

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
Popcorn Shrimp Spicy Mayo, Ponzu	19
‘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 Tarlet Yuzu, Matcha, Crispy Leeks	10
Wagyu Crispy Tartlet Wasabi Dressing, Myoga, Caviar	14

Trio of Tartlets	29
-------------------------	----

と汁物 SHIRUMONO - Soup

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	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, 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 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		



4 COURSE TASTING MENU	EACH TASTING MENU IS DEVISED TO BE ENJOYED BY THE WHOLE TABLE	6 COURSE TASTING MENU
お通し		お通し
Edamame Sea Salt or Spicy	PLEASE NOTE THAT LAST ORDER FOR OUR TASTING MENUS ARE 14:00 FOR LUNCH & 20:30 FOR DINNER	Edamame Sea Salt or Spicy
...		...
先付		先付
Dry-Aged Toro Crispy Tartlet		Dry-Aged Toro Crispy Tartlet
Juniper Miso, Apple Marigold, Finger Lime		Juniper Miso, Apple Marigold, Finger Lime
		Beaverbrook Cuvée Rosé
		...
		サラダ
		Meadow Salad
		Seasonal Greens, Pickled Rhubarb, Elderflower Dressing
		Sommelier’s Choice of Sake
...		...
サラダ		寿司
Meadow Salad		Sushi Island
Seasonal Greens, Pickled Rhubarb, Elderflower Dressing		Premium Selection of 6pcs Sushi & Sashimi
		...
		和牛
		Kagoshima Wagyu Steak
		Cognac Miso, Fresh Wasabi, Kinome
		Sommelier’s Choice of Red Wine
		...
		Pre-Dessert
		...
		水物
		Sicilian Lemon Panna Cotta
		Almond-Hazelnut, Soy Milk Calamansi Gel, Fresh Ginger
		Sommelier’s Choice of Pudding Wine
		125 PER PERSON (250 with Wine Pairing)
65 PER PERSON		

