

おつまみ OTSUMAMI - Snacks

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| 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 |
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| と汁物 SHIRUMONO - Soup | |
| Dobin Mushi Japanese Red Bream Broth, New Caledonian Prawns, Gingko Nuts, Eryngii Mushrooms, Myoga & Lime | 26 |
| Miso Cappuccino Homemade Tofu Foam & Dry Miso | 6 |
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| ぜんさい ZENSAI - Starters | |
| Cuttlefish Sashimi Noodles Onsen Yolk, Yuzu Koshu & 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

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| Grade 11 Japanese Kobe Beef Sukiyaki Enoki Mushrooms, Braised Onions & Onsen Egg | 135 |
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| あえもの AEMONO - Salads | |
| Beaverbrook Meadow Salad Seasonal Greens, Pickled Myoga & Estate Elderflower Dressing | 24 |
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| Softshell Crab Salad Softshell Crab Tempura, Chives & Crispy Shallots | 27 |
| Spinach Salad (v) Sesame Miso & Crispy Leeks | 14.5 |
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| やさい YASAI - Vegetables | |
| Corn & Truffles (v) Black Truffle Butter, White Truffle Oil & Fresh Winter Truffles | 16.5 |
| Seasonal Vegetable Tempura (v) Pine Ten Dashi | 18 |
| 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

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| Chilean Sea Bass 72 Hour Den Miso Cure, Yuzu & Fresh Lime | 41 |
| Koji Halibut 3 Year-Aged Kanzuri, Duck Butter, Fish Marrow & Coffee Oil | 46 |
| Dorset Palourde Clams Sake Kombu, Garlic Chives & Wasabi Oil | 45 |
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| りくから RIKU KARA - From the Land | |
| Spicy Lamb Cutlets Chilli, Yuzu Kosho & Crispy Amaranth | 45 |
| 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 your dishes

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| 'San Pietro' Black Truffles (5g) | 35 |
| Beaverbrook Shrenkii Caviar (10g) | 45 |

まきもの MAKI - Sushi Rolls

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| 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 |
| 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 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

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| 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)

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| 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)

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| 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

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前菜 | Zensai

(Please choose one)

Popcorn Shrimp

Spicy Mayo & Ponzu

Yellowtail Carpaccio

Smoked Aubergine, Wasabi & Yuzu Foam

Beaverbrook Meadow Salad

Seasonal Greens, Pickled Myoga & Estate Elderflower Dressing

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主菜 | Shusai

(Please choose one)

Hay-Smoked Baby Chicken

Shiso Miso, Lemon & Steamed Rice

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

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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)

