

STARTERS

Edamame (v) Sea Salt or Spicy	4.5
Yellowtail Tiradito Yuzu, Kizami Wasabi & Aubergine	14.5
Toro Tartar Yuzu Miso & Sliced Truffles	16
Nasu Dengaku (v) Japanese Aubergine, Spicy Plantain Miso	12

SALADS

Beaverbrook Garden Salad (v) Shiso Dressing & Crispy Shallots	12.5
Foraged Salad Foraged Leaves, Dashi Jelly & Crispy Tofu Skin	15.5
 TEMPURA	
Popcorn Shrimp Spicy Mayo & Ponzu	16
Vegetable Tempura Tendashi Gel	14.5

SOUP

Miso Cappucino Tofu Foam & Dry Miso	5
Lobster Miso Shinjo Dumpling, Yuzu & Douglas Fir	14.5

SASHIMI & NIGIRI SELECTIONS

Beaverbrook Omakase Nigiri Chef's Selection of Individually Garnished Nigiri	34
Classic Omakase Nigiri Chef's Selection of Nigiri Served with Nikiri Brush	27
Classic Omakase Sashimi Three Types of Sashimi	24
Five Types of Sashimi	32
CLASSIC SUSHI / SASHIMI (1 PIECE)	
Akami (Lean Tuna)	5
O Toro (Fatty Tuna)	8.5
Unagi (Wild Native Eel)	5.5
Hotate (Japanese Scallop)	5
Sake (Loch Duart Salmon)	5
Saba (Cornish Mackerel)	4.5
Hamachi (Yellowtail)	5.5
Kagoshima Wagyu A5	9.5
Hirame (Turbot)	5.5

**BEAVERBROOK SPECIAL
SUSHI / SASHIMI (1 PIECE)**

Hirame (Turbot)  Shio Koji & Kentish Ants	6
Kagoshima Wagyu A5 Kizami Wasabi & Zuke Soy	10
Sake (Loch Duart Salmon) Smoked Soy & Black Garlic	5.5
Toro (Fatty Tuna) Truffle Yuzu Miso & Fresh Seasonal Truffles	9
Hamachi (Yellowtail) Plum Soy & Umeboshi From Beaverbrook Trees	6
Unagi (Wild Native Eel) Fresh Kinome & Sweet Soy	6
Akami (Lean Tuna) Nikiri Soy & Kombu Salt	5.5
Saba (Cornish Mackerel) Ginger Soy & Spring Onions	5
Hotate (Japanese Scallop) Sea Truffle & Marigold	5.5
Beaverbrook Chirashi Chef's Selection Of Sashimi Served On Koshihikari Rice	34



- 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.



SUSHI ROLLS	
Kappa (v) Cucumber Thin Roll	4.5
Avocado (v) Avocado Thin Roll	5.5
Yasai (Vegetable) (v) Japanese Pickles & Seasonal Garden Vegetables	8.5
Loch Duart Salmon Asparagus Salmon, Asparagus & Yuzu Mayo	10
Spicy Tuna Tuna, Avocado, Spicy Mayo, Chilli, Masago & Bubu Arare	12
Watarigani Softshell Crab, Spring Onions, Masago & Natto Sauce	14

ROBATA GRILL	
FISH	
Wild Native Eel (5 day aged) Unagi Kabayaki With Fresh Kinome	42
Beaverbrook Black Cod Den Miso & Yuzu Miso	39
MEAT	
Corn-Fed Baby Chicken Teriyaki Sauce & Sliced Truffle	27
Kagoshima Wagyu Sirloin Steak A5 (80g) Hanaho, Spruce & Juniper Miso	56
ROBATA VEGETABLES & RICE	
Tenderstem Broccoli Kimchi Mayo & Spicy Lemon Dressing	9
Cabbage (v) Sliced Truffle & Sake Butter	16
Steamed Rice (v) Koshihikari from Japan	5

BEAVERBROOK TASTING MENU	
お通し	
Edamame (v) Sea Salt or Spicy	
...	
先付け	
Yellowtail Tiradito Yuzu Soy, Kizami Wasabi & Aubergine	
...	
揚げ物	
Popcorn Shrimp Spicy Mayo & Ponzu	
...	
八寸	
Assortment of 3 Seasonal Appetisers	
...	
お寿司	
Beaverbrook Special Nigiri	
...	
焼き物	
Beaverbrook Black Cod Den Miso & Yuzu Miso	
...	
お食事	
Corn-Fed Baby Chicken Don Teriyaki, Broccoli & Sliced Truffle on Koshihikari Rice	
...	
Japanese Mochi Ice Cream	
70	
PER PERSON	

夏のお品書き	
KAISEKI SUMMER MENU	
お通し	
Edamame (v) Sea Salt or Spicy	
...	
季節菜	
Foraged Salad Foraged Leaves, Dashi Jelly & Crispy Tofu Skin	
...	
お椀	
Lobster Miso Shinjo Dumpling, Yuzu & Douglas Fir	
...	
八寸	
Assortment of 5 Seasonal Appetisers	
...	
お造り	
Chef's Sashimi Selection Tuna & White Fish	
...	
焼き物	
Kagoshima Wagyu A5 Hanaho, Spruce & Juniper Miso	
...	
お食事	
Unagi Don Unagi Kabayaki With Fresh Kinome on Koshihikari Rice	
...	
甘味	
Azuki Marshmallow	
120	
PER PERSON	

