

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
Trio of Tartlets	29

と汁物 SHIRUMONO - Soups

Miso Cappucino Homemade Tofu Foam, Dry Miso	6
あえもの AEMONO - Salads	
Meadow Salad Seasonal Greens, Pickled Rhubarb, Elderflower Dressing	24
Japanese Vegetables Salad Wild & Mountain Vegetables, Myoga, Tosazu	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 Sauce	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		こてんてき SPECIAL BEAVERBROOK NIGIRI / SASHIMI (1 PIECE)	
Beaverbrook Omakase Nigiri Chef ’s Selection of Individually Garnished Nigiri	48	Akami 20 Year-Aged Mirin, Ponzu, Yuzu Kosho	7
Classic Omakase Nigiri Chef ’s Selection of Nigiri served with Nikiri Brush	40	O-Toro Truffle Yuzu Miso, Fresh Truffle	9.5
Classic Omakase Sashimi Three Types of Sashimi	36	Madai Tosa Soy, Spruce Shoots	8.5
Five Types of Sashimi	48	Ebi Yuzu Soy, Yuzu Foam	15.5
こてんてき CLASSIC NIGIRI / SASHIMI (1 PIECE)		Sake Smoked Soy, Black Garlic	6.5
Akami - Dry-Aged Lean Tuna	6	Hamachi Acorn Soy, Madagascar Peppercorns	9
O-Toro - Dry-Aged Fatty Tuna	8.5	Wagyu White Cedar Soy, Fresh Kinome	10.5
Madai - Dry-Aged Japanese Red Bream	7.5	Ika Shio Koji, Fresh Yuzu Zest	15
Ebi - Spanish Carabinero Prawn	14.5	Hotate Shio Koji, Finger Lime	10.5
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		



6 COURSE TASTING MENU	EACH TASTING MENU IS DEVISED TO BE ENJOYED BY THE WHOLE TABLE	8 COURSE TASTING MENU
お通し Edamame Sea Salt or Spicy	PLEASE NOTE THAT THE LAST ORDER FOR OUR TASTING MENUS AT DINNER IS 20:30	お通し Edamame Sea Salt or Spicy
先付 Dry-Aged Toro Crispy Tartlet Juniper Miso, Apple Marigold, Finger Lime <i>Beaverbrook Cuvée Rosé</i>		先付 Dry-Aged Toro Crispy Tartlet 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 Meadow Salad Seasonal Greens, Pickled Rhubarb, Elderflower Dressing <i>Sommelier’s Choice of Sake</i>		サラダ Meadow Salad Seasonal Greens, Pickled Rhubarb, Elderflower Dressing <i>Sommelier’s Choice of Sake</i>
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 <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>		和牛 Kagoshima Wagyu Steak Cognac Miso, Fresh Wasabi, Kinome <i>Sommelier’s Choice of Red Wine</i>
Pre-Dessert		Pre-Dessert
水物 Sicilian Lemon Panna Cotta Almond, Hazelnut, Calamansi Gel, Fresh Ginger <i>Sommelier’s Choice of Pudding Wine</i> 125 PER PERSON <i>(250 with Wine Pairing)</i>		水物 Sicilian Lemon Panna Cotta Almond, Hazelnut, Calamansi Gel, Fresh Ginger <i>Sommelier’s Choice of Pudding Wine</i> 165 PER PERSON <i>(330 with Wine Pairing)</i>

