

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 (v) Japanese Aubergine & Spicy Plantain Miso	12

BEAVERBROOK SPECIALS

Grade 11 Japanese Kobe Beef Sukiyaki Enoki Mushrooms, Braised Onions & Onsen Egg	135
Sea Urchin & Squid Noodles Yuzu Kosho, Onsen Yolk & Hanaho	32

SALADS

Beaverbrook Garden Salad (v) Shiso Dressing & Cripny Shallots	14
Spinach Salad Sesame Miso & Crispy Leeks	14.5
Seaweed Salad Coastal Seaweeds & Tosazu Foam	16

TEMPURA

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

SOUP

Miso Cappucino Homemade Tofu Foam & Dry Miso	6
Cherry Stone Clam Broth Abalone & Sea Purslane	18.5

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
Scottish Salmon from Loch Duarte	5.5
Cornish Mackerel	6
'Kobu-jime' Brill	8
Japanese Wagyu A5 from Kagoshima	9.5
5 Day Dry-Aged Eel	8.5

**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
Scottish Salmon from Loch Duarte Tosazu Jelly & Benitade	6.5
Cornish Mackerel Ginger Soy & Spring Onions	7
'Kobu-jime' Brill Yeast Soy & Pink Peppercorn	9
Japanese Wagyu A5 from Kagoshima Pickled Wasabi & Zuke Soy	10.5
5 Day Dry-Aged Eel Sweet Soy & Fresh Kinome	9.5

 - 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, 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
Monkfish Shiso & Crispy Kombu	39
Unagi Kabayaki Fresh Wasabi & Kinome	45

MEAT

Beef Tenderloin Fennel, Japanese Chrysanthemum & Fresh Wasabi	38
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

Tender-stem Broccoli Kimchi Mayo & Spicy Lemon Dressing	14
Broad Beans, Bamboo Shoots & Wakame Marigold Miso & Fresh Kinome	11
Steamed Rice (v) Koshihikari from Japan	6



BEAVERBROOK TASTING MENU

お通し
Edamame (v) Sea Salt or Spicy
...
先付
Hokkaido Scallop & Brill Ceviche Tiger Milk, Lime Zest & Benitade
<i>Beaverbrook Estate Blanc de Blancs</i>
...
揚げ物
Popcorn Shrimp Spicy Mayo
...
八寸
Assortment of 3 Seasonal Appetisers
...
寿司
Beaverbrook Special Nigiri 
<i>Koshi No Kanban "Tokusen"</i>
...
焼き物
Beaverbrook Black Cod Den Miso & Yuzu Miso
<i>Pouilly Fume "La Moyniere"</i>
...
強肴
Beef Tenderloin Pickled Fennel, Daikon, Mizuna, Chrysanthemum & Fresh Wasabi
<i>Kaiken Ultra Merlot</i>
...
水物
Flower Pot Japanese Whisky Ganache & Nasturtium
<i>Chateau Briatte</i>

75 PER PERSON
(150 with Wine Pairing)



EACH TASTING MENU IS DEVISED TO BE ENJOYED BY THE WHOLE TABLE

PLEASE NOTE THAT LAST ORDER FOR OUR TASTING MENUS ARE 14:00 FOR LUNCH & 20:30 FOR DINNER

夏のお品書き
AUTUMN KAISEKI MENU

お通し
Edamame (v) Sea Salt or Spicy
...
先付
Sea Urchin & Squid Noodles Yuzu Kosho, Onsen Yolk & Hanaho
<i>Laurent-Perrier Cuvee Rose</i>
...
先付
Cherry Stone Clam Broth Abalone & Sea Purslane
<i>R. Rieussec</i>
...
八寸
Assortment of 5 Seasonal Appetisers
...
寿司
Beaverbrook Special Nigiri 
<i>Masumi "Okuden"</i>
...
揚げ物
Monkfish Shiso, Crispy Kombu & Ice Plant
<i>Auxey Duresse</i>
...
強肴
Lamb Cutlets Korean Spice & Crispy Quinoa
<i>Riccitelli Malbec</i>
...
水物
Beehive Honey, Yuzu, Aged Mirin & Bee Pollen
<i>Kamoizumi Umeshu</i>

120 PER PERSON
(240 with Wine Pairing)