle  |      |
| <b>Madai &amp; Yellowtail Tartare</b>             | 14 |   |      | <b>Classic Omakase Sashimi</b>  |      | <b>Dry-Aged 'Madai' Japanese Red Bream</b>  | 8.5  |
| Sake Kasu, Wasabi & Wild Garlic                   |    |   |      | Three Types of Sashimi  | 36   | Shio Koji & Kentish Ants   |      |
| <b>'Ike-jime' Red Bream Usuzukuri</b>             | 16 | <b>TEMPURA</b>  |      | Five Types of Sashimi   | 48   | <b>Wild Alaskan Prawn</b>  | 14.5 |
| White Truffle Ponzu Jelly & Fresh Truffles        |    | <b>Popcorn Shrimp</b>                                   | 16.5 |   |      | Japanese Salt & Yuzu   |      |
| <b>'Dry-Aged' Toro Tartare</b>                    | 20 | Spicy Mayo & Ponzu                                      |      | <b>CLASSIC NIGIRI / SASHIMI (1 PIECE)</b>   |      | <b>Scottish Salmon from Loch Duarte</b>  | 6.5  |
| Wasabi Soy & Antonius 6* Oscietra Caviar          |    | <b>Vegetable Tempura (v)</b>                            | 14.5 | <b>Dry-Aged 'Akami'</b>   | 5    | Tosazu Jelly & Benitate  |      |
| <b>Nasu Dengaku (v)</b>                           | 12 | Ten Dashi   |      | <b>Dry-Aged 'O-Toro'</b>  | 8.5  | <b>Line-caught English Mackerel</b>  | 7    |
| Japanese Aubergine & Spicy Plantain Miso          |    |   |      | <b>Dry-Aged 'Madai' Japanese Red Bream</b>  | 7.5  | Ginger Soy & Spring Onions   |      |
| <b>Native Lobster Taco</b>                        | 26 | <b>BEAVERBROOK WAGYU SPECIALS</b>                       |      | <b>Wild Alaskan Prawn</b>   | 13.5 | <b>Yellowtail 'Hiramasu'</b>   | 9    |
| Antonius 5* Siberian Caviar & Sea Buckthorn Ponzu |    | <b>Grade 11 Japanese Kobe Beef Sukiyaki</b>             | 135  | <b>Scottish Salmon from Loch Duarte</b>   | 5.5  | Yeast Soy & Pink Peppercorn  |      |
| <b>Cuttlefish Sashimi &amp; Sea Urchin</b>        | 32 | Enoki Mushrooms, Braised Onions & Onsen Egg             |      | <b>Line-caught English Mackerel</b>   | 6    | <b>Japanese Wagyu A5 from Joshu</b>  | 10.5 |
| Yuzu Kosho, Onsen Yolk & Hanaho                   |    | <b>A5 Sakura Wagyu Taco</b>                             | 28   | <b>Yellowtail 'Hiramasu'</b>  | 8    | Pickled Wasabi & Zuke Soy  |      |
|   |    | Antonius 5* Siberian Caviar & Sea Buckthorn Ponzu       |      | <b>Japanese Wagyu A5 from Joshu</b>   | 9.5  | <b>5 Day Dry-Aged Farmed Eel</b>   | 9.5  |
| <b>SOUP</b>                                       |    | <b>A5 Wagyu &amp; Sea Urchin Nigiri</b>                 | 26   | <b>5day Dry-Aged Farmed Eel</b>   | 8.5  | Sweet Soy & Fresh Kinome   |      |
| <b>Lobster &amp; Truffle Nimono</b>               | 24 | Autumn Truffles   |      |   |      |  |      |
| Lobster & Winter Truffle Broth                    |    |   |      |   |      |  |      |
| <b>Miso Cappucino</b>                             | 6  |   |      |   |      |  |      |
| Homemade Tofu Foam & Dry Miso                     |    |   |      |   |      |  |      |

 - this dish contains Kentish ants to give a distinctive citrus flavour

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.

Beaverbrook is focused on using sustainable, line-caught, high quality fish and the use of the traditional Japanese technique of 'Ike-jime'. The method is a humane practice in respect of the fish, and emerged in Japan several centuries ago. It avoids stress for the animal, and ensures exquisite flavour and texture of sashimi. It also allows the fish to develop extreme umami dimensions when properly aged.



|  |     |
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| <b>SUSHI ROLLS</b>   |     |
| <b>Kappa</b> (v) 6 pcs<br>Cucumber Thin Roll   | 4.5 |
| <b>Avocado</b> (v) 6 pcs<br>Avocado Thin Roll  | 5.5 |
| <b>Yasai (Vegetables)</b> (v) 8 pcs<br>Japanese Pickles & Seasonal Garden Vegetables | 8.5 |
| <b>Spicy Salmon Tartare</b> 5 pcs<br>Zuke Ikura & Tenkasu                            | 11  |
| <b>Bonito Roll</b> 8 pcs<br>Yellowtail, Cucumber & Bonito Flakes                     | 14  |
| <b>Spicy Tuna</b> 8 pcs<br>Tuna, Spicy Mayo & Bubu Arare                             | 16  |
| <b>Watarigani</b> 6 pcs<br>Softshell Crab, Shiso & Chive Salad                       | 16  |
| <b>Tomato Truffle</b> (v) 4 pcs<br>Yuzu Miso & Truffles                              | 18  |
| <b>Sukiyaki</b> 6 pcs<br>Braised Wagyu A5 & Onsen Egg                                | 19  |
| <b>Kitan Roll</b> 8 pcs<br>Beef Tataki , Shrimp, Inari & Shitake                     | 24  |

