

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

%HDYHRRN QWDWH ZDDQFGH ZDDQF

...

**Yellowtail Tiradito**

Yuzu Soy, Kizami Wasabi & Aubergine

...

**Popcorn Shrimp**

Spicy Mayo & Butter Ponzu

R wknn Hwog )Nc pkgtg)

...

**Assortment of 3 Seasonal Appetisers**

...

**Beaverbrook Garden Salad (v)**

Shiso Dressing & Crunchy Shallots

wpugvuw

...

**Beaverbrook Special Nigiri**

...



**Grilled Corn-Fed Baby Chicken**

Teriyaki Sauce & Sliced Truffle

***Kaiken Ultra Merlot***

**Broccoli**

Kimchi & Spicy Lemon Dressing

...

**Lemon Sorbet**

Lemonade Foam

...

**Japanese Mochi Ice Cream**

***Château Briatte***

60

PER PERSON  
(120 WITH WINE PAIRING)

会席冬  
KAISEKI SPRING MENU

ファアグラ味噌 最中  
**Monkfish Cheek Tataki**

Yuzu, Tosazu Jelly & Perigord Truffles

***Laurent-Perrier Cuvée Rosé***

...

昆布締め 赤ひめじ 酒粕酢 茗荷

**Nordic King Crab**

Sashimi, Tempura & Grilled

***Auxey-Duresses Blanc, O. Leflaive***

...

蛤蜊 青柚子

**Red Snapper Broth**

Daikon, Yuzu & Kinome

***Houo Seitoku***

...

天然鱈

**Tuna Nigiri & Maki**

Chef's Selection

***Gruner Veltliner***

...

合鴨

**Hen Of The Woods**

Roasted & Smoked Local Mushrooms, Spruce & Moss Broth

***Assyrtiko "Wild Ferment"***

...

御飯

**Robata Grilled Lamb Cutlets**

Spicy Marigold Miso, Jerusalem Artichokes & Reindeer Moss

***Caro, Dom. Rothschild & Catena***

...

一口

**Lemon Sorbet, Lemonade Foam**

...

梨

**Passion Fruit Soufflé**

Dark Chocolate Sorbet

***Chateau Rieussec***

95

PER PERSON  
(190 WITH WINE PAIRING)

STARTERS

**Edamame (v)**

Sea Salt or Spicy

4.5

**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**

Yuzu, Kizami Wasabi & Aubergine

14.5

**10 Day Aged Tuna Tataki**

Apple, Mustard & Crispy Seaweed

16

**Nasu Dengaku (v)**

Japanese Aubergine, Spicy Plantain Miso

12

SALADS

**Beaverbrook Garden Salad (v)**

Shiso Dressing & Crispy Shallots

12

**Spinach Salad (v)**

Goma Miso Dressing & Crispy Leeks

12

TEMPURA

**Popcorn Shrimp**

Spicy Mayo & Butter Ponzu

14.5

**Vegetable Tempura**

Dashi & Grated Daikon

14.5

SOUP

**Miso Soup / Spicy Miso Soup**

Red & White Miso, Tofu & Wakame

4.5

**Red Snapper Broth**

Daikon, Yuzu & Kinome

12



## 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  
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

**Beaverbrook Chirashi** 32  
Chef's Selection Of Sashimi Served On  
Koshihikari Rice

## 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

**Nordic King Crab** 42  
Tempura & Grilled

**Beaverbrook Black Cod** 37  
Den Miso & Yuzu Miso

### MEAT

**Corn-Fed Baby Chicken** 26  
Teriyaki Sauce & Sliced Truffle

**Robata Grilled Lamb Cutlets** 28  
Spicy Marigold Miso, Jerusalem Artichoke &  
Reindeer Moss

**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

**Hen Of The Woods**  14  
Roasted & Smoked Local Mushrooms,  
Spruce & Moss Broth

**Steamed Rice (v)** 4  
Koshihikari from Japan

 - this dish contains Kentish ants to give a delicate citrus flavour

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.

