

OTSUMAMI - Small Bites

Edamame (v) Sea Salt or Spicy	5
Padron Peppers (v) Jalapeño Dressing	10
Daikon Summer Roll (v) Seasonal Leaves, Shiso & Ponzu	6
Chicken Dumplings Goma Soy & Spicy Garlic Layu	11
Okra Tempura Sancho Salt & Yuzu Kosho	11
Popcorn Shrimp Spicy Mayo & Ponzu	17
Mixed Vegetable Tempura (v) Ten Dashi	15
SALADA - Salads	
Beaverbrook Garden Salad (v) Shiso Dressing & Crispy Shallots	14
Spinach Salad (v) Goma Miso & Crispy Leeks	15
Seaweed Salad Coastal Seaweeds & Tosazu Foam	16
Watarigani Tempura Softshell Crab, Shiso & Chive Salad	17
White Kimchi (v) Shichimi & Ponzu	7
Tsukemono (v) Selection of Seasonal Pickles	10

NAMA - Raw

Toro Tartare Wasabi Soy, Oscietra Caviar & Sanbei	22
Seared Salmon Carpaccio Yuzu Kosho Soy & Puffed Buckwheat	14
Yellowtail Usuzukuri Yuzu Miso & Black Truffles	25
O-Toro Tataki Ponzu, Jangaji Pickle & Shichimi	29
SHIRUMONO - Soup	
Dobin Mushi Broth (v) Tamari & Lime	9
Miso Soup (v) Tofu, Spring Onion & Wakame	6
YASAI - Vegetables	
Nasu Sunimono (v) Roasted Aubergine & Candied Pecans	10
Cauliflower Tempura (v) Pickled Jalapeño Miso & Sesame	12
Homemade Tofu (v) *served cold Toasted Buckwheat, Sweet Soy & Spring Onion	10
Tenderstem Broccoli (v) Spicy Lemon Miso	11
Hispi Cabbage (v) Sake Kombu & Winter Truffles	12
Steamed Rice (v) Koshihikari from Japan	6

UMI KARA - From the Sea

Konro BBQ Blue Prawn - cook at the table Chilli & Garlic Butter	29
Simmered 'Nitsuke' Turbot Sweet Yuzu Soy, Ginger & Spring Onion	26
Lobster Tempura Cha Soba Noodles & Yuzu Pepper	46
Alaskan Black Cod Den Miso & Yuzu Miso	46
NIKU ROBATA - Charcoal Grilled Meat	
Organic Baby Chicken Port Miso, Sancho Pepper & Lemon	28
10oz Dry-Aged Scottish Rib-Eye Yaki Niku & Lime	56
Welsh Lamb Cutlets Korean Chilli Spice & Crispy Quinoa	42
Konro BBQ Wagyu A5 - cook at the table Umeboshi Dressing	85

MAKI - Sushi Rolls

Salmon & Avocado Crispy Salmon Skin, Red Miso & Ponzu	12
Yasai (v) Japanese Pickles & Garden Vegetables	9
Kiraboshi Daikon Pickle (v) Carrot, Shiitake & Sesame	9
Negi Toro O-Toro & Spring Onion	12
Negi Hamachi Yellowtail & Spring Onion	12
Softshell Crab Futomaki Shiso, Pickles & Avocado	16
Spicy Wasabi Tuna Spring Onion & Pickled Myoga	14
Sukiyaki Braised Wagyu & Onsen Egg	19

TSUIKA - Additions

Black Truffles (5g)	35
Oscietra Caviar (10g)	40
Fresh Wasabi (5g)	8

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.



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)

Akami	6
O-Toro	8.5
Chu-Toro	8
'Ike-jime' Red Bream	7.5
Hokkaido Scallop	7
Scottish Salmon from Loch Duart	6
Cornish Mackerel	6
Seabass	8
Japanese Wagyu A5 from Kagoshima	9.5
Squid	7
Freshwater Eel & Sweet Soy	10

*Temaki and Gunkan available upon request

BEAVERBROOK SPECIAL NIGIRI / SASHIMI (1 PIECE)

Akami Onion Ponzu	7
O-Toro Miso & Fresh Truffle	9.5
Chu-Toro Caviar	9
'Ike-jime' Red Bream Plum Compote	8.5
Scottish Salmon from Loch Duart Finger Lime	7
Cornish Mackerel Negi & Aniseed Myrtle	7
Japanese Wagyu A5 from Kagoshima Salt & Pepper Benitade	10.5
Japanese Yellowtail Salted Seaweed	8
Seabass Ginger Jam & Chives	8
Squid Pineapple Salsa	8
Red Pepper (v) Shiso	4
Grilled Aubergine (v) Red Peppercorn	4
Shiitake Mushroom (v) Miso & Fresh Truffle	4.5