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| <b>FISH</b>  |      |
| <b>Beaverbrook Black Cod</b><br>Yuzu Miso & Fresh Lime                   | 41   |
| <b>Dorset Parlourde Clams</b><br>Sake Butter, Garlic Chives & Wasabi Oil | 37   |
| <b>MEAT</b>  |      |
| <b>Beef Cheek</b><br>Peated Japanese BBQ Sauce & Sweet Potato Crisps     | 30   |
| <b>Acorn-Fed Iberico Pork</b><br>Tosazu, Pink Peppercorn & Spring Onions | 30   |
| <b>Hay-Smoked Baby Chicken</b><br>Shiso Miso & Lemon                     | 32   |
| <b>3 Prefectures Wagyu Ishiyaki</b><br>Koji Soy, Shiso, & Wasabi         | 65   |
| (Serve with Hot Stone for you to sear to your liking)                    |      |
| <b>VEGETABLES &amp; RICE</b>   |      |
| <b>Hispi Cabbage</b><br>Sake Butter & Fresh Truffles                     | 16.5 |
| <b>Wild Mushrooms</b> (v)<br>Sake Butter & Watercress                    | 16.5 |
| <b>Corn on the Cob</b> (v)<br>Garlic Butter & Garlic Chips               | 12   |
| <b>Steamed Rice</b> (v)<br>Koshihikari from Japan                        | 6    |



**BEAVERBROOK TASTING MENU**

|  |
|--|
| お通し  |
| <b>Edamame</b><br>Sea Salt or Spicy  |
| ...  |
| 先付   |
| <b>Madai &amp; Yellowtail Tartare</b><br>Sake Kasu, Wasabi & Wild Garlic   |
| <i>Beaverbrook Estate Cuvée</i>  |
| ...  |
| 揚げ物  |
| <b>Softshell Crab Tempura</b><br>Sansho Pepper Mayo & Chive Salad          |
| ...  |
| サラダ  |
| <b>Winter Garden Salad</b><br>Crispy Jerusalem Artichoke, Sudachi Foam     |
| <i>Keigetsu "Nigori"</i>   |
| ...  |
| 寿司   |
| <b>Beaverbrook Special Nigiri</b> 🦋  |
| ...  |
| 魚  |
| <b>Beaverbrook Black Cod</b><br>Yuzu Miso & Fresh Lime                     |
| <i>Pouilly Fumé "La Moynerie" or Laissez Faire</i>                         |
| ...  |
| 肉物   |
| <b>Acorn-Fed Iberico Pork</b><br>Tosazu, Pink Peppercorn & Spring Onions   |
| <i>Kaiken Ultra Merlot</i>   |
| ...  |
| 水物   |
| <b>Egg &amp; Soldiers</b><br>Mango Mousse, Lime Streusel & Toasted Brioche |
| <i>Château Briatte or Yuzushu</i>  |
| 85 PER PERSON<br><i>(170 with Wine Pairing)</i>                            |



EACH TASTING MENU IS DEVISED TO BE ENJOYED BY THE WHOLE TABLE  
PLEASE NOTE THAT LAST ORDER FOR OUR TASTING MENUS ARE 14:00 FOR LUNCH & 20:30 FOR DINNER

冬のお品書き

**WINTER KAISEKI MENU**

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|---|
| お通し   |
| <b>Edamame</b><br>Sea Salt or Spicy   |
| ...   |
| 先付  |
| <b>Cuttlefish Sashimi &amp; Sea Urchin</b><br>Yuzu Kosho, Onsen Yolk & Hanaho |
| <i>Beaverbrook Cuvée Rosé</i>   |
| ...   |
| 汁物  |
| <b>Lobster &amp; Truffle Nimono</b><br>Lobster & Truffle Broth                |
| <i>R. Rieussec</i>  |
| ...   |
| サラダ   |
| <b>Winter Garden Salad</b><br>Crispy Jerusalem Artichoke, Sudachi Foam        |
| <i>Keigetsu "Nigori"</i>  |
| ...   |
| 寿司  |
| <b>Beaverbrook Special Nigiri</b> 🦋   |
| ...   |
| 貝   |
| <b>Dorset Parlourde Clams</b><br>Sake Butter, Garlic Chives & Wasabi Oil      |
| <i>Les Sétilles "Bourgogne"</i>   |
| ...   |
| 和牛  |
| <b>3 Prefectures Wagyu Ishiyaki</b><br>Koji Soy, Shiso & Wasabi               |
| <i>Langhe Nebbiolo or Cygalus</i>   |
| ...   |
| 水物  |
| <b>Smoked Chocolate Cigar</b><br>Miso Caramel & Nikka Whisky Ice-Cream        |
| <i>Passito or Umenoyado Yuzushu</i>   |
| 145 PER PERSON<br><i>(290 with Wine Pairing)</i>                              |