

# 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

# Chef's Table



Sample menu

£200pp

## Hotate chawanmushi

Scallops and daikon chawanmushi, keffir lime mayonnaise

## Tarabagani salad

King crab salad and yuzu

## Akami 赤身

## Ōtoro 大とろ

## Hamachi 鮨

## Gyūniku no teri-yaki

Ox cheek agnolotti, sobacha tea and black truffle

## Chūtoro 中とろ

## Katsuo 鰹

## Madai 真鯛

## Suzuki - Sea bass (gf)

Sea bass, kazusuke, cime di rapa, yuzu kosho and sake sabayon

## Wagyū - Wagyu

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

## Futomaki

## Kunsei goat ice cream (v) (gf)

Smoked goat milk ice cream, beetroot and shiso

## Kukicha no crème brûlée (gf)

Twig tea crème brûlée, cream cheese ice cream and caviar

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