

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

おつまみ OTSUMAMI - Snacks

<b>Edamame (v)</b> Sea Salt or Spicy	5
<b>Padron Peppers (v)</b> Marigold Miso, Daisy Petals	12
<b>“The Jellyfish” Rice Noodles</b> Sake Kasu, Yuzu Kosho, Shiso Oil	14
<b>Yellowtail Carpaccio</b> Smoked Aubergine, Wasabi, Yuzu Foam	15
<b>Prawn Gyoza</b> Kyoto Miso, Koji, Sichuan Oil	16
<b>Popcorn Shrimp</b> Spicy Mayo, Ponzu	19
<b>‘Ike-jime’ Red Bream Usuzukuri</b> White Truffle Ponzu Jelly, Fresh Truffles	26
せんべい SENBEI- Crispy Tartlet	
<b>Dry-Aged Toro Crispy Tartlet</b> Juniper Miso, Apple Marigold, Finger Lime	8
<b>Snow Crab Crispy Tartlet</b> Yuzu, Matcha, Crispy Leeks	10
<b>Wagyu Crispy Tartlet</b> Wasabi Dressing, Myoga, Caviar	14

と汁物 SHIRUMONO - Soup

<b>Miso Cappucino</b> Homemade Tofu Foam, Dry Miso	6
あえもの AEMONO - Salads	
<b>Green Spring Salad (v)</b> Wild Garlic, Green Asparagus, Shiso Dressing	24
<b>Sansai Garden Salad</b> Mountain Vegetables, Tosazu Jelly, Kinome	18
<b>Spinach Salad (v)</b> Sesame Miso, Crispy Leeks	14.5
やさい YASAI - Vegetables	
<b>Seasonal Vegetable Tempura (v)</b> Pine Ten Dashi	18
<b>Nasu Dengaku (v)</b> Japanese Aubergine, Spicy Plantain Miso	12
<b>Tender-Stem Broccoli (v)</b> Spicy Lemon Dressing, Yuzu Zest	12
<b>Nabe-Style Steamed Rice (v)</b> Koshihikari Rice Cooked in Light Dashi, Soy, Spruce Shoots	6

うみから UMI KARA - From the Sea

<b>Beeswax-Poached Lobster</b> Japanese Rose, Brown Butter, Yuzu Kimizu	36
<b>Koji Monkfish</b> Butter Miso, Shiso Oil, Smoked Kabocha Flakes	32
<b>Chilean Sea Bass</b> 72 Hour Den Miso Cure, Yuzu, Fresh Lime	42
りくから RIKU KARA - From the Land	
<b>Hay-Smoked Baby Chicken</b> Shiso Miso, Lemon	34
<b>Galician Ex-dairy Cow Chateaubriand</b> Truffle , Pepper Teriyaki, Sansho, Morel Mushroom	56
<b>Kagoshima Wagyu Steak</b> Cognac Miso, Fresh Wasabi, Kinome	75

まきもの MAKI - Sushi Rolls

<b>Kappa (v) 6 pcs</b> Cucumber Thin Roll	5
<b>Avocado (v) 6 pcs</b> Avocado Thin Roll	6
<b>Yasai (Vegetables) (v) 8 pcs</b> Japanese Pickles, Seasonal Garden Vegetables	9
<b>Salmon Avocado 8 pcs</b> Loch Duart Salmon, Yuzu Mayo, Sesame	13
<b>Spicy Tuna 8 pcs</b> Tuna, Spicy Mayo, Bubu Arare	18
<b>Sukiyaki 6 pcs</b> Braised Wagyu A5, Onsen Egg	19
<b>Ebi Tempura 5 pcs</b> Tiger Prawns, Kimchi, Sichimi Togarashi	19
<b>Scallop Tempura 6 pcs</b> Japanese Scallops, Sansho Mayo, Leeks	24



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

<b>Beaverbrook Omakase Nigiri</b> Chef's Selection of Individually Garnished Nigiri	48
<b>Classic Omakase Nigiri</b> Chef's Selection of Nigiri served with Nikiri Brush	40
<b>Classic Omakase Sashimi</b> Three Types of Sashimi	36
Five Types of Sashimi	48
こてんてき CLASSIC NIGIRI / SASHIMI (1 PIECE)	
<b>Akami</b> - Dry-Aged Lean Tuna	6
<b>O-Toro</b> - Dry-Aged Fatty Tuna	8.5
<b>Madai</b> - Dry-Aged Japanese Red Bream	7.5
<b>Ebi</b> - Spanish Carabinero Prawn	14.5
<b>Sake</b> - Scottish Salmon from Loch Duarte	5.5
<b>Hamachi</b> - Australian Yellowtail	8
<b>Wagyu</b> - Japanese Beef A5 from Kagoshima	9.5
<b>Ika</b> - Line-caught Cornish Cuttlefish	9.5
<b>Hotate</b> - Japanese Scallops from Hokkaido	9.5

こてんてき SPECIAL BEAVERBROOK NIGIRI / SASHIMI (1 PIECE)

<b>Akami</b> 20 Year-Aged Mirin, Ponzu, Yuzu Kosho	7
<b>O-Toro</b> Truffle Yuzu Miso, Fresh Truffle	9.5
<b>Madai</b> Tosa Soy, Spruce Shoots	8.5
<b>Ebi</b> Yuzu Soy, Yuzu Foam	15.5
<b>Sake</b> Smoked Soy, Black Garlic	6.5
<b>Hamachi</b> Acorn Soy, Madagascar Peppercorns	9
<b>Wagyu</b> White Cedar Soy, Fresh Kinome	10.5
<b>Ika</b> Shio Koji, Fresh Yuzu Zest	15
<b>Hotate</b> Shio Koji, Finger Lime	10.5

4 COURSE TASTING MENU

お通し

**Edamame**  
Sea Salt or Spicy

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先付

**Dry-Aged Toro Crispy Tartlet**  
Juniper Miso, Apple Marigold, Finger Lime

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サラダ

**Green Spring Salad**  
Wild Garlic, Green Asparagus, Shiso Dressing

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和牛

**Kagoshima Wagyu Steak**  
Cognac Miso, Fresh Wasabi, Kinome

水物

**Mango Yuzu Souffle**  
Lemongrass Sorbet, Fresh Mango & Lime

65 PER PERSON

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

6 COURSE TASTING MENU

お通し

**Edamame**  
Sea Salt or Spicy

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先付

**Dry-Aged Toro Crispy Tartlet**  
Juniper Miso, Apple Marigold, Finger Lime  
*Beaverbrook Cuvée Rosé*

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サラダ

**Green Spring Salad**  
Wild Garlic, Green Asparagus, Shiso Dressing  
*Sommelier's Choice of Sake*

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寿司

**Sushi Island**  
Premium Selection of 6pcs Sushi & Sashimi

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和牛

**Kagoshima Wagyu Steak**  
Cognac Miso, Fresh Wasabi, Kinome  
*Sommelier's Choice of Red Wine*

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Pre-Dessert

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水物

**Mango Yuzu Souffle**  
Lemongrass Sorbet, Fresh Mango & Lime  
*Sommelier's Choice of Pudding Wine*  
125 PER PERSON (250 with Wine Pairing)

