


STARTERS

Edamame (v) Sea Salt or Spicy	5
Hokkaido Scallop & Brill Ceviche Tiger Milk, Lime Zest & Benitade	14
'Ike-jime' Red Bream Usuzukuri White Truffle Ponzu Jelly & Fresh Truffles	16
'Dry-Aged' Tuna Tataki Myoga & Pickled Wasabi	18
Nasu Dengaku Japanese Aubergine & Spicy Plantain Miso	12

BEAVERBROOK SPECIALS

Grade 11 Japanese Kobe Beef Sukiyaki Enoki Mushrooms, Braised Onions & Onsen Egg	135
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SALADS

Beaverbrook Garden Salad (v) Shiso Dressing & Cripny Shallots	14
Foraged Salad  Foraged Leaves & Dashi Jelly	15.5
Seaweed Salad (v) Costal Seaweeds & Tosazu Foam	16

TEMPURA

Popcorn Shrimp Spicy Mayo & Ponzu	16.5
Vegetable Tempura Pine Dashi	14.5

SOUP

Miso Cappucino Homemade Tofu Foam & Dry Miso	6
Lobster Tokoroten Homemade Shio Koji, Tomato Dashi & Ice Noodles	32

SASHIMI & NIGIRI SELECTIONS


Beaverbrook Omakase Nigiri  Chef 's Selection of Individually Garnished Nigiri	46
Classic Omakase Nigiri Chef 's Selection of Nigiri served with Nikiri Brush	38
Classic Omakase Sashimi Three Types of Sashimi	36
Five Types of Sashimi	48

CLASSIC SUSHI / SASHIMI (1 PIECE)

Dry-Aged Akami	5
Dry-Aged O Toro	8.5
'Ike-jime' Red Bream	7.5
Scottish Langoustine	13.5
'Ike-jime' Eel (5 day Aged)	5.5
Scottish Salmon from Loch Duarte	5.5
Cornish Mackerel	6
'Kobu-jime' Brill	8
Japanese Wagyu A5 from Kagoshima	9.5

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

Akami Nikiri Soy & Kombu Salt	6
O Toro Truffle Yuzu Miso & Fresh Truffle	9.5
'Ike-jime' Red Bream  Shio Koji & Kentish Ants	8.5
Scottish Langoustine Japanese Salt & English Bergamot	14.5
'Ike-jime' Wild Eel (5 day Aged) Fresh Kinome & Sweet Soy	6.5
Scottish Salmon from Loch Duarte Tosazu Jelly & Benitade	6.5
Cornish Mackerel Ginger Soy & Spring Onions	5.5
'Kobu-jime' Brill Yeast Soy & Pink Peppercorn	9
Japanese Wagyu A5 from Kagoshima Pickled Wasabi & Zuke Soy	10.5

 - this dish contains Kentish ants to give a distinctive 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 (Vegetables) (v) Japanese Pickles & Seasonal Garden Vegetables	8.5
Salmon Avocado Salmon, Avocado, Yuzu Mayo & Yuzu Tobiko	10
Spicy Tuna Tuna, Avocado, Spicy Mayo & Bubu Arare	12
Watarigani Softshell Crab, Shiso & Chive Salad	16
Scallop Roll Sansho Pepper Mayo & Leeks	18
Sukiyaki Roll Braised Wagyu A5 & Onsen Egg	19

ROBATA GRILL

FISH

Black Cod Den Miso & Yuzu Miso	39
Lemon Sole Shiso & Crispy Kombu	39
Jumbo Prawn Yuzu Kosho & Sansho Pepper	34

MEAT

Pork Belly Orange Ponzu Glaze & Spring Onions	34
Lamb Cutlets Korean Spice & Crispy Quinoa	42
Wagyu A5 from Kagoshima Juniper Miso & Hanaho	62

(Last Minute Smoked & Served at Room Temperature)

ROBATA VEGETABLES & RICE

White Asparagus  Samphire, Chilli & Sake Kasu	14
Broad Beans, Bamboo Shoots & Wakame Marigold Miso & Fresh Kinome	11
Steamed Rice with Spruce Shoots (v) Koshihikari from Japan	7.5



BEAVERBROOK TASTING MENU

お通し
Edamame (v) Sea Salt or Spicy
...
先付け
Hokkaido Scallop & Brill Ceviche Tiger Milk, Lime Zest & Benitade
...
揚げ物
Popcorn Shrimp Spicy Mayo & Ponzu
<i>Beaverbrook Estate Blanc de Blancs</i>
...
八寸
Assortment of 3 Seasonal Appetisers
お寿司
...
Beaverbrook Special Nigiri 
<i>Akitabare "Shunsetsu"</i>
...
焼き物
Beaverbrook Black Cod Den Miso & Yuzu Miso
<i>Pouilly Fume "La Moyniere"</i>
...
お食事
Pork Belly Orange Ponzu Glaze & Spring Onions
<i>Kaiken Ultra Merlot</i>
...
Flower Pot Japanese Whisky Ganache & Nasturtium
<i>Umeshu "Karakuchi"</i>

75 PER PERSON
(150 with Wine Pairing)



**春のお品書き
SPRING KAISEKI MENU**

お通し
Edamame (v) Sea Salt or Spicy
...
先附
'Ike-jime' Red Bream Usuzukuri Yuzu Ponzu & Fresh Truffles
<i>Laurent-Perrier Cuvee Rose</i>
...
煮物
Lobster Tokoroten Homemade Shio Koji, Tomato Dashi & Ice Noodles
<i>R. Rieussec</i>
...
八寸
Assortment of 5 Seasonal Appetisers
...
蒸し物 
Beaverbrook Special Nigiri <i>Akitabare "Shunsetsu"</i>
...
焼物
Lemon Sole Shiso & Crispy Kombu
<i>Auxly Duresse</i>
...
強肴
Lamb Cutlets Korean Spice & Crispy Quinoa
<i>Riccitelli Malbec</i>
...
水物
Beehive Beaverbrook Honey, Yuzu & Birch
<i>Umeshu "Karakuchi"</i>

120 PER PERSON
(240 with Wine Pairing)