おつまみ OTSUMAMI - Snacks

Edamame (v) 5
Sea Salt or Spicy

Padron Peppers (v) 12
Marigold Miso & Daisy Petals

Popcorn Shrimp 19
Spicy Mayo & Ponzu

Native Lobster Taco 24
Sea Buckthorn Ponzu & Beaverbrook Shrenkii Caviar

と汁物 SHIRUMONO - Soups

Dobin Mushi 26
Japanese Red Bream Broth, New Caledonian Prawns, Gingko Nuts, Eryngii Mushrooms, Myoga & Lime

Miso Cappucino 6
Homemade Tofu Foam & Dry Miso

ぜんさい ZENSAI - Starters

Cuttlefish Sashimi Noodles 27
Onsen Yolk, Yuzu Koshu & Beaverbrook Shrenkii Caviar

'Ike-jime' Red Bream Usuzukuri 26
White Truffle Ponzu Jelly, Fresh Truffles

Yellowtail Carpaccio 15
Smoked Aubergine, Wasabi & Yuzu Foam

Beef Tenderloin Tataki 21
Homemade Kanpyo, Ginger Soy & Fresh Kinome

Crispy Rice & Dry-Aged Toro 25
Truffle Yuzu Miso, Myoga & Garlic Chives

とくべつなめにゅ BEAVERBROOK SPECIALS

Carabinero Prawn Head-to-tail Sashimi 40
Onsen Yolk, Ebi Miso & Beaverbrook Shrenkii Caviar

Grade 11 Japanese Kobe Beef Sukiyaki 135
Enoki Mushrooms, Braised Onions & Onsen Egg

あえもの AEMONO - Salads

Beaverbrook Meadow Salad 24
Seasonal Greens, Pickled Myoga & Estate Elderflower Dressing

Softshell Crab Salad 27
Softshell Crab Tempura, Chives & Crispy Shallots

Spinach Salad (v) 14.5
Sesame Miso & Crispy Leeks

やさい YASAI - Vegetables

Corn & Truffles (v) 16.5
Black Truffle Butter, White Truffle Oil & Fresh Winter Truffles

Seasonal Vegetable Tempura (v) 17
Pine Ten Dashi

Nasu Dengaku (v) 12
Japanese Aubergine & Spicy Plantain Miso

Cavolo Nero (v) 12
Juniper Miso, Wood Ear Mushroom & Sesame

Steamed Rice (v) 6
Koshihikari from Japan

うみから UMI KARA - From the Sea

Dry-Aged Japanese Red Bream 35
Yuzu Ponzu, Leeks & Shiso

Alaskan Black Cod 41
Yuzu Miso & Fresh Lime

Dorset Palourde Clams 45
Sake Kombu, Garlic Chives & Wasabi Oil

Koji Halibut 46
3 Year-Aged Kanzuri, Duck Butter, Fish Marrow & Coffee Oil

りくから RIKU KARA - From the Land

Spicy Lamb Cutlets 45
Chilli, Yuzu Kosho & Crispy Amaranth

Hay-Smoked Baby Chicken 34
Shiso Miso & Lemon

Galician Ex-dairy Cow Chateaubriand 56
Seasonal Mushrooms, Wafu Sauce & Hemp

Wagyu Ishiyaki (from 3 regions) 70
Koji Soy, Shiso & Wasabi

(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

まきもの MAKI - Sushi Rolls

Kappa (v) 6 pcs 5
Cucumber Thin Roll

Avocado (v) 6 pcs 6
Avocado Thin Roll

Yasai (Vegetables) (v) 8 pcs 9
Japanese Pickles & Seasonal Garden Vegetables

Salmon Avocado 8 pcs 13
Loch Duart Salmon, Yuzu Mayo & Sesame

Spicy Tuna 8 pcs 18
Tuna, Spicy Mayo & Bubu Arare

Sukiyaki 6 pcs 19
Braised Wagyu A5 & Onsen Egg

Ebi Tempura 5 pcs 19
Tiger Prawns, Kimchi & Sicimi Togarashi

Scallop Tempura 6 pcs 24
Japanese Scallops, Sansho Mayo & Leeks

Watarigani 6 pcs 27
Softshell Crab, Shiso & Chive Salad

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 Duart 5.5

Hamachi - Australian Yellowtail 8

Wagyu - Japanese Beef A5 from Kagoshima 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
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

BEAVERBROOK TASTING MENU

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

お通し
Edamame
Sea Salt or Spicy

…

先付
Yellowtail Carpaccio
Smoked Aubergine, Wasabi & Yuzu Foam
Beaverbrook Estate Cuvée

…

揚げ物
Softshell Crab Tempura
Sansho Pepper Mayo & Chive Salad

…

サラダ
Beaverbrook Meadow Salad
Seasonal Greens, Pickled Myoga & Estate Elderflower Dressing
Sommelier's Choice of Sake

…

寿司

Beaverbrook Nigiri Selection

…

うみから
Koji Halibut
3 Year-Aged Kanzuri, Duck Butter, Fish Marrow Oil
Sommelier's Choice of White Wine

…

肉物
Galician Ex-dairy Cow Chateaubriand
Seasonal Mushrooms, Wafu Sauce & Hemp
Sommelier's Choice of Red Wine

…

水物
Mango Yuzu Souffle
Lemongrass Sorbet, Fresh Mango & Lime
Sommelier's Choice of Pudding Wine
125 PER PERSON ***(250 with Wine Pairing)***

SUMMER KAISEKI MENU

お通し
Edamame
Sea Salt or Spicy

…

先付
Cuttlefish Sashimi Noodles
Onsen Yolk, Yuzu Koshu & Shrenkii Caviar
Beaverbrook Cuvée Rosé

…

素麺
Dorset Palourde Clams
Sake Kombu, Garlic Chives & Wasabi Oil
Sommelier's Choice of White Wine

…

サラダ
Beaverbrook Seasonal Salad
Seasonal Greens, Pickled Myoga & Estate Elderflower Dressing
Sommelier's Choice of Sake

…

寿司

Beaverbrook Premium Nigiri Selection

…

うみから
Dry-Aged Japanese Red Bream
Yuzu Ponzu, Leeks & Shiso
Sommelier's Choice of White Wine

…

和牛
3 Prefectures Wagyu Ishiyaki
Koji Soy, Shiso & Wasabi
Sommelier's Choice of Red Wine

…

水物
Beach Rose Crémeux
Yorkshire Strawberries, English Marigold & Fennel
Sommelier's Choice of Pudding Wine
145 PER PERSON ***(290 with Wine Pairing)***