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) 5
Sea Salt or Spicy

Padron Peppers (v) 12
Marigold Miso, Daisy Petals

"The Jellyfish" Rice Noodles 14
Sake Kasu, Yuzu Kosho, Shiso Oil

Yellowtail Carpaccio 15
Smoked Aubergine, Wasabi, Yuzu Foam

Prawn Gyoza 16
Kyoto Miso, Koji, Sichuan Oil

Spring Pea Hiyayako 17
Home-made Tofu, Dashi Jelly, Chive Oil, Caviar

Popcorn Shrimp 19
Spicy Mayo, Ponzu

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

と汁物 SHIRUMONO - Soup

Miso Cappucino 6
Homemade Tofu Foam, Dry Miso

あえもの AEMONO - Salads

Green Spring Salad (v) 24
Wild Garlic, Green Asparagus, Shiso Dressing

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

Spinach Salad (v) 14.5

せんべい SENBEI– Crispy Bites (1 Piece)

Dry-Aged Toro Senbei 8
Juniper Miso, Apple Marigold, Finger Lime

Snow Crab Senbei 10
Yuzu, Matcha, Crispy Leeks

Wagyu Senbei 14
Wasabi Dressing, Myoga, Caviar

やさい YASAI - Vegetables

Clay-Baked Cabbage 18
Kombu Butter, Raclette Fondue, Winter Truffle

Seasonal Vegetable Tempura (v) 18
Pine Ten Dashi

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

Tender-Stem Broccoli (v) 12
Spicy Lemon Dressing, Yuzu Zest

Nabe-Style Steamed Rice (v) 6
Koshihikari Rice Cooked in Light Dashi, Soy,
Folded with Tororo Kombu

うみから UMI KARA - From the Sea

Beeswax-Poached Lobster 36
Japanese Rose, Brown Butter, Yuzu Kimizu

Koji Monkfish 32
Butter Miso, Shiso Oil, Smoked Kabocha Flakes

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

りくから RIKU KARA - From the Land

Hay-Smoked Baby Chicken 34
Shiso Miso, Lemon

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

Kagoshima Wagyu Steak 75
Cognac Miso, Fresh Wasabi, Kinome

Wagyu Sukiyaki 90
Seasonal Mushrooms, Braised Onions, Onsen Egg

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, Sichimi 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 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)

Akami 7
20 Year-Aged Mirin, Ponzu, Yuzu Kosho

O-Toro 9.5
Truffle Yuzu Miso, Fresh Truffle

Madai 8.5
Tosa Soy, Spruce Shoots

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

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)