

Natsu 夏 2024



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

桃 MOMO

19.

Momo peach liqueur, shiso leaf “absinthe”,
seasonal peaches, stonefruit soda

refreshing/spiced/fruity

メロン MELON

22.

Ki no Tea Gin, Toyonaga Kome Shochu, Zaku Junmai
Daiginjo Sake, melon, carbonated cucumber,
coldbrew hojicha tea

floral/light/sparkling



茸 KINOKO 22.

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

umami/nutty/earthy

山葵 WASABI 21.

Haku vodka, wasabi distillate, English
cucumbers, Tsuchida kimoto Junmai ginjo,
English fresh wasabi

intense/unexpected/savory

新莓 SHIN-ICHIGO 20.

Roku Gin, fermented raspberries, strawberry
distillate, cocoa butter, white chocolate,
sloe berries

fruity/chocolatey/rich



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

ほうじ茶 HOJICHA 15.

記憶 Hojicha non-alcoholic distillate, ginger
vinegar, hojicha nectar

clean/pungent/no alcohol

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



⌘ 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 22.
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: Fukui **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 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%

Tsuchida Kimoto - Kimoto Junmai 90ml 21.

GINJO 土田 生酏純米吟醸 180ml 41.

Creamy banana pudding with balanced umami and acidity.

Region: Gunma **RPR:** 60%

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

Bubbles and Clouds



泡と雲

Awa - Sparkling Classic 90ml 18.

AWA クラシック

Touch of strawberry, green apples and honeysuckle with a spicy clean acidity to finish.

Region: Cambridgeshire **RPR:** 60%

Rice: Hinohikari **ABV:** 12%

Modern Senkin “Muku” - Tokubetsu 90ml 18.

Junmai Muroka Genshu モダン仙倉 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 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%



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%
Kamokinshu Junmai Ginjo Omachi 90ml 22.
賀茂金秀 純米吟醸雄町 180ml 40.

Elegant yet rich expression of Omachi rice with creamy melon character on the nose and a touch of effervescence to balance.

Region: Hiroshima **RPR:** 50%
Rice: Omachi **ABV:** 16%
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 Urakasumi Junmai 90ml 18.

Ginjo 180ml 35.

Green apple yoghurt with refreshing dried fruits and white lilies on the palate.

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

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

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 “Youzan Ittekisui” - Daiginjo 90ml 21.
作 陽山一滴水 純米大吟醸 180ml 40.

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

Region: Mie **RPR:** 40%
Rice: Yamadanishiki **ABV:** 17%

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 ㉟ 自然酒 燗 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 ㉟ 180ml 38.

秋鹿 純米吟釀 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 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.

Floral Mix - Shizuoka 7.

Saboe Teas

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.



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