

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 | 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 |
| Popcorn Shrimp Spicy Mayo, Ponzu | 19 |
| Crispy Rice & Dry-Aged Toro Truffle Yuzu Miso, Myoga & Garlic Chives | 25 |
| ‘Ike-jime’ Red Bream Usuzukuri White Truffle Ponzu Jelly, Fresh Truffles | 26 |
| | |
| せんべい SENBEI – Crispy Tartlet | |
| Dry-Aged Toro Crispy Tartlet Juniper Miso, Apple Marigold, Finger Lime | 8 |
| Snow Crab Crispy Tartlet Yuzu, Matcha, Crispy Leeks | 10 |
| Wagyu Crispy Tartlet Wasabi Dressing, Myoga, Caviar | 14 |

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 |
| Sansai Garden Salad Mountain Vegetables, Tosazu Jelly, Kinome | 18 |
| Spinach Salad (v) Sesame Miso, Crispy Leeks | 14.5 |
| | |
| やさい YASAI - Vegetables | |
| 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, Spruce Shoots | 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 Truffle Pepper Teriyaki, Sansho, Morel Mushroom | 56 |
| Kagoshima Wagyu Steak Cognac Miso, Fresh Wasabi, Kinome | 75 |

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 |



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



6 COURSE TASTING MENU

お通し
Edamame
Sea Salt or Spicy

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

Beaverbrook Cuvée Rosé

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

8 COURSE TASTING MENU

お通し
Edamame
Sea Salt or Spicy

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

Beaverbrook Cuvée Rosé

素麺

"The Jellyfish" Rice Noodles
Sake Kasu, Yuzu Kosho, Shiso Oil
Sommelier's Choice of White Wine

サラダ

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

サラダ

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

寿司

Sushi Island
Premium Selection of 6pcs Sushi & Sashimi

寿司

Sushi Island
Premium Selection of 6pcs Sushi & Sashimi

うみから

Beeswax-Poached Lobster
Japanese Rose, Brown Butter, Yuzu Kimizu
Sommelier's Choice of White Wine

和牛

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

和牛

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

Pre-Dessert

水物

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

Pre-Dessert

水物

Mango Yuzu Souffle
Lemongrass Sorbet, Fresh Mango & Lime
Sommelier's Choice of Pudding Wine
165 PER PERSON (330 with Wine Pairing)

