

おつまみ OTSUMAMI - Snacks

Edamame (v) Sea Salt or Spicy	5
Padron Peppers (v) Marigold Miso & Daisy Petals	12
Popcorn Shrimp Spicy Mayo & Ponzu	19
Native Lobster Taco Sea Buckthorn Ponzu & N25 Oscietra Caviar (2g)	24

豆腐と汁物 TOFU TO SHIRUMONO - Tofu & Soups

Dobin Mushi Japanese Red Bream Broth, New Caledonian Prawns, Ginkgo Nuts, Eryngii Mushrooms, Myoga & Lime	26
Homemade Tofu & Wild Irish 'Unagi' Eel Grilled Eel, Sweet Kabayaki Sauce, Japanese Ginger & Kinome	24
Miso Cappuccino Homemade Tofu Foam & Dry Miso	6

ぜんさい ZENSAI - Starters

'Ike-jime' Red Bream Usuzukuri White Truffle Ponzu Jelly, Fresh Truffles	26
Yellowtail Carpaccio Smoked Aubergine, Wasabi & Yuzu Foam	15
Hay-Smoked Bonito Tataki Myoga, Sesame & Shiso Flowers	22
Beef Tenderloin Tataki Homemade Kanpyo, Ginger Soy & Fresh Kinome	21
Dry-Aged Toro Tartare Wasabi Soy & N25 Oscietra Caviar (3g)	25

とくべつなめにゆ BEAVERBROOK SPECIALS

Carabinero Prawn Head-to-tail Sashimi Onsen Yolk, Ebi Miso & N25 Oscietra Caviar (3g)	40
Grade 11 Japanese Kobe Beef Sukiyaki Enoki Mushrooms, Braised Onions & Onsen Egg	135

あえもの AEMONO - Salads

Spring Salad Wild Garlic, Black Garlic, Japanese Artichoke, Nasturtium, Primrose Flowers, Morel Mushrooms & Sudachi Dressing	24
Seaweed Salad Costal Seaweeds, Tosazu Jelly, Sudachi Dressing, Ikura & Avruga Caviar	21
Spinach Salad (v) Sesame Miso & Crispy Leeks	14.5

やさい YASAI - Vegetables

Seaweed Shabu-Shabu (v) Fresh Costal Seaweeds, Algae Broth & Aonori Ponzu	24
Roasted Lotus Root (v) 20yo Black Mirin Glaze, Yuzu Zest & Fresh Kinome	19
Corn & Truffles (v) Black Truffle Butter, White Truffle Oil & Fresh Winter Truffles	16.5
Vegetable Tempura (v) Ten Dashi	15
Nasu Dengaku (v) Japanese Aubergine & Spicy Plantain Miso	12
Cavolo Nero (v) Juniper Miso, Wood Ear Mushroom & Sesame	12
Steamed Rice (v) Koshihikari from Japan	6

うみから UMI KARA - From the Sea

Hokkaido Scallops (2 pcs) Kyoto Miso, Nasturtium Oil & N25 Oscietra Caviar (3g)	35
Alaskan Black Cod Yuzu Miso & Fresh Lime	41
Dorset Palourde Clams Sake Kombu, Garlic Chives & Wasabi Oil	45
Koji Halibut 3 Year-Aged Kanzuri, Duck Butter, Fish Marrow & Coffee Oil	46

りくから RIKU KARA - From the Land

8h Slow Cooked Veal Cheek Peated Japanese BBQ Sauce & Sweet Potato Crunch	30
Hay-Smoked Baby Chicken Shiso Miso & Lemon	34
Oak-Smoked Duck Coffee & Cognac Miso, Wagyu Butter & Reindeer Moss	45
Wagyu Ishiyaki (from 3 regions) Koji Soy, Shiso & Wasabi	70

(Serve with a Hot Stone for you to sear to your liking)

ついか TSUIKA - Additions

'San Pietro' Black Truffles (5g)	35
N25 Oscietra Caviar (10g)	45
Fresh Japanese Wasabi (5g)	8

まきもの MAKI - Sushi Rolls

Kappa (v) 6 pcs Cucumber Thin Roll	5
Avocado (v) 6 pcs Avocado Thin Roll	6
Yasai (Vegetables) (v) 8 pcs Japanese Pickles & Seasonal Garden Vegetables	9
Spicy Salmon Tartare 5 pcs Zuke Ikura & Tenkasu	13
Bonito Roll 8 pcs Yellowtail, Cucumber & Bonito Flakes	15
Tomato Truffle (v) 4 pcs Yuzu Miso & Truffles	18
Spicy Tuna 8 pcs Tuna, Spicy Mayo & Bubu Arare	18
Sukiyaki 6 pcs Braised Wagyu A5 & Onsen Egg	19
Kitan Roll 8 pcs Beef Tataki, Shrimp, Inari & Shitake	26
Watarigani 6 pcs Softshell Crab, Shiso & Chive Salad	27




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.

