

THE DINING ROOM

OUR JAPANESE GRILL



CHEF'S SELECTIONS

Minimum 2 people sharing

Edamame (v)

Sea Salt or Spicy

Crispy Rice

Salmon Tartare Masago & Spicy Mayo

Yellow Tail Tiradito

Yuzu Soy, Kizami Wasabi & Aubergine

Beaverbrook Garden Salad (v)

Shiso Dressing & Crunchy Shallots

Popcorn Shrimp

Spicy Mayo & Butter Ponzu

Beaverbrook Special Nigiri

Grilled Corn Fed Baby Chicken

Teriyaki Sauce & Sliced Truffle

Broccoli

Kimchi & Spicy Lemon Dressing

Sorbet

Green Basil, Lemonade Foam

Selection of Japanese Mochi Ice cream

Mango Yuzu

60

PER PERSON

Salmon Tacos

Hot Miso, Wasabi Tobiko & Crispy Seaweed

Crispy Rice

Tuna Tartare, Masago & Spicy Mayo

Yellow Tail Tiradito

Yuzu Soy, Kizami Wasabi & Aubergine

Beaverbrook Garden Salad (v)

Shiso Dressing & Crunchy Shallots

Beaverbrook Special Nigiri

Grilled Koji Halibut

Watercress, Pink Pepper, Yuzu Soy & Sesame Oil

Grilled Wagyu Hoba Miso

Shimeji Mushrooms & Hoba Miso

Cabbage (v)

Sliced Truffle & Sake Butter

Sorbet

Green Basil, Lemonade Foam

Smoked Chocolate & Uisuki Cream

Malt Mandarin Sorbet

90

PER PERSON

OMAKASE APPETISER

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

20

STARTERS

Edamame (v)

Sea Salt or Spicy

4.2

Japanese Tacos

Hot Miso, Wasabi Tobiko & Crispy Seaweed

Tuna

4.5

Salmon

4

Avocado (v)

3.5

Crispy Rice

Masago & Spicy Mayo

Tuna

13

Salmon

12

Avocado (v)

11

Miso Soup / Spicy Miso Soup (v)

Red & White Miso, Tofu & Wakame

4.5

Toro Tartare

Wasabi Soy & Caviar

18

Yellow Tail Tiradito

Yuzu, Kizami Wasabi & Aubergine

14.5

Miso Seafood Ceviche

Peruvian Chilli & Apple Salsa

10

Nasu Dengaku (v)

Aubergine, Yuzu Miso & White Amaranth

8

Steamed Rice (v)

3

SALADS

Beaverbrook Garden Salad (v)
Shiso Dressing & Crunchy Shallots

11.5

Mixed Kaiso Salad (v)
Mixed Seaweeds & Tosazu Dressing

8.5

Spinach Salad (v)
White Sesame Miso Dressing

8.5

TEMPURA

Lobster Tempura
Wasabi Mayo & Jalapeño Shiso Dressing

35

Shrimp Tempura
Dashi & Grated Daikon

12

Popcorn Shrimp
Spicy Mayo & Butter Ponzu

13

Vegetable Tempura (v)
Dashi & Grated Daikon

10

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. If we have not lived up to expectations, the service charge will be removed and every effort will be made to redeem ourselves.
Please speak to our team about the gluten free dishes on our menu or if you require any other information regarding allergens.



SASHIMI & NIGIRI SELECTIONS

Beaverbrook Omakase Nigiri Chef's Selection of Individually Garnished Nigiri	30
Classic Omakase Nigiri Chef's Selection of Nigiri Served with Nikiri Brush	23
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)	3.5
Hotate (Diver Caught Scallop)	4.5
Ebi (Prawn)	3
Sake (Loch Duart Salmon)	3
Hamachi (Yellow Tail)	3.5
Suzuki (Seabass)	2.5
Ika (Squid)	2.5
Miyazagi Wagyu (Japanese Wagyu)	6

BEAVERBROOK SPECIAL SUSHI / SASHIMI (1 PIECE)

Ika (Squid) Salted Koji, Sudachi Skin & Lemon	3
Suzuki (Seabass) Crispy Ants & Sea Salt	3
Miyazagi Wagyu (Japanese Wagyu) Kizami Wasabi & Tosa Soy	6.5
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	3.7
Hamachi (Yellow Tail) Yellow Chilli Ponzu & Black Quinoa	4
Unagi (Wild Native Eel) Foie Gras & Sweet Soy	5.5

SUSHI ROLLS

Kappa (v) Cucumber Thin Roll	3.5
Avocado (v) Avocado Thin Roll	3.5
Yasai (Vegetable) (v) 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 Kimizu	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 Truffles, Caviar & Yuzu Miso	35

ROBATA & JOSPER GRILLS

FISH	
Koji Halibut Watercress, Pink Pepper, Yuzu Soy & Sesame Oil	23.5
Grilled Loch Duart Salmon Green Tea Miso, Green Tea Ash & Daikon Salsa	20.5
Beaverbrook Black Cod Den Miso & Yuzu Miso	35
Charcoal Grilled Half Lobster Kinome Lime, White Sesame & Chives	35
MEAT	
Corn Fed Baby Chicken Teriyaki Sauce & Sliced Truffle	22
Smoked Josper Grilled Lamb Cutlets Sweet Onion, Sesame Soy & Chilli	15
Grilled Beef Tender Loin 180g Spicy Soy, Pickled Daikon & Dried Chilli	28
Grilled Japanese Wagyu 100g Shimeji Mushrooms & Hoba Miso	52
ROBATA VEGETABLES	
Asparagus (v) White Sesame Dressing & Black Quinoa	11.5
Broccoli (v) Kimchi Mayo & Spicy Tosazu	7.5
Cabbage (v) Sliced Truffle & Sake Butter	16

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BEAVERBROOK