



Kioku
Sake Bar

Cocktails



Shiso Gimlet

20.

Kay Daiginjo sake, Roku gin,
Wakamurasaki no Kimi shiso shochu,
Kioku Shiso spirit, sansho pepper leaves,
sudachi lime, akajiso vinegar

clean/fresh/balanced

Wasabi Daisy

21.

Tsuchida Kimoto Junmai ginjo, Haku vodka,
Conference pears, grated English wasabi,
touch of lime

intense/unexpected/savory

Daiō Paloma

21.

Toku Junmai daiginjo sake, Haku vodka,
caramelized rhubarb spirit, forced rhubarb,
shikuwasa shochu, foraged meadowsweet,
wild rhubarb soda

flong/fruity/vibrant



Matsu No Ki Martini 24.

Zaku Kaizan Junmai daiginjo, Roku gin,
Kioku pine & moss distillate,
Scottish cypress, cedarwood

dry/boozy/crisp

Daikon Gibson 20.

Ginjo sake “vermouth”, Roku gin,
Kioku yuzu & shiso distillate, pickled daikon

clean/refreshing/zesty

Nippon 75 21.

Nashi Pear ginjo sake, Suntory Hibiki Harmony,
Kioku honey & miso distillate,
sweet woodruff, apple soda

fruity/bubbly/well-rounded



Ume Adonis

19.

Golden amber koshu sake, plum amaretto,
Kioku Japanese sweet vermouth,
Fuji single blended whisky

light/marzipan/umami

Ichigo Fizz

20.

Mankai red rice sake, Kioku sloe gin,
fermented raspberries, cocoa butter,
Three Cents cherry soda

effervescent/rich/indulgent

Kinoko Old Fashioned

22.

Daruma Masamune 3 year old koshu sake,
Kioku mushroom distillate, mocha vinegar,
Fuji single grain whisky, sake lees

super-umami/nutty/earthy



Yuzu Hot Toddy

20.

Yuzushu ginjo, ginger sake liqueur,
Nikka Days whisky, Exmoor honey, hot water

warm/mellow/citrusy

Sunomono Highball

16.

Kioku non-alcoholic shiso spirit,
sunomono pickles, cucumber seltzer,
toasted sesame, green peas

light/fresh/balanced

Kinome Sour

16.

Kioku non-alcoholic kinome spirit,
green gooseberries, sansho pepper,
touch of lime, sour agent

citrusy/frothy/fresh

Sake by the glass



⌘ Indicates the sake that can be enjoyed warm or hot,
For our full range of sake ask for sake bible.

Our current favourites



おすすめ

Shichiken Sparkling Blue Sky - 90ml 30.
Sparkling 七賢 スパークリング 空の彩

Creamy bubbles from the secondary fermentation in the bottle create a vibrant mouthfeel of pear, cinnamon with white floral notes.

Region: Yamanashi **ABV:** 12%

Shichida 75 Shunyou - Junmai 90ml 13.
七田 純米75 春陽 180ml 25.

Delicate aromas of lychee and pink grapefruit with soft and mellow steamed rice with cleansing finish.

Region: Saga **RPR:** 75%
Rice: Shunyou **ABV:** 14%



Ine Mankai Rose - Junmai ㉮ **90ml 20.**
伊根満開 純米 **180ml 39.**

Earthy characters with pomegranate and cherry.
Wonderful both chilled or warm.

Region: Kyoto **RPR:** 70%
Rice: Kyoto Kyo no Kagayaki & **ABV:** 14%
Murasaki Red Rice

Ippongi Karakuchi Junmai - Junmai ㉮ **90ml 13.**
一本義 辛口純米 **180ml 25.**

Our house expression of dry Junmai with gentle
steamed rice and roasted nuts.

Region: Fukui **RPR:** 70%
Rice: Koshi no Shizuku & Local **ABV:** 16%
Sake Rice

Ippaku Suisei Ryoshin -Tokubetsu **90ml 14.**
Junmai 一白水成 良心 特別純米 **180ml 26.**

Poached apple, silky texture with a zesty finish
and toasted cereal notes.

Region: Akita **RPR:** 50%/58%
Rice: Misatonishiki & **ABV:** 16%
Akitasakekommachi



Senkin Yuki Daruma - Nigori 90ml 18.

仙禽 雪だるま にごり 180ml 35.

Semi cloudy, juicy pears and watermelon with a silky sweetness and a touch of effervescence.

Region: Tochigi **RPR:** 60%

Rice: Domaine Sakura Yamadanishiki **ABV:** 13%

Nabeshima Aiyama - Junmai Daiginjo 90ml 23.

鍋島 愛山 純米大吟醸 180ml 45.

Bright aromas of candied melon and field berries, medium body with a silky palate.

Region: Saga **RPR:** 40%

Rice: Aiyama(Hyogo) **ABV:** 16%

Izumibashi Kurotombo - Kimoto Junmai 90ml 16.

黒とんぼ 生酛純米酒 180ml 30.

Richer bodied Junmai style with some age, shows restraint on the nose with creamy chocolate rice pudding when warmed and a touch of citrus on the palate..

Region: Gunma **RPR:** 65%

Rice: Yamadanishiki **ABV:** 16%

Bubbles and Clouds



泡と雲

Awa - Sparkling Nigori 90ml 21.

AWA にごり

Creamy strawberry, green apple and white flowers with a peppery acidity to finish and added texture from the rice lees.

Region: Cambridgeshire **RPR:** 60%

Rice: Hinohikari **ABV:** 12%

Modern Senkin “Muku” - Junmai 90ml 18.

Ginjo モダン仙禽 無垢 180ml 35.

