

THE DINING ROOM

OUR JAPANESE GRILL



A modern approach to Japanese cuisine, incorporating seasonal ingredients, many of which are grown in Beaverbrook's very own kitchen garden.

OMAKASE APPETISER

A Daily Changing Selection of Our Chef's Favourite Appetisers. Per Person 20

SNACKS

Edamame 4
Sea Salt or Spicy

Japanese Tacos
Hot Miso, Wasabi Tobiko & Crispy Seaweed
Tuna 4.5
Salmon 4
Avocado 3.5

Crispy Rice
Masago & Spicy Mayo
Tuna 13
Salmon 12
Avocado 11

SALADS

Beaverbrook Garden Salad 11.5
Shiso Dressing & Crunchy Shallots

Mixed Kaiso Salad 8.5
Mixed Seaweeds & Tosazu Dressing

Spinach Salad 8.5
White Sesame Miso Dressing

STARTERS

Miso Soup / Spicy Miso Soup 4.5
Red & White Miso, Tofu & Wakame

Toro Tartare 18
Wasabi Soy & Caviar

Yellow Tail Tiradito 14.5
Yuzu, Kizami Wasabi & Aubergine

Miso Seafood Ceviche 10
Peruvian Chilli & Apple Salsa

Nasu Dengaku 8
Aubergine, Yuzu Miso & White Amaranth

TEMPURA

Lobster Tempura 35
Lobster Mayo & Jalapeño Shiso Dressing

Shrimp Tempura 12
Dashi & Grated Daikon

Popcorn Shrimp 13
Spicy Mayo & Wasabi Mayo

Vegetable Tempura 10
Dashi & Grated Daikon



SASHIMI & NIGIRI SELECTIONS

Beaverbrook Omakase Nigiri Chef's Selection of Individually Garnished Nigiri	25
Classic Omakase Nigiri Chef's Selection of Nigiri Served with Nikiri Brush	21
Classic Omakase Sashimi Three Types of Sashimi	20
Five Types of Sashimi	30
Beaverbrook Omakase Vegetable Nigiri Chef's Selection of Individually Garnished Nigiri	18

CLASSIC SUSHI / SASHIMI (1 PIECE)

Akami (Tuna)	3
Chu Toro (Medium Fatty Tuna)	4
O Toro (Fatty Tuna)	5
Unagi (Wild Native Eel)	3.3
Hotate (Diver Caught Scallop)	4
Ebi (Prawn)	2.5
Sake (Loch Duart Salmon)	3
Hamachi (Yellow Tail)	3.5
Suzuki (Seabass)	2.5
Ika (Squid)	2.5
Miyazagi Wagyu (Japanese Wagyu)	5

BEAVERBROOK SPECIAL SUSHI / SASHIMI (1 PIECE)

Ika (Squid) Salted Koji, Sudachi Skin & Lemon	3
Suzuki (Seabass) Crispy Ants, Clover Leaf & Sea Salt	3
Miyazagi Wagyu (Japanese Wagyu) Kizami Wasabi & Tosa Soy	5.5
Sake (Loch Duart Salmon) Smoked Soy Crust & Wild Black Garlic	3.5
Toro (Fatty Tuna) Truffle Yuzu Miso & Fresh Summer Truffles	5.5
Ao Ebi (Blue Prawn) Kombu & Yuzu Kosho	3
Hamachi (Yellow Tail) Yellow Chilli Ponzu & Black Quinoa	4
Unagi (Wild Native Eel) Foie Gras & Sweet Soy	3.8

SUSHI ROLLS

Kappa Cucumber Thin Roll	3.5
Avocado Avocado Thin Roll	3.5
Yasai (Vegetable) Japanese Pickles & Seasonal Garden Vegetables	8
Negi Toro Chopped Fatty Tuna & Spring Onions	10
Salmon Avocado Salmon, Avocado & Yuzu Mayo	8
Spicy Tuna Tuna, Avocado, Spicy Mayo, Chilli, Masago & Crispy Yuba	10
California Crab, Avocado & Yuzu Mayo	9.5
Prawn Tempura Tempura Crispy Prawn & Spicy Mayo	9
Dragon Tempura Crispy Prawn, Avocado & Sweet Soy	13.5
Scallop Tartare Scallops, Seasonal Garden Vegetables, Yuzu Tobiko & Spicy Mayo	13
The Beaverbrook Fresh Summer Truffles, Caviar & Yuzu Miso	35

ROBATA & JOSPER GRILLS

FISH	
Koji Halibut Watercress, Pink Pepper, Yuzu Soy & Sesame Oil	23
Grilled Loch Duart Salmon Green Tea Miso, Green Tea Ash & Daikon Salsa	20.5
Beaverbrook Black Cod Marinated in Den Miso with Yuzu Miso & Pickled Daikon	35
Charcoal Grilled Half Lobster Kinome Lime, White Sesame & Chives	35

MEAT

Corn Fed Baby Chicken Teriyaki Sauce & Sliced Truffle	21
Smoked Josper Grilled Lamb Cutlets Sweet Onion, Sesame Soy & Chilli	13
Grilled Beef Tender Loin 180g Spicy Soy, Pickled Daikon & Dried Chilli	25
Grilled Japanese Wagyu 100g Shimeji Mushrooms & Hoba Miso	50

ROBATA VEGETABLE

Asparagus White Sesame Dressing & Black Quinoa	11
Broccoli Kimchi Mayo & Spicy Tosazu	7.5
Cabbage Sliced Truffle & Sake Butter	16
Tofu Spicy Anticucho	15



CHEFS SELECTION

MENU 1

Edamame Spicy

Crispy Rice Tuna

Beaverbrook Garden Salad

Miso Soup

Yellow Tail Tiradito

Pop Corm Shrimp

Beaverbrook Mae Nigiri, Salmon Avocado Roll, Vegetable

Corn Fed Baby Chicken

55 Per Person

MENU 2

Edamame Spicy

Tacos Salmon & Crispy Rice Tuna

Yellow Tail Tiradito

Toro Tar Tar

Beaverbrook Garden Salad

Bever Brook Mae Nigiri

Koji Halibut

Smoked Jospier Grilled Lamb Cutlets

75 Per Person



BEAVERBROOK