

おつまみ OTSUMAMI - Snacks

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

と汁物 SHIRUMONO - Soups

<b>Dobin Mushi</b> Japanese Red Bream Broth, New Caledonian Prawns, Ginkgo Nuts, Eryngii Mushrooms, Myoga & Lime	26
<b>Miso Cappucino</b> Homemade Tofu Foam & Dry Miso	6

ぜんさい ZENSAI - Starters

<b>Cuttlefish Sashimi Noodles</b> Onsen Yolk, Yuzu Kosho & Shrenkii Caviar	27
<b>'Ike-jime' Red Bream Usuzukuri</b> White Truffle Ponzu Jelly, Fresh Truffles	26
<b>Yellowtail Carpaccio</b> Smoked Aubergine, Wasabi & Yuzu Foam	15
<b>Beef Tenderloin Tataki</b> Homemade Kanpyo, Ginger Soy & Fresh Kinome	21
<b>Dry-Aged Toro Tartare</b> Wasabi Soy & Oscietra Caviar	25

とくべつなめにゆ BEAVERBROOK SPECIALS

<b>Carabinero Prawn Head-to-tail Sashimi</b> Onsen Yolk, Ebi Miso & Oscietra Caviar	40
<b>Grade 11 Japanese Kobe Beef Sukiyaki</b> Enoki Mushrooms, Braised Onions & Onsen Egg	135

あえもの AEMONO - Salads

<b>Autumn Salad</b> Wild Mushrooms, Seasonal Vegetables, Pickled Myoga, Black Garlic Oil & Truffle Butter Miso Dressing	24
<b>Spinach Salad (v)</b> Sesame Miso & Crispy Leeks	14.5

やさい YASAI - Vegetables

<b>Roasted Lotus Root (v)</b> 20yo Black Mirin Glaze, Yuzu Zest & Fresh Kinome	19
<b>Corn &amp; Truffles (v)</b> Black Truffle Butter, White Truffle Oil & Fresh Winter Truffles	16.5
<b>Seasonal Vegetable Tempura (v)</b> Pine Ten Dashi	17
<b>Nasu Dengaku (v)</b> Japanese Aubergine & Spicy Plantain Miso	12
<b>Cavolo Nero (v)</b> Juniper Miso, Wood Ear Mushroom & Sesame	12
<b>Steamed Rice (v)</b> Koshihikari from Japan	6

うみから UMI KARA - From the Sea

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

りくから RIKU KARA - From the Land

<b>8h Slow Cooked Veal Cheek</b> Peated Japanese BBQ Sauce & Sweet Potato Crunch	30
<b>Hay-Smoked Baby Chicken</b> Shiso Miso & Lemon	34
<b>Galician Ex-dairy Cow Chateaubriand</b> Seasonal Mushrooms, Wafu Sauce & Hemp	56
<b>Wagyu Ishiyaki (from 3 regions)</b> Koji Soy, Shiso & Wasabi	70

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

ついか TSUIKA - Add to any of your dish

<b>'San Pietro' Black Truffles (5g)</b>	35
<b>Oscietra Caviar (10g)</b>	45
<b>Fresh Japanese Wasabi (5g)</b>	8

まきもの MAKI - Sushi Rolls

<b>Kappa (v) 6 pcs</b> Cucumber Thin Roll	5
<b>Avocado (v) 6 pcs</b> Avocado Thin Roll	6
<b>Yasai (Vegetables) (v) 8 pcs</b> Japanese Pickles & Seasonal Garden Vegetables	9
<b>Salmon Avocado 8 pcs</b> Loch Duart Salmon, Yuzu Mayo & Sesame	13
<b>Spicy Tuna 8 pcs</b> Tuna, Spicy Mayo & Bubu Arare	18
<b>Sukiyaki 6 pcs</b> Braised Wagyu A5 & Onsen Egg	19
<b>Ebi Tempura 6 pcs</b> Tiger Prawns, Kimchi & Sicimi Togarashi	19
<b>Unagi Kabayaki 6 pcs</b> Grilled Eel, Ethical Foie Gras & Sweet Kabayaki Sauce	21
<b>Scallop Tempura 6 pcs</b> Japanese Scallops, Sansho Mayo & Leeks	24
<b>Watarigani 6 pcs</b> 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

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

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

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

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



BEAVERBROOK TASTING MENU

<b>お通し</b>
<b>Edamame</b>
Sea Salt or Spicy
...
<b>先付</b>
<b>Yellowtail Carpaccio</b>
Smoked Aubergine, Wasabi & Yuzu Foam
<i>Beaverbrook Estate Cuvée</i>
...
<b>揚げ物</b>
<b>Softshell Crab Tempura</b>
Sansho Pepper Mayo & Chive Salad
...
<b>サラダ</b>
<b>Autumn Salad</b>
Wild Mushrooms, Seasonal Vegetables, Pickled Myoga, Black Garlic Oil & Truffle Butter Miso Dressing
<i>Sommelier's Choice of Sake</i>
...
<b>寿司</b>
<b>Beaverbrook Nigiri Selection</b>
...
<b>うみから</b>
<b>Koji Halibut</b>
3 Year-Aged Kanzuri, Duck Butter, Fish Marrow Oil
<i>Sommelier's Choice of White Wine</i>
...
<b>肉物</b>
<b>Galician Ex-dairy Cow Chateaubriand</b>
Seasonal Mushrooms, Wafu Sauce & Hemp
<i>Sommelier's Choice of Red Wine</i>
...
<b>水物</b>
<b>Yuzu Crèmeux</b>
Opalys White Chocolate, Passionfruit & Mango
<i>Sommelier's Choice of Pudding Wine</i>
125 PER PERSON (250 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

懐石

AUTUMN KAISEKI MENU

<b>お通し</b>
<b>Edamame</b>
Sea Salt or Spicy
...
<b>先付</b>
<b>Cuttlefish Sashimi Noodles</b>
Onsen Yolk, Yuzu Koshu & Shrenkii Caviar
<i>Beaverbrook Cuvée Rosé</i>
...
<b>素麺</b>
<b>Dorset Palourde Clams</b>
Sake Kombu, Garlic Chives & Wasabi Oil
<i>Sommelier's Choice of White Wine</i>
...
<b>サラダ</b>
<b>Autumn Salad</b>
Wild Mushrooms, Seasonal Vegetables, Pickled Myoga, Black Garlic Oil & Truffle Butter Miso Dressing
<i>Sommelier's Choice of Sake</i>
...
<b>寿司</b> 
<b>Beaverbrook Premium Nigiri Selection</b>
...
<b>うみから</b>
<b>Hokkaido Scallops</b>
Kyoto Miso, Nasturtium Oil & Caviar (5g)
<i>Sommelier's Choice of White Wine</i>
...
<b>和牛</b>
<b>3 Prefectures Wagyu Ishiyaki</b>
Koji Soy, Shiso & Wasabi
<i>Sommelier's Choice of Red Wine</i>
...
<b>水物</b>
<b>Hazelnut Eclair</b>
Hazelnut Praline, Gianduja Chantilly & Hazelnut Diplomat Cream
<i>Sommelier's Choice of Pudding Wine</i>
145 PER PERSON (290 with Wine Pairing)

