

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,
Ginkgo 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

とくべつなめにゆ 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 & Sesame

Steamed Rice (v) 6
Koshihikari from Japan

うみから UMI KARA - From the Sea

Chilean Sea Bass 42
72 Hour Den Miso Cure, Yuzu & Fresh Lime

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

Dorset Palourde Clams 45
Sake Kombu, Garlic Chives & Wasabi 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		こてんてき SPECIAL BEAVERBROOK NIGIRI / SASHIMI (1 PIECE)	
Beaverbrook Omakase Nigiri 		Akami	7
Chef ’s Selection of Individually Garnished Nigiri	48	20 Year-Aged Mirin, Ponzu & Yuzu Kosho	
Classic Omakase Nigiri		O-Toro	9.5
Chef ’s Selection of Nigiri served with Nikiri Brush	40	Truffle Yuzu Miso & Fresh Truffle	
Classic Omakase Sashimi		Madai 	8.5
Three Types of Sashimi	36	Tosa Soy & Foraged Cornish Ants	
Five Types of Sashimi	48	Ebi	15.5
		Yuzu Soy & Yuzu Foam	
こてんてき CLASSIC NIGIRI / SASHIMI (1 PIECE)		Sake	6.5
		Smoked Soy & Black Garlic	
Akami - Dry-Aged Lean Tuna	6	Hamachi	9
		Acorn Soy & Madagascar Peppercorns	
O-Toro - Dry-Aged Fatty Tuna	8.5	Wagyu	10.5
		White Cedar Soy & Fresh Kinome	
Madai - Dry-Aged Japanese Red Bream	7.5	Ika	15
		Shio Koji & Fresh Yuzu Zest	
Ebi - Spanish Carabinero Prawn	14.5	Hotate	10.5
		Shio Koji & Finger Lime	
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		

 - 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	SUMMER KAISEKI MENU
お通し		お通し
Edamame	PLEASE NOTE THAT LAST ORDER FOR OUR TASTING MENUS ARE	Edamame
Sea Salt or Spicy	14:00 FOR LUNCH & 20:30 FOR DINNER	Sea Salt or Spicy
...		...
先付		先付
Yellowtail Carpaccio		Cuttlefish Sashimi Noodles
Smoked Aubergine, Wasabi & Yuzu Foam		Onsen Yolk, Yuzu Koshu & Shrenkii Caviar
<i>Beaverbrook Estate Cuvée</i>		<i>Beaverbrook Cuvée Rosé</i>
...		...
揚げ物		素麺
Softshell Crab Tempura		Dorset Palourde Clams
Sansho Pepper Mayo & Chive Salad		Sake Kombu, Garlic Chives & Wasabi Oil
...		<i>Sommelier’s Choice of White Wine</i>
サラダ		...
Beaverbrook Meadow Salad		Beaverbrook Seasonal Salad
Seasonal Greens, Pickled Myoga & Estate Elderflower Dressing		Seasonal Greens, Pickled Myoga & Estate Elderflower Dressing
<i>Sommelier’s Choice of Sake</i>		<i>Sommelier’s Choice of Sake</i>
...		...
寿司 		寿司 
Beaverbrook Nigiri Selection		Beaverbrook Premium Nigiri Selection
...		...
うみから		うみから
Koji Halibut		Chilean Sea Bass
3 Year-Aged Kanzuri, Duck Butter, Fish Marrow Oil		72 hour Den Miso Cure, Yuzu & Fresh Lime
<i>Sommelier’s Choice of White Wine</i>		<i>Sommelier’s Choice of White Wine</i>
...		...
肉物		和牛
Galician Ex-dairy Cow Chateaubriand		3 Prefectures Wagyu Ishiyaki
Seasonal Mushrooms, Wafu Sauce & Hemp		Koji Soy, Shiso & Wasabi
<i>Sommelier’s Choice of Red Wine</i>		<i>Sommelier’s Choice of Red Wine</i>
...		...
水物		水物
Mango Yuzu Souffle		Beach Rose Crèmeux
Lemongrass Sorbet, Fresh Mango & Lime		Yorkshire Strawberries, English Marigold & Fennel
<i>Sommelier’s Choice of Pudding Wine</i>		<i>Sommelier’s Choice of Pudding Wine</i>
125 PER PERSON (250 with Wine Pairing)		145 PER PERSON (290 with Wine Pairing)

