

おつまみ OTSUMAMI - Snacks		とくべつなめにゆ BEAVERBROOK SPECIALS		うみから UMI KARA - From the Sea		まきもの MAKI - Sushi Rolls	
Edamame (v)	5	Grade 11 Japanese Kobe Beef Sukiyaki	135	Dry-Aged Japanese Red Bream	35	Kappa (v) 6 pcs	5
Sea Salt or Spicy		Enoki Mushrooms, Braised Onions & Onsen Egg		Yuzu Ponzu, Leeks & Shiso		Cucumber Thin Roll	
Padron Peppers (v)	12			Alaskan Black Cod	41	Avocado (v) 6 pcs	6
Marigold Miso & Daisy Petals				Yuzu Miso & Fresh Lime		Avocado Thin Roll	
Popcorn Shrimp	19	あえもの AEMONO - Salads		Dorset Palourde Clams	45	Yasai (Vegetables) (v) 8 pcs	9
Spicy Mayo & Ponzu		Beaverbrook Seasonal Salad	24	Sake Kombu, Garlic Chives & Wasabi Oil		Japanese Pickles & Seasonal Garden Vegetables	
Native Lobster Taco	24	Wild Garlic, Asparagus, Fizzy Tomato, Seasonal Mushrooms & Sudachi Dressing		Koji Halibut	46	Salmon Avocado 8 pcs	13
Sea Buckthorn Ponzu & Beaverbrook Shrenkii Caviar				3 Year-Aged Kanzuri, Duck Butter, Fish Marrow & Coffee Oil		Loch Duart Salmon, Yuzu Mayo & Sesame	
		Softshell Crab Salad	27			Spicy Tuna 8 pcs	18
と汁物 SHIRUMONO - Soup		Softshell Crab Tempura, Chives & Crispy Shallots				Tuna, Spicy Mayo & Bubu Arare	
Dobin Mushi	26	Spinach Salad (v)	14.5	りくから RIKU KARA - From the Land		Sukiyaki 6 pcs	19
Japanese Red Bream Broth, New Caledonian Prawns, Gingko Nuts, Eryngii Mushrooms, Myoga & Lime		Sesame Miso & Crispy Leeks		Spicy Lamb Cutlets	45	Braised Wagyu A5 & Onsen Egg	
				Chilli, Yuzu Kosho & Crispy Amaranth		Ebi Tempura 5 pcs	19
Miso Cappuccino	6	やさい YASAI - Vegetables		Hay-Smoked Baby Chicken	34	Tiger Prawns, Kimchi & Sicimi Togarashi	
Homemade Tofu Foam & Dry Miso				Shiso Miso & Lemon		Scallop Tempura 6 pcs	24
		Corn & Truffles (v)	16.5	Galician Ex-dairy Cow Chateaubriand	56	Japanese Scallops, Sansho Mayo & Leeks	
		Black Truffle Butter, White Truffle Oil & Fresh Winter Truffles		Seasonal Mushrooms, Wafu Sauce & Hemp		Watarigani 6 pcs	27
ぜんさい ZENSAI - Starters		Seasonal Vegetable Tempura (v)	18	Wagyu Ishiyaki (from 3 regions)	70	Softshell Crab, Shiso & Chive Salad	
Cuttlefish Sashimi Noodles	27	Pine Ten Dashi		Koji Soy, Shiso & Wasabi			
Onsen Yolk, Yuzu Koshu & Shrenkii Caviar		Nasu Dengaku (v)	12	(Served with a Hot Stone for you to sear to your liking)			
'Ike-jime' Red Bream Usuzukuri	26	Japanese Aubergine & Spicy Plantain Miso					
White Truffle Ponzu Jelly, Fresh Truffles							
Yellowtail Carpaccio	15	Cavolo Nero (v)	12	ついか TSUIKA - Add to your dishes			
Smoked Aubergine, Wasabi & Yuzu Foam		Juniper Miso, Wood Ear Mushroom & Sesame		'San Pietro' Black Truffles (5g)	35		
Beef Tenderloin Tataki	21	Steamed Rice (v)	6	Beaverbrook Shrenkii Caviar (10g)	45		
Homemade Kanpyo, Ginger Soy & Fresh Kinome		Koshihikari from Japan					
Crispy Rice & Dry-Aged Toro	25						
Truffle Yuzu Miso, Myoga & Garlic Chives							



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 13.5% 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 Duarte	5.5
Hamachi - Australian Yellowtail	8
Wagyu - Japanese Beef A5 from Kagoshima	9.5
Ika - Line-caught Cornish Cuttlefish	9.5
Hotate - Japanese Scallops from Hokkaido	9.5

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

Akami	7
20 Year-Aged Mirin, Ponzu & Yuzu Kosho	
O-Toro	9.5
Truffle Yuzu Miso & Fresh Truffle	
Madai 	8.5
Tosa Soy & Foraged Cornish Ants	
Ebi	15.5
Yuzu Soy & Yuzu Foam	
Sake	6.5
Smoked Soy & Black Garlic	
Hamachi	9
Acorn Soy & Madagascar Peppercorns	
Wagyu	10.5
White Cedar Soy & Fresh Kinome	
Ika	15
Shio Koji & Fresh Yuzu Zest	
Hotate	10.5
Shio Koji & Finger Lime	



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



季節の三品御膳

Seasonal Three-Course Menu 55

Amuse Bouche

•

前菜 | Zensai

(Please choose one)

Popcorn Shrimp

Spicy Mayo & Ponzu

Yellowtail Carpaccio

Smoked Aubergine, Wasabi & Yuzu Foam

Beaverbrook Seasonal Salad

Wild Garlic, Asparagus, Fizzy Tomato, Seasonal Mushrooms & Sudachi Dressing

•

主菜 | Shusai

(Please choose one)

Hay-Smoked Baby Chicken

Shiso Miso, Lemon & Steamed Rice

Grilled Fish of the Day

Seasonal Dressing, Steamed Rice & Vegetables

Sushi Platter

5 pieces of Chef’s Selection Omakase Nigiri & Maki of the Day

Tofu Teriyaki

Teriyaki, Steamed Rice & Fresh Truffles

•

甘味 | Kanmi

(Please choose one)

Mango & Yuzu Soufflé

Lemongrass Sorbet, Fresh Mango & Lime

Selection of Mochi

(Served with your choice of a Barista made Coffee or Traditional Loose-Leaf Tea)

