

Kioku

Restaurant



The menu at Kioku echoes points in my life that have shaped my culinary journey, from a hotel in Yokohama to the tastes and flavours of Spain.

I hope to bring food and designs that make you feel at home and welcome into mine.

Endo Kazutoshi

Private Dining



Sample Menu

200 pp

Buri no kunsei ao ringo ponzu to soba cha

Smoked yellowtail, green apple ponzu and sobacha

Sashimi moriawase

Jagaimo to wakame no salad

Potato and seaweed salad, shiso, watercress and kombu dressing

Ika no nori pesuto ae

Cuttlefish, nori pesto and elderflower

Fregola no pasta, lobster to sansho

Lobster, fregola, shiso oil and sansho pepper

Suzuki - Sea bass

Sea bass steamed in kombu, ginger sauce and mussel ragu

Wagyū - Wagyu

Wagyu, mitsuba emulsion, potato, smoked miso and tofu purée

Shiso to kyūri no sorube

Shiso and cucumber sorbet, amarena, yoghurt and umeshu

Kukicha no crème brûlée

Twig tea crème brûlée, cream cheese ice cream and caviar