

CHEF SELECTION

Minimum 2 people sharing

Edamame (v)
Sea Salt or Spicy

Yellowtail Tiradito
Yuzu Soy, Kizami Wasabi & Aubergine

Popcorn Shrimp
Spicy Mayo & Butter Ponzu

Assortment of 3 Seasonal Appetisers

Beaverbrook Garden Salad (v)
Shiso Dressing & Crunchy Shallots

Beaverbrook Special Nigiri 

Grilled Corn Fed Baby Chicken
Teriyaki Sauce & Sliced Truffle

Broccoli
Kimchi & Spicy Lemon Dressing

Sorbet
Lemon Sorbet, Lemonade Foam

Selection of Japanese Mochi Ice cream

60
PER PERSON



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. If we have not lived up to expectations, the service charge will be removed and every effort will be made to redeem ourselves. Please speak to our team about the gluten free dishes on our menu or if you require any other information regarding allergies.

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Assortment of 3 Seasonal Appetisers

Beaverbrook Garden Salad (v)
Shiso Dressing & Crunchy Shallots

Beaverbrook Special Nigiri 

Beaverbrook Black Cod
Den Miso & Yuzu Miso

Robata Grilled Lamb Cutlets
Spicy Marigold Miso, Jerusalem Artichokes & Reindeer Moss

Tenderstem Broccoli
Kimchi Mayo & Spicy Lemon Dressing

Sorbet
Lemon Sorbet, Lemonade Foam

Flourless Wild Bean Chocolate Nemesis
Crème Fraîche & Candied Kumquats

75
PER PERSON



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鮫鱈

Monkfish Cheek Tataki
Yuzu, Tosazu Jelly & Perigord Truffles

Laurent-Perrier Cuvée Rosé

...

たらば蟹

Nordic King Crab
Sashimi, Tempura & Grilled

Auxey-Duresses Blanc, O. Leflaive

...

真鯛 清汁

Red Snapper Broth
Daikon, Yuzu & Kinome

Houo Seitoku

...

八寸

Tuna

Chef's Selection of Sushi & Appetisers

Gruener Veltliner

...

舞茸

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

Assyrtiko "Wild Ferment"

...

仔羊

Robata Grilled Lamb Cutlets
Spicy Marigold Miso, Jerusalem Artichokes & Reindeer Moss

Caro, Dom. Rothschild & Catena

...

一口

Lemon Sorbet, Lemonade Foam

...

本菓子

Passion Fruit Soufflé
Dark Chocolate Sorbet

Château Rieussec

...

Petit Fours

95

PER PERSON

(190 with Wine Pairing)

