

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 Cappucino 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
あえもの AEMONO - Salads	
Meadow Salad Pickled Rhubarb, Seasonal Mushrooms & Flowers, Fizzy Cherry Tomatoes & Estate Elderflower Dressing	24
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
Seasonal Vegetable Tempura (v) Pine Ten Dashi	18
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
Galician Ex-dairy Cow Chateaubriand Seasonal Mushrooms, Wafu Sauce & Hemp	56
Wagyu Ishiyaki (from 3 regions) Koji Soy, Shiso & Wasabi	70
(Served with a Hot Stone for you to sear to your liking)	

ついか TSUIKA - Add to your dishes

’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		こてんてき SPECIAL BEAVERBROOK NIGIRI / SASHIMI (1 PIECE)	
Beaverbrook Omakase Nigiri 		Akami	7
Chef ’s Selection of Individually Garnished Nigiri	48	Nikiri Soy & Kizami Wasabi	
Classic Omakase Nigiri		O-Toro	9.5
Chef ’s Selection of Nigiri served with Nikiri Brush	40	Truffle Yuzu Miso & Fresh Truffle	
Classic Omakase Sashimi		Madai 	8.5
Three Types of Sashimi	36	Shio Koji & Cornish Black Wood Ants	
Five Types of Sashimi	48	Ebi	15.5
		Shio Koji & Yuzu Zest	
こてんてき CLASSIC NIGIRI / SASHIMI (1 PIECE)		Sake	6.5
		Tosazu Jelly & Benitate	
Akami - Dry-Aged Lean Tuna	6	Saba	7
		Japanese Ginger Soy & Spring Onions	
O-Toro - Dry-Aged Fatty Tuna	8.5	Hiramasa	9
		Yeast Soy & Pink Peppercorns	
Bonito - Hay-Smoked Portuguese Skipjack Tuna	7	Wagyu	10.5
		Pickled Wasabi & Zuke Soy	
Madai - Dry-Aged Japanese Red Bream	7.5	Ika	15
		Shio Koji & N25 Oscietra Caviar	
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		

 - 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

しゃけどんぶり

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 Beavebrook 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