もりあわせ SASHIMI & NIGIRI SELECTIONS

Beaverbrook Omakase Nigiri 	
Chef 's Selection of Individually Garnished Nigiri	48
Classic Omakase Nigiri	
Chef 's Selection of Nigiri served with Nikiri Brush	40
Classic Omakase Sashimi	
Three Types of Sashimi	36
Five Types of Sashimi	48
こてんてき CLASSIC NIGIRI / SASHIMI (1 PIECE)	
Akami - Dry-Aged Lean Tuna	6
O-Toro - Dry-Aged Fatty Tuna	8.5
Bonito - Hay-Smoked Portuguese Skipjack Tuna	7
Madai - Dry-Aged Japanese Red Bream	7.5
Ebi - Spanish Carabinero Prawn	14.5
Sake - Scottish Salmon from Loch Duarte	5.5
Saba - Cornish Line-Caught Mackerel	6
Hiramasa - Australian Yellowtail	8
Wagyu - Japanese Beef A5 from Kagoshim	9.5
Ika - Line-caught Cornish Squid	9.5
Hotate - Japanese Scallops from Hokkaido	9.5

こてんてき SPECIAL BEAVERBROOK NIGIRI / SASHIMI (1 PIECE)

Akami	7
Nikiri Soy & Kizami Wasabi	
O-Toro	9.5
Truffle Yuzu Miso & Fresh Truffle	
Madai 	8.5
Shio Koji & Cornish Black Wood Ants	
Ebi	15.5
Shio Koji & Yuzu Zest	
Sake	6.5
Tosazu Jelly & Benitate	
Saba	7
Japanese Ginger Soy & Spring Onions	
Hiramasa	9
Yeast Soy & Pink Peppercorns	
Wagyu	10.5
Pickled Wasabi & Zuke Soy	
Ika	15
Shio Koji & N25 Oscietra Caviar	

 - this dish contains Cornish Black Wood ants to give a distinctive citrus flavour



BEAVERBROOK TASTING MENU

お通し
Edamame
Sea Salt or Spicy
...
先付
Yellowtail Carpaccio
Smoked Aubergine, Wasabi & Yuzu Foam
<i>Beaverbrook Estate Cuvée</i>
...
揚げ物
Softshell Crab Tempura
Sansho Pepper Mayo & Chive Salad
...
サラダ
Spring Salad
Wild Garlic, Black Garlic, Japanese Artichoke, Nasturtium, Primrose Flowers, Morel Mushrooms & Sudachi Dressing
<i>Sommelier's Choice of Sake</i>
...
寿司
Beaverbrook Special Nigiri
...
うみから
Koji Halibut
3 Year-Aged Kanzuri, Duck Butter, Fish Marrow Oil
<i>Sommelier's Choice of White Wine</i>
...
肉物
Oak-Smoked Duck
Coffee & Cognac Miso, Wagyu Butter & Reindeer Moss
<i>Sommelier's Choice of Red Wine</i>
...
水物
Mont Blanc
Sweet Chestnut, Vanilla Mousse & Blackcurrant
<i>Sommelier's Choice of Pudding Wine</i>
95 PER PERSON (190 with Wine Pairing)

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

春懐石

SPRING KAISEKI MENU

お通し
Edamame
Sea Salt or Spicy
...
先付
Hay-Smoked Bonito Tataki
Myoga, Hanaho, Mustard & Sesame
<i>Beaverbrook Cuvée Rosé</i>
...
素麺
Dorset Palourde Clams
Sake Kombu, Garlic Chives & Wasabi Oil
<i>Sommelier's Choice of White Wine</i>
...
サラダ
Spring Salad
Wild Garlic, Black Garlic, Japanese Artichoke, Nasturtium, Primrose Flowers, Morel Mushrooms & Sudachi Dressing
<i>Sommelier's Choice of Sake</i>
...
寿司 
Beaverbrook Special Nigiri
...
うみから
Hokkaido Scallops
Kyoto Miso, Nasturtium Oil & Caviar (5g)
<i>Sommelier's Choice of White Wine</i>
...
和牛
3 Prefectures Wagyu Ishiyaki
Koji Soy, Shiso & Wasabi
<i>Sommelier's Choice of Red Wine</i>
...
水物
Smoked Chocolate Cigar
Miso Caramel & Nikka Whisky Ice-Cream
<i>Sommelier's Choice of Pudding Wine</i>
135 PER PERSON (270 with Wine Pairing)

