

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

おつまみ OTSUMAMI - Snacks

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 - Soup

Miso Cappucino Homemade Tofu Foam, Dry Miso	6
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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)	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

やさしい YASAI - Vegetables

Clay-Baked Cabbage Kombu Butter, Raclette Fondue, Winter Truffle	18
Seasonal Vegetable Tempura (v) Pine Ten Dashi	18
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 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 	
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 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	

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

 - 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

Green Spring Salad

Wild Garlic, Green Asparagus, Shiso 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)

