

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

New Year's Eve

Late Sitting Sample Menu // 375 pp

Includes a glass of Champagne



Hotate to yaki radicio, smoked lemon dressing

Scallops, grilled radicchio, smoked lemon ponzu and myoga

Nigiri selection - Ōtoro (大とろ), Hamachi, (鮫, はまち), Masu (マス)

Nigiri selection - Bluefin tuna, seabream, trout

Wagyu-te-maki tamanegi, karachihani miso

Wagyu temaki, onion purée, Karashi and honey miso

Jagaimo to wakame no salad (v) (gf)

Potato and seaweed salad, shiso, watercress and kombu

Kinoko no ragu, shiro toriyufu kinome (v) (gf)

Mushroom ragu, white truffle and kinome

Fregola no pasta, lobster to sansho

Lobster, fregola, shiso oil and sansho pepper

Karei - Turbot (gf)

Turbot, smoked sabayon, sansho pepper, yuzu and sea beets

Wagyū - Wagyu

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

Yuzu to lemon no sorbe (v) (gf)

Yuzu and lemon sorbet, Italian meringue and Ao nori

Kukicha no crème brûlée (gf)

Twig tea crème brûlée, cream cheese ice cream and caviar

(v) Vegetarian / (vg) Vegan / (gf) Gluten-free

Please inform a member of staff of any food allergy or dietary requirements.
A discretionary 15% service charge will be applied to your final bill.