

Our menu is designed for sharing. Dishes will be served in a curated sequence and served when ready

ぜんさい ZENSAI - Starters

Edamame (v) Sea Salt or Spicy	5
Padron Peppers (v) Marigold Miso, Daisy Petals	12
“The Jellyfish” Rice Noodles Sake Kasu, Yuzu Kosho, Shiso Oil	14
Yellowtail Carpaccio Smoked Aubergine, Wasabi, Yuzu Foam	15
Prawn Gyoza Kyoto Miso, Koji, Sichuan Oil	16
Spring Pea Hiyayako Home-made Tofu, Dashi Jelly, Chive Oil, Caviar	17
Popcorn Shrimp Spicy Mayo, Ponzu	19
‘Ike-jime’ Red Bream Usuzukuri White Truffle Ponzu Jelly, Fresh Truffles	26
と汁物 SHIRUMONO - Soups	
Miso Cappucino Homemade Tofu Foam, Dry Miso	6
あえもの AEMONO - Salads	
Green Spring Salad (v) Wild Garlic, Green Asparagus, Shiso Dressing	24
Softshell Crab Salad Softshell Crab Tempura, Chives, Crispy Shallots	27
Spinach Salad (v) Sesame Miso, Crispy Leeks	14.5

せんべい SENBEI- Crispy Bites (1 Piece)

Dry-Aged Toro Senbei Juniper Miso, Apple Marigold, Finger Lime	8
Snow Crab Senbei Yuzu, Matcha, Crispy Leeks	10
Wagyu Senbei Wasabi Dressing, Myoga, Caviar	14
やさい YASAI - Vegetables	
Clay-Baked Cabbage Kombu Butter, Raclette Fondue, Winter Truffle	18
Seasonal Vegetable Tempura (v) Pine Ten Dashi	17
Nasu Dengaku (v) Japanese Aubergine, Spicy Plantain Miso	12
Tender-Stem Broccoli (v) Spicy Lemon Dressing, Yuzu Zest	12
Nabe-Style Steamed Rice (v) Koshihikari Rice from Japan Cooked in Light Dashi, Soy, Folded with Tororo Kombu	6

うみから UMI KARA - From the Sea

Beeswax-Poached Lobster Japanese Rose, Brown Butter, Yuzu Kimizu	36
Koji Monkfish Butter Miso, Shiso Oil, Smoked Kabocha Flakes	32
Chilean Sea Bass 72 Hour Den Miso Cure, Yuzu, Fresh Lime	42

りくから RIKU KARA - From the Land

Hay-Smoked Baby Chicken Shiso Miso, Lemon	34
Galician Ex-dairy Cow Chateaubriand Seasonal Mushrooms, Wafu Sauce, Hemp	56
Kagoshima Wagyu Steak Cognac Miso, Fresh Wasabi, Kinome	75
Wagyu Sukiyaki Seasonal Mushrooms, Braised Onions, Onsen Egg	90

まきもの MAKI - Sushi Rolls

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, Sichimi 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

Beaverbrook Omakase Nigiri 	48
Chef's Selection of Individually Garnished Nigiri	
Classic Omakase Nigiri	40
Chef's Selection of Nigiri served with Nikiri Brush	
Classic Omakase Sashimi	36
Three Types of Sashimi	
Five Types of Sashimi	
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

お通し
Edamame
Sea Salt or Spicy
...
先付
Yellowtail Carpaccio
Smoked Aubergine, Wasabi & Yuzu Foam
<i>Beaverbrook Estate Cuvée</i>
...
揚げ物
Softshell Crab Tempura
Sansho Pepper Mayo, Chive Salad
...
サラダ
Green Spring Salad
Wild Garlic, Green Asparagus, Shiso Dressing
<i>Sommelier's Choice of Sake</i>
...
寿司 
Beaverbrook Nigiri Selection
...
うみから
Koji Monkfish
Butter Miso, Shiso Oil, Smoked Kabocha Flakes
<i>Sommelier's Choice of White Wine</i>
...
肉物
Galician Ex-dairy Cow Chateaubriand
Seasonal Mushrooms, Wafu Sauce & Hemp
<i>Sommelier's Choice of Red Wine</i>
...
水物
Mango Yuzu Souffle
Lemongrass Sorbet, Fresh Mango & Lime
<i>Sommelier's Choice of Pudding Wine</i>
125 PER PERSON (250 with Wine Pairing)

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

KAISEKI TASTING MENU

お通し
Edamame
Sea Salt or Spicy
...
先付
Dry-Aged Toro Senbai
Juniper Miso, Apple Marigold, Finger Lime
<i>Beaverbrook Cuvée Rosé</i>
...
素麺
"The Jellyfish" Rice Noodles
Sake Kasu, Yuzu Kosho, Shiso Oil
<i>Sommelier's Choice of White Wine</i>
...
サラダ
Green Spring Salad
Wild Garlic, Green Asparagus, Shiso Dressing
<i>Sommelier's Choice of Sake</i>
...
寿司
Sushi Island 
Premium Selection of 6pcs Sushi & Sashimi
...
うみから
Beeswax-Poached Lobster
Japanese Rose, Brown Butter, Yuzu Kimizu
<i>Sommelier's Choice of White Wine</i>
...
和牛
Kagoshima Wagyu Steak
Cognac Miso, Fresh Wasabi, Kinome
<i>Sommelier's Choice of Red Wine</i>
...
Pre-Dessert
...
水物
Egg & Soldiers
Lime Streusel, Passionfruit, Toasted Brioche
<i>Sommelier's Choice of Pudding Wine</i>
145 PER PERSON (290 with Wine Pairing)

