

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 & Beaverbrook Shrenkii Caviar	24

と汁物 SHIRUMONO - Soups

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

ぜんさい ZENSAI - Starters

Cuttlefish Sashimi Noodles Onsen Yolk, Yuzu Koshu & Beaverbrook Shrenkii Caviar	27
'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
Crispy Rice & Dry-Aged Toro Truffle Yuzu Miso, Myoga & Garlic Chives	25

とくべつなめにゆ BEAVERBROOK SPECIALS

Carabinero Prawn Head-to-tail Sashimi Onsen Yolk, Ebi Miso & Beaverbrook Shrenkii Caviar	40
Grade 11 Japanese Kobe Beef Sukiyaki Enoki Mushrooms, Braised Onions & Onsen Egg	135

あえもの AEMONO - Salads

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

やさしい YASAI - Vegetables

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	17
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 & Beaverbrook Shrenkii Caviar	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
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 any of your dish

'San Pietro' Black Truffles (5g)	35
Beaverbrook Shrenkii 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
Salmon Avocado 8 pcs Loch Duart Salmon, Yuzu Mayo & Sesame	13
Spicy Tuna 8 pcs Tuna, Spicy Mayo & Bubu Arare	18
Sukiyaki 6 pcs Braised Wagyu A5 & Onsen Egg	19
Ebi Tempura 5 pcs Tiger Prawns, Kimchi & Sicimi Togarashi	19
Unagi Kabayaki 6 pcs Grilled Eel & Sweet Kabayaki Sauce	21
Scallop Tempura 6 pcs Japanese Scallops, Sansho Mayo & Leeks	24
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
Madai - Dry-Aged Japanese Red Bream	7.5
Ebi - Spanish Carabinero Prawn	14.5
Sake - Scottish Salmon from Loch Duart	5.5
Hamachi - 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	
Hamachi	9
Acorn Soy & Madagascar Peppercorns	
Wagyu	10.5
Pickled Wasabi & Zuke Soy	
Ika	15
Shio Koji & Beaverbrook Shrenkii 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
Winter Salad Wild Mushrooms, Seasonal Vegetables, Pickled Myoga, Black Garlic Oil & Truffle Butter Miso Dressing
<i>Sommelier's Choice of Sake</i>
...
寿司
Beaverbrook Nigiri Selection
...
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
Galician Ex-dairy Cow Chateaubriand Seasonal Mushrooms, Wafu Sauce & Hemp <i>Sommelier's Choice of Red Wine</i>
...
水物
Yuzu Crèmeux 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

WINTER KAISEKI MENU

お通し
Edamame Sea Salt or Spicy
...
先付
Cuttlefish Sashimi Noodles Onsen Yolk, Yuzu Koshu & Shrenkii Caviar <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
Winter Salad Wild Mushrooms, Seasonal Vegetables, Pickled Myoga, Black Garlic Oil & Truffle Butter Miso Dressing <i>Sommelier's Choice of Sake</i>
...
寿司 
Beaverbrook Premium Nigiri Selection
...
うみから
Hokkaido Scallops Kyoto Miso, Nasturtium Oil & Shrenkii Caviar <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
Caramel Compressed Apple Miso Caramel, Sesame & Shiso <i>Sommelier's Choice of Pudding Wine</i> 145 PER PERSON (290 with Wine Pairing)

