

おつまみ OTSUMAMI - Snacks

|                                                                                                                        |    |
|------------------------------------------------------------------------------------------------------------------------|----|
| <b>Edamame</b> (v)<br>Sea Salt or Spicy                                                                                | 5  |
| <b>Padron Peppers</b> (v)<br>Marigold Miso & Daisy Petals                                                              | 12 |
| <b>Popcorn Shrimp</b><br>Spicy Mayo & Ponzu                                                                            | 19 |
| <b>Native Lobster Taco</b><br>Sea Buckthorn Ponzu & Beaverbrook Shrenkii Caviar                                        | 24 |
|                                                                                                                        |    |
| と汁物 SHIRUMONO - Soup                                                                                                   |    |
| <b>Dobin Mushi</b><br>Japanese Red Bream Broth, New Caledonian Prawns,<br>Gingko Nuts, Eryngii Mushrooms, Myoga & Lime | 26 |
|                                                                                                                        |    |
| <b>Miso Cappuccino</b><br>Homemade Tofu Foam & Dry Miso                                                                | 6  |
|                                                                                                                        |    |
| ぜんさい ZENSAI - Starters                                                                                                 |    |
| <b>Cuttlefish Sashimi Noodles</b><br>Onsen Yolk, Yuzu Koshu & Shrenkii Caviar                                          | 27 |
| <b>'Ike-jime' Red Bream Usuzukuri</b><br>White Truffle Ponzu Jelly, Fresh Truffles                                     | 26 |
| <b>Yellowtail Carpaccio</b><br>Smoked Aubergine, Wasabi & Yuzu Foam                                                    | 15 |
| <b>Beef Tenderloin Tataki</b><br>Homemade Kanpyo, Ginger Soy & Fresh Kinome                                            | 21 |
| <b>Crispy Rice &amp; Dry-Aged Toro</b><br>Truffle Yuzu Miso, Myoga & Garlic Chives                                     | 25 |

とくべつなめにゆ BEAVERBROOK SPECIALS

|                                                                                                                     |      |
|---------------------------------------------------------------------------------------------------------------------|------|
| <b>Grade 11 Japanese Kobe Beef Sukiyaki</b><br>Enoki Mushrooms, Braised Onions & Onsen Egg                          | 135  |
|                                                                                                                     |      |
| あえもの AEMONO - Salads                                                                                                |      |
| <b>Beaverbrook Seasonal Salad</b><br>Wild Garlic, Asparagus, Fizzy Tomato,<br>Seasonal Mushrooms & Sudachi Dressing | 24   |
|                                                                                                                     |      |
| <b>Softshell Crab Salad</b><br>Softshell Crab Tempura, Chives & Crispy Shallots                                     | 27   |
| <b>Spinach Salad</b> (v)<br>Sesame Miso & Crispy Leeks                                                              | 14.5 |
|                                                                                                                     |      |
| やさい YASAI - Vegetables                                                                                              |      |
| <b>Corn &amp; Truffles</b> (v)<br>Black Truffle Butter, White Truffle Oil &<br>Fresh Winter Truffles                | 16.5 |
| <b>Seasonal Vegetable Tempura</b> (v)<br>Pine Ten Dashi                                                             | 18   |
| <b>Nasu Dengaku</b> (v)<br>Japanese Aubergine & Spicy Plantain Miso                                                 | 12   |
| <b>Cavolo Nero</b> (v)<br>Juniper Miso, Wood Ear Mushroom & Sesame                                                  | 12   |
| <b>Steamed Rice</b> (v)<br>Koshihikari from Japan                                                                   | 6    |

うみから UMI KARA - From the Sea

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| <b>Dry-Aged Japanese Red Bream</b><br>Yuzu Ponzu, Leeks & Shiso                      | 35 |
| <b>Alaskan Black Cod</b><br>Yuzu Miso & Fresh Lime                                   | 41 |
| <b>Dorset Palourde Clams</b><br>Sake Kombu, Garlic Chives & Wasabi Oil               | 45 |
| <b>Koji Halibut</b><br>3 Year-Aged Kanzuri, Duck Butter,<br>Fish Marrow & Coffee Oil | 46 |
|                                                                                      |    |
| りくから RIKU KARA - From the Land                                                       |    |
| <b>Spicy Lamb Cutlets</b><br>Chilli, Yuzu Kosho & Crispy Amaranth                    | 45 |
| <b>Hay-Smoked Baby Chicken</b><br>Shiso Miso & Lemon                                 | 34 |
| <b>Galician Ex-dairy Cow Chateaubriand</b><br>Seasonal Mushrooms, Wafu Sauce & Hemp  | 56 |
| <b>Wagyu Ishiyaki (from 3 regions)</b><br>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

|                                          |    |
|------------------------------------------|----|
| <b>'San Pietro' Black Truffles</b> (5g)  | 35 |
| <b>Beaverbrook Shrenkii Caviar</b> (10g) | 45 |

