

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

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
Beef Tenderloin Tataki Homemade Kanpyo, Ginger Soy & Fresh Kinome	21

とくべつなめにゆ BEAVERBROOK SPECIALS

Grade 11 Japanese Kobe Beef Sukiyaki Enoki Mushrooms, Braised Onions & Onsen Egg	135
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あえもの AEMONO - Salads

Summer Salad Wild Garlic, Black Garlic, Japanese Artichoke, Nasturtium, Primrose Flowers, Morel Mushrooms & Sudachi Dressing	24
Spinach Salad (v) Sesame Miso & Crispy Leeks	14.5

やさしい 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

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 (Served with a Hot Stone for you to sear to your liking)	70

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
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



ちゅうしょく

LUNCH MENU

Each set is accompanied with Miso Cappuccino, Mizuna Salad with Sudachi Dressing & Mochi

しゃげどんぶり

Smoked Salmon Donburi 45

Ao-Nori, Onsen Egg Sauce, Japanese Nikka Whisky Jelly & Trout Roe

やさいどんぶり

Yasai Donburi (v) 45

Tempura Vegetables, Japanese Pickles, Takana & Ten Dashi

寿司

Sushi Set 50

Chef's Choice of 5 Beaverbrook Nigiri & Yasai Maki

まぐろどんぶり

Bluefin Tuna Tataki Donburi 55

Dry-Aged Akami, Ponzu Jelly, Garlic Chives & Nasturtium

Enhance with Italian Summer Truffles (5g) 19

ぶたどんぶり

Iberian Pork Donburi 55

King Oyster Mushrooms, Yeast Soy, Pink Peppercorn & Wild Garlic Oil

わぎゅうどんぶり

Japanese Wagyu Donburi 65

Pickled Baby Girolles, Egg Yolk, Crispy Shallots, Warishita Sauce & Koji Oil

Enhance with N25 Oscietra Caviar (5g) 22