Senkin's signature label to showcase vibrant flavours of muscat, honeydew melon and white lily with well-balanced umami.

Region: Tochigi **RPR:** 50% & 60%

Rice: Domaine Sakura Yamadanishiki **ABV:** 14%



Nichi Nichi Akitsu Yamadanishiki 90ml 30.

日日 秋津山田錦 180ml 59.

Gentle scent of Asian pear and white peach,
bright freshness and subtle yet deep lingering
finish.

Region: Kyoto **RPR:** (Undisclosed)

Rice: Yamadanishiki (Hyogo) **ABV:** 13%

Kameizumi Cel-24 Junmai Ginjo Nama 90ml 15.

Genshu 180ml 29.

亀泉 Cel-24

Juicy peach and pear drops on the nose, with
sweet and sour bubbles carrying through on the
palate.

Region: Kochi **RPR:** 50%

Rice: Hattanishiki **ABV:** 14%

Kamoizumi "Summer Snow" - Nigori 90ml 18.

Ginjo 賀茂泉 にごり吟醸 180ml 36.

Rich and creamy and mildly sweet cloudy sake
with notes of ripe pineapple and coconut.

Region: Hiroshima **RPR:** 60%

Rice: Yamadanishiki **ABV:** 18%

Orchards & Meadows



果樹園と花圃

HeavenSake - Blue Katsuyama Junmai 90ml 18.

Ginjo 180ml 35.

Apricot and Peach compote filled Choux Creme with a clean yet lingering finish.

Region: Miyagi **RPR:** 50% & 55%

Rice: Hitomebore, Yamadanishiki **ABV:** 15.5%

Tedorigawa “Ikki Na Onna” - Daiginjo 90ml 16.

手取川 いきな女 大吟醸 180ml 31.

Translating to “Lady Luck”, bone dry sake with charming characters of wild honey and persimmon.

Region: Ishikawa **RPR:** 40%

Rice: Yamadanishiki **ABV:** 16-17%



Takashimizu Junmai Daiginjo - Junmai 90ml 20.

Daiginjo 高清水 純米大吟醸 180ml 36.

Crisp green apple and pear on the nose with well integrated umami, showcasing a classic style Junmai Daiginjo in the best way possible .

Region: Akita **RPR:** 45%

Rice: Akita Komachi (Akita) **ABV:** 15.5%

Zaku “Youzan Ittekisui” - Daiginjo 90ml 23.

作 陽山一滴水 純米大吟醸 180ml 45.

Juicy Nashi and delicate white blossom with a touch of yuzu brightening up the finish.

Region: Mie **RPR:** 40%

Rice: Yamadanishiki **ABV:** 17%

Hakurakusei “Hikari” - Junmai 90ml 70.

Daiginjo 伯楽星 ひかり 純米大吟醸 180ml 135.

The pinnacle of the Hakurakusei series, Elegant aromas of white muscat grapes.

Region: Miyagi **RPR:** 15%

Rice: Kura No Hana **ABV:** 15%

Foraging



山歩き

Shizenshu “Kan Atsurae” - Kimoto 90ml 12.

Junmai ≡ 自然酒 燗酒 180ml 23.

Prosciutto with a side of toasted corn panna cotta and hints of blood orange.

Warming up will bring out more fruity mellow flavours.

Akishika “Okushika” - Junmai Ginjo 90ml 26.

Muroka Nama Genshu Yamahai ≡ 180ml 50.

秋鹿 奥鹿山麩純米吟醸 生原酒

Full round and profound aged for 7 years, wood smoked rice with spiced cinnamon and a long saline finish.

Region: Osaka

RPR: 60%

Rice: Yamadanishiki

ABV: 18%

ShichihonYari Junmai Mu-u 90ml 22.
七本鎗 無有 無農薬純米 180ml 43.

Using pesticide free rice, this is a natural style of sake with some maturation. Comforting Junmai Style sake with dry creamy steamed rice and soft wood smoked nuts.

Region: Shiga **RPR:** 60%
Rice: Tamasakae (Shiga) **ABV:** 15%

Noguchi Naohiko "Aiyama 2018" - 90ml 30.
Yamahai Junmai Muroka Nama Genshu 180ml 59.
農口尚彦研究所 愛山 2018

Rich and caramelised rice aromas, with peaches compote with great intensity and lingering finish.

Region: Ishikawa **RPR:** 55%
Rice: Aiyama **ABV:** 18%

Tamagawa "Red Label" -Yamahai Junmai 90ml 15.
Muroka Nama Genshu 玉川 自然仕込み 180ml 30.

'Spontaneous' ferment made by British master brewer. Bold umami and an explosion of flavour.

Region: Kyoto **RPR:** 66%
Rice: Kitanishiki (Hyogo) **ABV:** 21-22%



“Japanese” Wine Selection

125ml / 750ml

Schonleber-Blumlein Rheingau Koshu

£23 / £120

Kurambon Muscat Bailey A

£29 / £165

Breaky Bottom Cuvee Koizumi Yakumo 2010 Seyval
Blanc.

£40 / £230

Sake Flight Sommelier's choice 唎き酒フライト

Ask for details

Tea



Sayuri Teas

Matcha - Kagoshima 10.

Bo-Hojicha - Shizuoka 8.

Matcha Genmaicha - Kagoshima 7.

Yuzu Mint - Kagoshima 8.

Saboe Teas

Sencha - Sencha Kirari - Shizuoka Prefecture 8.

Blended Tea - Roasted Bancha & Kuromoji -
Kyoto Prefecture 9.

Gyokuro - Traditional Gyokuro -
Fukuoka Prefecture 22.



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