

CHEF'S SELECTIONS

BEAVERBROOK TASTING MENU

Minimum 2 people sharing & Everyone on the table must have the same menu.

Edamame (v)
Sea Salt or Spicy

Beaverbrook Estate Blanc de Blanc

...

Yellowtail Tiradito

Yuzu Soy, Kizami Wasabi & Aubergine

...

Popcorn Shrimp

Spicy Mayo & Butter Ponzu

Pouilly-Fume 'La Moyniere'

...

Assortment of 3 Seasonal Appetisers

...

Beaverbrook Garden Salad (v)
Shiso Dressing & Crunchy Shallots

Shunsetsu

...

Beaverbrook Special Nigiri

...

Grilled Corn-Fed Baby Chicken
Teriyaki Sauce & Sliced Truffle

Kaiken Ultra Merlot

Broccoli

Kimchi & Spicy Lemon Dressing

...

Sorbet

Blackcurrant Sorbet, Lemonade Foam

...

Japanese Mochi Ice Cream

Château Briatte

60

PER PERSON
(120 WITH WINE PAIRING)

会席冬

KAISEKI WINTER MENU

フアアグラ味噌 最中

Miso-Infused Foie Gras, Sweet Chestnut & Smoky Daikon

Laurent-Perrier Cuvée Rosé

...

昆布締め 赤ひめじ 酒粕酢 茗荷
Kombu-Cured Red Mullet, Sake Kasu

Masumi-Okuden

...

蛤 椀 青柚子

Sea Broth, Devon Cherry Stone Clams, Abalone & Yuzu

Gruner Veltliner

...

天然鱸

Wild Seabass, Seasonal Mushrooms & Anchovy Salt

R de Rieussec, Bordeaux Blanc Sec

...

合鴨

Duck Breast, Hoba Miso, & Ginko Nuts

Les Dix de Los Vascos, D.Rothschild

...

御飯

Beaverbrook Chirashi

Kokuryu Kuzuryu

...

一口

Blackcurrant Sorbet, Lemonade Foam

...

梨

Baked Williams Pear, Spiced Cranberries, Black Sesame & Soy Vanilla Ice Cream

Kamoizumi Umeshu

95

PER PERSON
(190 WITH WINE PAIRING)

STARTERS

Edamame (v) 4.5
Sea Salt or Spicy

Japanese Tacos
Wasabi Tobiko & Crispy Seaweed

Tuna, Hot Miso 5

Salmon, Ceviche Miso 4.5

Avocado, Wasabi Soy (v) 3.5

Yellowtail, Sansho Miso 4.5

Yellowtail Tiradito 14.5
Yuzu, Kizami Wasabi & Aubergine

10 Day Aged Tuna Tataki 16
Apple, Mustard & Crispy Seaweed

Kombu-Cured Red Mullet 14
Sake Kasu

Nasu Dengaku (v) 12
Japanese Aubergine, Chilli Miso

SALADS

Beaverbrook Garden Salad (v) 12
Shiso Dressing & Crispy Shallots

Spinach Salad (v) 12
Goma Miso Dressing & Crispy Leeks

TEMPURA

Popcorn Shrimp 14.5
Spicy Mayo & Butter Ponzu

Vegetable Tempura 14.5
Dashi & Grated Daikon

SOUP

Miso Soup / Spicy Miso Soup 4.5
Red & White Miso, Tofu & Wakame

Sea Broth, Devon Cherry Stone Clams 16
Abalone & Yuzu



SASHIMI & NIGIRI SELECTIONS

Beaverbrook Omakase Nigiri

Chef's Selection of Individually Garnished Nigiri 32

Classic Omakase Nigiri

Chef's Selection of Nigiri Served with Nikiri Brush 25

Classic Omakase Sashimi

Three Types of Sashimi 22

Five Types of Sashimi 30

CLASSIC

SUSHI / SASHIMI (1 PIECE)

Akami (10-Day Aged Tuna) 4.5

Chu Toro (10-Day Aged Medium Fatty Tuna) 5.5

O Toro (10-Day Aged Fatty Tuna) 6.5

Unagi (7-day Aged Wild Native Eel) 4.5

Hotate (Scallop from Hokkaido, Japan) 4.5

Sake (Loch Duart Salmon) 3.5

Scottish Langoustine 9

Hamachi (Yellowtail) 4

Ika (Line Caught Cornish Squid) 4

Kagoshima Wagyu (Japanese Wagyu) 6

Hirame (Cactus-Fed Turbot) 3.5

BEAVERBROOK SPECIAL SUSHI / SASHIMI (1 PIECE)

Ika (Cornish Squid) 4.2
Salted Koji, Sudachi Skin & Lemon

Hirame (Cactus-Fed Turbot) 4
Kentish Ants & Sea Salt

Kagoshima Wagyu (Japanese Wagyu) 6.5
Kizami Wasabi & Tosa Soy

Sake (Loch Duart Salmon) 4
Smoked Soy & Black Garlic

Toro (Fatty Tuna) 7
Truffle Yuzu Miso & Fresh Seasonal Truffles

Scottish Langoustine 9.5
Yuzu Foam

Hamachi (Yellowtail) 4.5
Yellow Chilli Ponzu & Black Quinoa

Unagi (7-day Aged Wild Native Eel) 5.5
Foie Gras & Sweet Soy

SUSHI ROLLS

Kappa (v) 4.5
Cucumber Thin Roll

Avocado (v) 4.5
Avocado Thin Roll

Yasai (Vegetable) (v) 8.5
Japanese Pickles & Seasonal Garden Vegetables

Loch Duart Salmon Avocado 9.5
Salmon, Avocado & Yuzu Mayo

Spicy Tuna 11
Tuna, Avocado, Spicy Mayo, Chilli, Masago & Bubu Arare

California 12
Crab, Avocado, Yuzu Kimizu & Yuzu Tobiko

Dragon 14
Tempura Crispy Prawn, Avocado & Sweet Soy

Sukiyaki 18
Braised Wagyu Beef & Onsen Egg

ROBATA GRILL

FISH

Wild Seabass 33
Seasonal Mushrooms & Anchovy Salt

Beaverbrook Black Cod 37
Den Miso & Yuzu Miso

MEAT

Corn-Fed Baby Chicken 26
Teriyaki Sauce & Sliced Truffle

Seared Duck Breast 28
Hoba Miso, Leek Hearts & Ginko Nuts

Kagoshima Wagyu Sirloin Steak A5 (80g) 53
Myoga Pickles, Romanesco, Koji Soy & Snow Salt

ROBATA VEGETABLES & RICE

Tenderstem Broccoli 9
Kimchi Mayo & Spicy Lemon Dressing

Cabbage (v) 16
Sliced Truffle & Sake Butter

Steamed Rice (v) 4
Koshihikari from Japan

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 12.5% service charge will be added to your bill. We are very grateful for any feedback.

