

HARU 春 2024



“Melodies of spring,
Birdsong orchestrates the day,
Blossoms flavour air.”

Kioku
Bar

Cocktails



大葉 OOBA

20.

記憶 Shiso spirit, Roku gin,
Wakamurasaki no kimi shiso shochu,
sansho pepper & lime leaves, perilla vinegar

clean/fresh/balanced

梅 UME

20.

記憶 Ume & mizunara spirit, Hibiki harmony
whisky, Umesky Wakatsuru umeshu, ume kernels,
toasted almonds, peach & jasmine soda

refreshing/bubbly/fruity

桜 SAKURA

22.

記憶 Sakura distillate, Dayame 40 shochu,
Tedorigawa “lady luck” daiginjo sake,
elderflower blossom, fermented strawberries,
meadowsweet, forced rhubarb

floral/light/sparkling



茸 KINOKO 22.

記憶 Mushroom distillate, Fuji single blended
Japanese whisky, Daruma Masamune 3 year old
koshu sake, roasted hazelnut, mocha vinegar,
cacao nibs, sake lees caramel

umami/nutty/earthy

山葵 WASABI 21.

Haku vodka, wasabi distillate,
seasonal pears, Tsuchida kimoto Junmai ginjo,
English fresh wasabi

intense/unexpected/savory

莓 ICHIGO 15.

記憶 Non alcoholic wakoucha distilled spirit,
smoked pineberries, fermented strawberries,
Ippongi Karrakuchi sake

low alcohol/balanced/smoky



柚子 YUZU

22.

Fuji single grain Japanese whisky,
yuzu shochu, yuzushu ginjo,
Calabrian bergamot, milky oolong tea

silky/citrusy/malty

雲 KUMO

20.

Kamoizumi “summer snow” nigori ginjo sake,
Haku vodka, strawberry kimoto sake,
vanilla ice cream

creamy/funky/indulgent

大根 DAIKON

19.

記憶 Yuzu & shiso distillate, Roku gin,
pickled daikon, ginjo sake “vermouth”

clean/refreshing/zesty



胡麻 GOMA 22.

記憶 Toasted sesame spirit,
Nikka from the barrel,
Beniotome sesame shochu, preserved yuzu,
fermented ginger, roasted sesame oil

nutty/mellow/fiery

お茶 OCHA 23.

記憶 Ocha distillate, Nikka coffey gin,
matcha tea, roasted tea fortified honjozo sake

crisp/boozy/dry intense/unexpected/savoury

酢の物 SUNOMONO 16.

記憶 Non alcoholic shiso spirit,
fermented green peas, sunomono pickles,
cucumber seltzer, toasted sesame

refreshing/clean/no alcohol

Sake by the glass



扇にて酒くむかげや散る桜 松尾芭蕉

ōgi nite / sake kumu kage ya / chiru Sakur

“Drinking sake with my fan a prop
A mime in the shadow
Falling cherry blossoms.”

Basho Matsuo

㉮ 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 20.
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 11.**
一本義 辛口純米 **180ml 20.**

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

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

Ippaku Suisei Ryoshin -Tokubetsu **90ml 12.**
Junmai 一白水成 良心 特別純米 **180ml 20.**

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

Region: Akita **RPR:** 50%/58%
Rice: Misatonishiki & **ABV:** 17.5%
Akitasakekommachi



Tsuchida Kimoto - Kimoto Junmai 90ml 21.

Ginjo 土田 生酛純米吟醸 180ml 41.

Creamy banana pudding with balanced umami
and acidity.

Region: Gunma **RPR:** 70%

Rice: Asahi No Yume **ABV:** 14%

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:** 45%

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

Gozenshu Misty stream - Junmai Usu- 90ml 12.

Nigori Nama Bodaimoto 180ml 23.

御前酒 菩提酛にごり酒

Semi cloudy, rich mouth full of lingering
tropical fruits with a peppery finish.

Region: Okayama **RPR:** 65%

Rice: Omachi **ABV:** 17%

Bubbles and Clouds



泡と雲

Odayaka Sparkling - Sparkling 90ml 18.

仁井田本家 穩 スパークリング

Rich mouth-coating texture with ripe red gala apple, brioche, and a hint of nutmeg. It has a cleansing acidity and dry and clean finish.

Region: Fukushima **RPR:** 70%

Rice: (Undisclosed) **ABV:** 11.5%

Kamokinshu Tokubetsu Junmai 13 90ml 18.

Tokubetsu Junmai 賀茂金秀 特別純米13 180ml 35.

Youthful effervescence character and herbaceous notes of lemongrass, elderflower and starfruit.

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

Rice: Omachi & Hattanishiki **ABV:** 13%



Nichi Nichi Akitsu Yamadanishiki 90ml 29.

日日 秋津山田錦 180ml 57.

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%

Modern Senkin “Muku” - Tokubetsu 90ml 18.

Junmai Muroka Genshu 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%

Kamoizumi “Summer Snow” - Nigori 90ml 12.

Ginjo 賀茂泉 にごり吟醸 180ml 24.

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

Suigei - Tokubetsu Junmai Nakadori 90ml 12.

酔鯨 特別純米中取り 180ml 23.

Delicate notes of citrus fruits and green melon,
followed by a cleansing dry finish.

Region: Kochi **RPR:** 55%

Rice: Local sake specific rice **ABV:** 15%

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%



Zaku “Kaizan Ittekisui” - Junmai 90ml 21.
Daiginjo 作 槐山一滴水 純米大吟醸 180ml 40.

Beautiful array of fruits basket; lychee, candied red apple, cantaloupe custard filled buns.

Region: Mie **RPR:** 40%
Rice: Yamadanishiki **ABV:** 16%

Shichida Junmai Daiginjo - Junmai 90ml 26.
Daiginjo 七田 純米大吟醸 180ml 50.

Pronounced aromas of mango, violet and pineapple with a silky on the palate followed by beautiful complex umami finish.

Region: Saga **RPR:** 45%
Rice: Yamadanishiki (Saga) **ABV:** 16%

Hakurakusei “Hikari” - Junmai 90ml 51.
Daiginjo 伯楽星 ひかり 純米大吟醸 180ml 100.

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.

Panna cotta with hints of blood orange.
Warming up will bring it more fruity
mellow flavours.

Region: Fukushima **RPR:** 80%

Rice: Toyonoshiki (Miyagi) **ABV:** 14%

Akishika “Okarakuchi” - Junmai Ginjo 90ml 20.

Muroka Nama Genshu ≡ 180ml 38.

秋鹿 純米吟醸 大辛口 生原酒

Dry, full and profound, candied melon, spiced
cinnamon, peppery and saline finish.

Region: Osaka **RPR:** 60%

Rice: Yamadanishiki **ABV:** 18%

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%

Te To Te 90ml 22.
土田 180ml 43.

UK Limited Release. Deep and balanced acidity and layered complex flavours of baked pineapple, hazelnut and fresh mushroom.

Region: Gunma **RPR:** 90%
Rice: Asahi no Yume **ABV:** 16%

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%



Sake Flight Sommelier's choice of 3

(50ml each) Flight 唎き酒フライト

Ask for details

Tea



| | |
|---|-----|
| Sencha - Sencha Kirari - Shizuoka Prefecture | 8. |
| Bancha - Aged Bancha - Shizuoka | 7. |
| Blended Tea - Roasted Bancha & Kuromoji - Kyoto Prefecture | 9. |
| Gyokuro - Traditional Gyokuro - Fukuoka Prefecture | 22. |
| Genmaicha - Obubu Gardens - Wazuka Prefecture | 7. |



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