

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

SOUP

Miso Cappucino Homemade Tofu Foam & Dry Miso	6
Sea Broth Cherry Stone Clams & Abalone	14.5

SALADS

Beaverbrook Garden Salad (v) Shiso Dressing & Cripny Shallots	14
Spinach Salad Goma Miso & Crispy Leeks	15.5
Seaweed Salad Coastal Seaweeds & Tosazu Foam	16

TEMPURA

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

Beaverbrook Vegetable Nigiri

Red pepper & Basil	3.5
Grilled Aubergine & Yuzu Kosho	4
Shitake Truffle	4.5


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

**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 An 	8.5
Scottish Langoustine Japanese Salt & English Bergamot	14.5
Scottish Salmon from Loch Duarte Tosazu Jelly & Benitade	6.5
Cornish Mackerel Tomato Namero	7
'Kobu-jime' Brill Pickled Cucumber & Shio Kombu	9
Japanese Wagyu A5 from Kagoshima Pickled Wasabi & Zuke Soy	10.5
Scallop Saikyo Pesto	8
Yellowtail Yuzu Kosho & Sudachi Zest	7
Unagi	10.5
Sardine Ginger soy and Spring onions	7



- 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
Negi Toro O Toro and Spring Onion	12
Sukiyaki Roll Braised Wagyu A5 & Onsen Egg	19

ROBATA VEGETABLES & RICE

Tenderstem Broccoli Spicy Lemon Miso	11
Broad Beans, Bamboo Shoots & Wakame Marigold Miso & Fresh Kinome	11
Steamed Rice with Spruce Shoots (v) Koshihikari from Japan	7.5

ROBATA GRILL

FISH

Black Cod Den Miso & Yuzu Miso	39
Monkfish Shiso, Finger Lime & Crispy Kombu	39
Jumbo Prawn Yuzu Kosho & Sansho Pepper	29

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)

SUKIYAKI

Grade 11 Japanese Kobe beef £135

Japanese Wagyu A5 from Kagoshima £85

Enoki Mushrooms, Pac Choi, Braised Onions, Konyaku Noodles
& Onsen Egg