まきもの MAKI - Sushi Rolls

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| <b>Kappa</b> (v) 6 pcs<br>Cucumber Thin Roll                                         | 5  |
| <b>Avocado</b> (v) 6 pcs<br>Avocado Thin Roll                                        | 6  |
| <b>Yasai (Vegetables)</b> (v) 8 pcs<br>Japanese Pickles & Seasonal Garden Vegetables | 9  |
| <b>Salmon Avocado</b> 8 pcs<br>Loch Duart Salmon, Yuzu Mayo & Sesame                 | 13 |
| <b>Spicy Tuna</b> 8 pcs<br>Tuna, Spicy Mayo & Bubu Arare                             | 18 |
| <b>Sukiyaki</b> 6 pcs<br>Braised Wagyu A5 & Onsen Egg                                | 19 |
| <b>Ebi Tempura</b> 5 pcs<br>Tiger Prawns, Kimchi & Sicimi Togarashi                  | 19 |
| <b>Scallop Tempura</b> 6 pcs<br>Japanese Scallops, Sansho Mayo & Leeks               | 24 |
| <b>Watarigani</b> 6 pcs<br>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)                                           |      |
|---------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------|------------------------------------------------------------------------------------------------|------|
| <b>Beaverbrook Omakase Nigiri</b>  | Chef ’s Selection of Individually Garnished Nigiri 48   | <b>Akami</b>                                                                                   | 7    |
|                                                                                                                     |                                                         | 20 Year-Aged Mirin, Ponzu & Yuzu Kosho                                                         |      |
|                                                                                                                     |                                                         |                                                                                                |      |
| <b>Classic Omakase Nigiri</b>                                                                                       | Chef ’s Selection of Nigiri served with Nikiri Brush 40 | <b>O-Toro</b>                                                                                  | 9.5  |
|                                                                                                                     |                                                         | Truffle Yuzu Miso & Fresh Truffle                                                              |      |
|                                                                                                                     |                                                         |                                                                                                |      |
| <b>Classic Omakase Sashimi</b>                                                                                      | Three Types of Sashimi 36<br>Five Types of Sashimi 48   | <b>Madai</b>  | 8.5  |
|                                                                                                                     |                                                         | Tosa Soy & Foraged Cornish Ants                                                                |      |
|                                                                                                                     |                                                         |                                                                                                |      |
|                                                                                                                     |                                                         | <b>Ebi</b>                                                                                     | 15.5 |
|                                                                                                                     |                                                         | Yuzu Soy & Yuzu Foam                                                                           |      |
|                                                                                                                     |                                                         |                                                                                                |      |
|                                                                                                                     |                                                         | <b>Sake</b>                                                                                    | 6.5  |
|                                                                                                                     |                                                         | Smoked Soy & Black Garlic                                                                      |      |
|                                                                                                                     |                                                         |                                                                                                |      |
|                                                                                                                     |                                                         | <b>Hamachi</b>                                                                                 | 9    |
|                                                                                                                     |                                                         | Acorn Soy & Madagascar Peppercorns                                                             |      |
|                                                                                                                     |                                                         |                                                                                                |      |
|                                                                                                                     |                                                         | <b>Wagyu</b>                                                                                   | 10.5 |
|                                                                                                                     |                                                         | White Cedar Soy & Fresh Kinome                                                                 |      |
|                                                                                                                     |                                                         |                                                                                                |      |
|                                                                                                                     |                                                         | <b>Ika</b>                                                                                     | 15   |
|                                                                                                                     |                                                         | Shio Koji & Fresh Yuzu Zest                                                                    |      |
|                                                                                                                     |                                                         |                                                                                                |      |
|                                                                                                                     |                                                         | <b>Hotate</b>                                                                                  | 10.5 |
|                                                                                                                     |                                                         | Shio Koji & Finger Lime                                                                        |      |
|                                                                                                                     |                                                         |                                                                                                |      |

 - 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

+ add Italian Winter Truffles (5g) 19

ふたどんぶり

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

+ add Oscietra Caviar (5g) 22

