

THE DINING ROOM

OUR JAPANESE GRILL



CHEF'S SELECTIONS

Minimum 2 people sharing

BEAVERBROOK TASTING MENU

Edamame (v)
Sea Salt or Spicy

Yellowtail Tiradito
Yuzu Soy, Kizami Wasabi & Aubergine

Popcorn Shrimp
Spicy Mayo & Butter Ponzu

Assortment of 3 Seasonal Appetisers

Beaverbrook Garden Salad (v)
Shiso Dressing & Crunchy Shallots

Beaverbrook Special Nigiri

Grilled Corn-Fed Baby Chicken
Teriyaki Sauce & Sliced Truffle

Broccoli
Kimchi & Spicy Lemon Dressing

Sorbet
Mandarin, Lemonade Foam

Japanese Mochi Ice Cream
Mango

60
PER PERSON

冬 懷石 KAISEKI WINTER MENU

前菜
Jumbo Shrimp & Sea Foam

八寸
Assortment of 6 Seasonal Appetisers

冬野菜
Winter Vegetable Salad (v)

魚 和牛
**Red Mullet & Jerusalem Artichoke
Chargrilled Wagyu & Koji Soy**

鮨
Beaverbrook Special Nigiri

一口
Green Apple Sorbet

菓子
Yuzu Meringue Pie

Petit Fours

95
PER PERSON

STARTERS

Edamame (v) 4.2
Sea Salt or Spicy

Japanese Tacos
Hot Miso, Wasabi Tobiko & Crispy Seaweed

Tuna 5

Salmon 4.5

Avocado (v) 3.5

Yellowtail 4.5

Miso Soup / Spicy Miso Soup (v) 4.5
Red & White Miso, Tofu & Wakame

Toro Tartare 16
10 Day Aged Fatty Tuna & Fresh Truffle Yuzu Miso

Yellowtail Tiradito 14.5
Yuzu, Kizami Wasabi & Aubergine

Hirame Usuzukuri 14
Cactus-fed Turbot Sashimi, Sweet Plum Sake & Kentish Ants

Nasu Dengaku (v) 8
Aubergine, Yuzu Miso & White Amaranth

Awabi & Kinome 15
24 Hour Sake Steamed Abalone & Japanese Pepper Leaf

SALADS

Beaverbrook Garden Salad (v) 11.5
Shiso Dressing & Crunchy Shallots

Winter Vegetable Salad 11.5
Kabocha Pumpkin, Marinated Beetroot, Tokyo Turnips & Pickled Mushrooms

Spinach Salad (v) 8.5
White Sesame Miso Dressing

TEMPURA

Lobster Tempura 35
Wasabi Mayo & Jalapeño Shiso Dressing

Popcorn Shrimp 13.5
Spicy Mayo & Butter Ponzu

Vegetable Tempura (v) 13
Dashi & Grated Daikon

Oyster Tempura 11
Aonori Butter & Snow Salt

OMAKASE APPETISER

A Daily Selection of Our Chef's Favourite Hassun. 28
Per Person

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	32
Classic Omakase Nigiri Chef's Selection of Nigiri Served with Nikiri Brush	25
Classic Omakase Sashimi Three Types of Sashimi	22
Five Types of Sashimi	30
Beaverbrook Omakase Vegetable Nigiri Chef's Selection of Individually Garnished Nigiri	18

CLASSIC SUSHI / SASHIMI (1 PIECE)

Akami (10 Day Aged Tuna)	3.5
Chu Toro (10 Day Aged Medium Fatty Tuna)	4.5
O Toro (10 Day Aged Fatty Tuna)	5.5
Unagi (Wild Native Eel)	4.5
Hotate Scallop from Hokkaido, North Japan (Diver Scallop)	4.5
Sake (Loch Duart Salmon)	3.5
Botan Ebi (Jumbo Shrimp)	5
Hamachi (Yellowtail)	4
Ika (Squid)	3.5
Miyazagi Wagyu (Japanese Wagyu)	6
Hirame (Cactus-Fed Turbot)	3.5

BEAVERBROOK SPECIAL SUSHI / SASHIMI (1 PIECE)

Ika (Squid) Salted Koji, Sudachi Skin & Lemon	3.8
Hirame (Cactus-Fed Turbot) Kentish Ants & Sea Salt	4
Miyazagi Wagyu (Japanese Wagyu) Kizami Wasabi & Tosa Soy	6.5
Sake (Loch Duart Salmon) Smoked Soy Crust & Wild Black Garlic	4
Toro (Fatty Tuna) Truffle Yuzu Miso & Fresh Summer Truffles	6.5
Botan Ebi (Jumbo Shrimp) Yuzu Foam	5.5
Hamachi (Yellowtail) Yellow Chilli Ponzu & Black Quinoa	4.5
Unagi (Wild Native Eel) Foie Gras & Sweet Soy	5.5

SUSHI ROLLS

Kappa (v) Cucumber Thin Roll	4
Avocado (v) Avocado Thin Roll	4
Yasai (Vegetable) (v) Japanese Pickles & Seasonal Garden Vegetables	8.5
Negi Toro Chopped Fatty Tuna & Spring Onions	10
Salmon Avocado Salmon, Avocado & Yuzu Mayo	8.5
Spicy Tuna Tuna, Avocado, Spicy Mayo, Chilli, Masago & Crispy Yuba	10.5
California Crab, Avocado & Yuzu Kimizu, Yuzu Tobiko	10.5
Dragon Tempura Crispy Prawn, Avocado & Sweet Soy	13.5
Scallop Tartare Scallops, Seasonal Garden Vegetables, Spicy Mayo	13.5
Sukiyaki Braised Wagyu Beef & Onsen Egg	18

ROBATA & JOSPER GRILLS

FISH

Koji Monkfish Yuzu Soy, Sauteed Mushrooms, Porcini Powder	32
Beaverbrook Black Cod Den Miso & Yuzu Miso	35
Crispy Red Mullet Jerusalem Artichoke, Shishito Peppers & Ginko Nuts	28

MEAT

Corn-Fed Baby Chicken Teriyaki Sauce & Sliced Truffle	24
Grilled Aged Beef Tenderloin 180g Himalayan Salt Aged Beef & Koji Soy	32
Grilled Japanese Wagyu 80g Eringi Mushrooms & Hoba Miso	48

ROBATA VEGETABLES & RICE

Asparagus (v) White Sesame Dressing & Black Quinoa	12
Broccoli (v) Kimchi Mayo & Spicy Lemon Dressing	8.5
Cabbage (v) Sliced Truffle & Sake Butter	16
Steamed Rice (v) Koshihikari from Japan	3.5



